



HAIR OF THE DOG MEETING OCT 15th!

Brew Crew News

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Hair of the Dog Meeting

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Our next meetings is the always fun, annual Hair of the Dog gathering. Monday, October 15th at 7:00.

Current OBC members only! No guests or non-members please.

For the October OBC “out meeting” we will be hosted by former OBC President **Alan Sprints** at his lovely inner southeast establishment. The [Hair of the Dog](#) is located at 61 SE Yamhill. Another long time member **Steve Woolard** will be bringing his delicious smoked salmon.

We will also be holding the annual **Merlemorial Habanero Fudge Competition**. Don’t forget to bring a description. And for those of you who plan to bring food, all contributions are appreciated.

Also, Do you want to be more involved with the Oregon Brew Crew? The OBC Board elections are coming up at the November meeting. Be sure to come to the meeting and have your vote counted. If anyone is interested in taking a more active role in the club, you should think about running for a position on the board.

As a board member, you will play a major positive role in shaping the direction of the club. The OBC is non-profit, and it is the board of directors that are the foundation of club.

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Competition Update

By Jeremie Landers

October and Upcoming Competitions



As the warm weather of summer subsides, so winds down the yearly competitions. An AHA Club-Only Competition (CoC) first round for Light Hybrid was held at the Cascade Barrel House (owned by generous OBC benefactor Art Larrance); thanks go to Preston Weesner for allowing us the space again for tasting. Thanks go to Competition Committee member Ted Assur for again running this judging. We had some good competition, but those that stood out were the first round winner Steve Carper with a Kolsch named “Je ne sais Kolsch”. The runner up was Jeremy Evans with a Kolsch. Congrats Steve! The judges present and accountable were Joel Sherman, Joel Bergman, Josh Huerta, and yours truly Jeremie Landers. Thank you gentlemen for your time! The next upcoming AHA CoC will be for the category Old Ale, with judging October 15th. Feel free to enter your beers in this competition for feedback and a possible win! Full details on entry are available on the OBC website.

It's coming... soon. This year's AHA sanctioned OBC national competition, the Fall Classic, will be held on Saturday, October 27th, with a small flight pre-judging the day before, Friday, October 26th. This year our gracious host will be The Commons Brewery, located in SE Portland. They are also offering the following Best of Show prize: a sit down with The Commons head brewer Sean Burke to discuss and write a collaborative recipe which the winner will subsequently brew with Sean on the 7 barrel system for commercial consumption. Thanks to The Commons and many other beer related businesses and breweries, we are pleased to announce this year that category winners will receive prizes

specially selected and generously donated by those businesses! Yes; there will still be a fantastic judge raffle with many various prizes. AND those who show to judge will receive a pint glass emblazoned with the Fall Classic 2012 logo (crafted by Josie Hummert) and our site and BoS prize sponsor The Commons Brewery. Indeed, 1st, 2nd, and 3rd place winners off each category will receive a medal, and if they are onsite to judge... a pint glass as well. We still need judges, experienced or not, and entries, first time or not, and stewards. All sign-ups for these volunteer positions are online at fallclassic.brewcompetition.com. You must register to judge, to steward, or to enter. Again, you *must* register online so that we can accurately gauge attendance, flights, and food. Please extend your courtesy by adhering to this new rule. Oh, and as an aside, there will be not queued judging this year; and category winners will be determined by mini-BoS should the need arise - a return to sanity. Your voices indeed were heard. Again, this is it; our yearly competition; let's all in some way participate! Go to fallclassic.brewcompetition.com to find out full details.

The end of the year is getting close, please do not wait to submit your HBotY points by [going to the website here](#). The cut-off date (see the website) will come sooner than you think; don't get left out in the cold. HBotY points = free raffle tickets and points toward the coveted [Silver Bung Award](#).

Here's to your beers; get out there and CHEERS!

Secretary's Report

By Dan May

OBC September Meeting Minutes

Mark opens meeting

SMASH-single malt & single hop beer, **Tim B** brewed up a mystery hop beer. Please fill out a flavor profile for the hop, guessing what hop is used, and we'll do this every month!

Simon B. from Blue Dog Mead has joined us to talk mead later, so huzzza!

New member call, guests, we want to call them up. But if you want to get involved, please talk us up.

Fall Classic is coming up and **Jeremie & Ted** are up to talk about that.

Ted is the competition minion: Fall Classic there for every beer & mead styles for entry. There is a great deal going up online thanks to Ted; PJ is assisting with judges, Josh, helped with some promotion but we can use some assistance with getting sponsorships for categories & prizes.

Oct 27th is the date for that, so: we need assistance. competition@oregonbrewcrew.org for more assistance.

Ted talks up the awesome of selling people on giving stuff for sponsorship. There's also a website to provide information about being a steward or judge send email to us if you are interested in assisting.

There will be a board meeting on Sept 20th, open to anyone who wants to join board can attend.

Competition chair rundown: is the person who organizes the events for people to get feedback on beers, rallying the judges and the entrants, for Fall Classic as well as local competitions, AHA competitions and the NHA sponsored events. Also spotlights the winners, which is awesome.

Ted back up: AHA club only competitions, and to clear things up; these competitions are newish.

Entries have to be here (Steinbarts) by 5pm by day of competition. The judging will happen elsewhere, so let us know if you're interested so you can be at the proper location.

Style for next month is **18a, Strong Ales**.

You cannot be a judge and enter!

Light hybrid judging tonight, Category 6: Kolsh, Cream Ale, Am Wheat & Rye, Blond Ales. Winner was; **Steve Carper**, who brewed a kolsh and should contact Ted for information on how to

ship the beer to the next competition.

Runner up, **Jeremy Evans**.

There is a Pedalounge, it's 16 seats, \$10, on Friday, Sept 28th, 4pm. If interested, talk to Ted.

Warren Johnson up to talk about a yeast experiment.

Warren: there is a need for a wort sitter: **Breakside & Wyeast** is helping. We're going to brew 50 gallons @ Breakside, broken down to 10 parts with different yeast, with an open house in Nov for people to taste and guess what kind of yeast was used.

Nov 10th, everyone can come out and see what happened with these brews.

You need to bring the fermenting vessel, but after that (27th of Sept likely) with some parameters to keep it at, and, go from there.

There will be 2 lager strains: Some people will need controlled conditions.

25th, there is a leukemia benefits at Laurelwood: Please offer your support if you have the chance.

Bus trip: Next Saturday, 22nd down to Corvallis for an off flavors workshop, and then a trip back. It's \$20 for members. Must be there at 8am. There will be stops at Salem (including Gilgamesh and Santitam) along with donuts and etc. Donuts are included in cost. You can bring homebrews on the bus. There is a pickup in Salem but only 4 spots remain, see Chad if you want in on that.

There will also be vegetarian options for those who need.

Mark: thanks to Warren for organizing this and being awesome.

Jeremie: Man from NC wanted to do a homebrew exchange, some people are interested in this. So trying to gauge interest in who wants to do a swap. If interested, competition@oregonbrewcrew.org.

Fresh Hop festivals coming up, **Brian B** up to talk.

Four festivals coming up around the state: **Portland is on Oct 6th**. We need people with server's permits to help. On Tues Sept 25, 6pm, there will be an OLCC server's permit class: reimbursed for cost to you. Posting on forum tomorrow for details. Class will be at Hopworks, so super awesome.



OBC May Meeting Minutes (continued)

Mark back up: Green Dragon's brew crew has been doing good stuff and **John Heasley** has been doing a bunch of work on this. He's retiring, and Rogue is doing a retirement party on

Oct 3rd, and making a donation to us.

App deadline for **Falconer Foundation Scholarship** is Nov 8th, open to homebrewers and commercial brewers.

Nov. 3rd is **Learn To Homebrew Day**: in need of people to come down and brew.

Jeremie back up: Timbers Army homebrew competition and there were two styles; one Abe won a kolsch of a 90 min beer, to be put on tap at Jeld-Wen stadium, the private cascadia category was Jeremie & Jenn.

Josh Merrick was the helper and the beer will be on tap at the New Old Lompoc Oct 5th.

Larry up: there is a fundraiser coming up on Sat night, info is on the OBC forum, and the OBC info on Facebook. There will be homebrew and commercial brew donated, along with some other homebrew clubs.

This will be out in Milwaukee. 14304 SE Oatfield Rd.

Steve Woolard up: has a bar open, at 52nd and Foster, with \$8 growlers and on Tues \$2.50 pints. Octoberfest happening on the 29th, with live music and food. Just show up.

Thanks to everyone on the OBC for assisting with the **SB&WF**, and the support from the club does help, especially since they are knowledgeable. Check for \$1,500 for the assistance.

Mark up: T shirts are available, with a new page up on the web site. There will be a preorder for everyone who has ordered a shirt, \$15 for Ts \$35 for the button ups.

Next meeting at **Hair of the Dog** meeting. It will be Oct 15th, Monday, 7pm. Will be a pot luck, data on web site, under event page, including side dishes and hot (spicy) fudge contest. We will reimburse reasonable food costs.

Nov. meeting is elections meeting, Will need a new group of people to get involved. To help people get a sense of what's going on, we're meeting at the Horse Brass on the 20th, 7pm, to see what it is we do and how it works.

New member introductions.

Simon from Blue Dog up to talk shop.

Simon Glass: one of the founders, at Blue Dog, they've been brewing for about 8 months at commercial level.

Mead, fermented honey wine: but really, any honey based beverage falls under this category.

Q: Is there a difference between specific styles of honey?

A: Yes, but to start with, we'll start with general honey as a state.

Since you can do a variety of styles and brews, there's lots to talk about.

Considered the first fermented beverage, but it wasn't until the 1950s that you could commercialize honey production to actually get the making of mead squared away.

Traditional 13% dry mead is where BD has started.

Types of honey: clover, buckwheat, orange blossom; these can impact the flavor components you want to bring out.

Fermentation: you can get better results if you treat this like a wine than a beer.

Boil, no boil or filtration?

The difference is: if you boil, to remove proteins for clarity but this can remove some of the complex flavors.

Enzymes, racking and filtration can be used for clarity instead. Alter filtration is a pre-filtration and it's not very accessible b/c it's expensive.

BD is using a no-boil method and then filtering on the back end. Filtering is a bit more effective to get it clear.

First sample; Basic style; honey, water, yeast, fermented out dry to 13%.

Q: Does OLCC call this wine?

A: They do. But if you drop the alcohol % enough, you can dodge that and meet FDA considerations, making it easier to distribute.

Difference between adding fruit to pre-during-post fermentation adjuncts. Earlier you add something, the more subtle those flavors will be, the later, the stronger the presence of the adjuncts.

2nd sample; Hop mead, 6%, use Saaz

Yank is a wide term: A natural evolution with the fermentation, referring to nitrogen content. Since honey has a lower nitrogen content, it's not as easy to get going. But you need 250-300 ppm to get honey to ferment. So ,Dap (ammonium phosphate) as a nitrogen supplement, needs to be added to assist with fermentation. This will increase process and make it cleaner. If you're getting a rotten egg smell, you've got a product that is lacking nitrogen and making it suffer.

Q: when oxygenating wort with beer--would aeration in mead be different?

A: Yes, because you want 8.5 ppm in mead, but

continued on next page

OBC May Meeting Minutes (continued)

it's still important. You want sugar, oxygen and nitrogen content to be at optimum levels to make this well.

Which is why if you add fruit juice, your process will be faster, because the nitrogen content will be in the wort

Q: stuck fermentation right away, w/22 lb of honey into 10 gallons. OG is 10.90

Wyeast sweet mead & dry mead used, no starter.

A: Because you didn't provide enough nutrients, they will die down.

(Ted A: did that, and it fermented for 6 months)

Should I add Dap instead?

No, add both dap and do a starter.

A red wine yeast will be better than wyeast for most of your processes, so recommending that.

Also, want to use a yeast with a low nitrogen requirement, so the yeast doesn't become stressed.

PH measurement: very important to 3.7-4.6 is critical. At 5.6 yeast cell is no longer able to operate. If it drops below 3.6, that means the yeast growth will slow down. The environment isn't helpful.

Does PH drop over time?

Yes, and as use potassium carbonate to help push it up over time.

Q: How do you add this in?

A: Mix with a little water and slowly add it in.

Q: will sodium carbonate add salty flavor?

A: haven't used that.

Q: is there a range of primary fermentation temps?

A: a style point. 50-60 is a white wine fermentation, which will keep the aroma and make esters. But you can ferment at higher temps, which will increase your rate of fermentation.

Q: fermented at 70 degrees—if I did this at 60, would that decrease the floral notes.

A: If it took a long time, that means it didn't ferment all the way, which is why it would be sweeter. You're drinking honey, less alcohol.

Q: how often do you measure PH with what equipment

A: homebrew equipment is OK, but frequency is about how anal retentive you are about this. At the commercial level, they check every hour for the first few hours of the brew. In 6 hours post pitching, some meads can drop (but this is a

commercial level). So daily, is recommended. But the batch there is 7 barrels.

3rd is a Cizer, a honey apple mead, with a vanilla at the end. 6.9% and carbonated.

Q: calcium addition, water modification?

A: currently, no. They will at some point but it's just a stylistic difference right now.

Measurement of acidity?

You have to do this, if you want to make mead. Titratable Acidity is how you measure mouthfeel.

Additives to bump that up, in order to get what acid dosage level to get that TA level you want. You want to use citric acid, as this goes better with honey and is cheaper. It's measured via calculators.

TA Measured with homebrew kits, at Steinbarts.

When do you want to measure TA; this is a finished measurement. Post fermentation, when ready to bottle.

Q: how long to ferment

A: drums to bottles in about 12 days.

Q: What's reasonable for homebrewers?

A: A month to 3 months.

Q: Aging?

A: No, aging is done to hide fermentation flaws. If you ferment appropriately, you don't need to age but you can for stylistic reasons.

When you age, it's oxygen interacting with wine. Some is good, too much is bad.

Q: how do you finish? Do sugars get added in?

A: We cut fermentation off and filter it. But you can add base honey off to increase things to keep it from being too dry.

Q: Made mead too dry: add honey and re bottle.

A: you can do this, but just make sure your yeast isn't going to start fermenting again, since you're adding a ton of sugars into the thing again.

Sulfites are used: they don't stop fermentations, but they will prevent re-fermentation, as elements that keep things from going any further. If you aren't using sulfites, you need to start if you want to store the mead.

But you'll need to sterile filter a mead at 4.5 absolute microns to stop its fermentation. Since honey is a powerful flavor, it'll survive a lot.

Q: Cold crashing to kill yeast?

A: It won't kill yeast, just hibernate it, then rack/filter it to make cleaner mead. But it is helpful.

OBC May Meeting Minutes (continued)

Resources: Complete Mead Maker by Ken Got Mead.com

Also, you can email Simon for help and he's happy to assist.

Passing around a raspberry mead to smell, and a 82% spirit, Honey Jack, to smell.

Finally, a winter seasonal with 3x honey, with a hint of lemon juice for a 20% ABV, in order to check it out. There's a Kickstarter project if people want to get in on it.

Q: If I walk in, is the commercial equipment more like a brewery or a winery?

A: It's a hybrid: you need stainless steel for carbonated stuff, but they use polyethylene for most wines.

Q: force carbonating post fermentation?

A: yes

Q: where did he learn?

A: he started a mead company and went into everything and learned how to get shit done. Rough b/c he has no traditions but good b/c he asks specific questions to take people good routes.

Q: do you pasteurize or raw?

A: Either; pasteurization is there to reduce bugs, and you know it's taken care of but raw is OK.

Post fermentation pasteurization is done but it does affect flavor.

Q: if you over pitch wild yeast do they die off? (Note: I think I got this question wrong)

A: All yeast are fermenting and contributing to product so they aren't making a significant contribution.

Q: Anything with agave?

A: Not yet?

Q: force carbonation because filter?

A: Yes. because it's easy

Q: Relationship with honey suppliers and types of honey.

A: Suppliers are the; how can we get wildflower honey consistently b/c we want to do mass releases. But it's all blended from where we can get it.

Naked mead making: technique where you take base honey and ferment it to dry then add in different flavors/fruits and add those in post fermentation. It's much more controlled.

You can find stuff: call for tours, contact info on the handout. Product can be found in John's Market, Belmont Station, higher up groceries (whole foods, etc, and Fred Meyers) with a move into Washington soon.

BEER (or food) FOR THOUGHT (or "maybe you didn't know")

I'd like to draw special attention to a section of our by-laws that maybe hasn't been read by many members. It regards Article III "Membership", Section 4 "Types of Membership", Subsection A "Regular Members", Subsection 2 "Lifetime Members"; it reads the following:

"Lifetime free membership may be awarded to individuals in recognition of extraordinary contributions of service to the Oregon Brew Crew. Lifetime membership shall be offered upon a vote of the Brew Crew membership for approval."

These are very, very special nominations which only a very select few of our members, current and past, have received in recognition of their service. These individuals include **Rob and Kurt Widmer, Fred Eckhardt, Alan Sprints, Art Larrance, Steve Woolard, John DeBenedetti, Michael Rasmussen, Bobbi Kennedy,** and **Donald Foster.** You may not know all of these names, but you may know someone deserving in the future. And there's your beer for thought.

Style of the Month

By Bruce Prior

This month's BJCP style is 19A Old Ale

VITAL STATISTICS: OLD ALE

OG: 1.060 – 1.090

IBUs: 30 – 60

FG: 1.015 – 1.022

SRM: 10 – 22

ABV: 6 – 9%



Aroma: Malty-sweet with fruity esters, often with a complex blend of dried-fruit, vinous, caramelly, molasses, nutty, toffee, treacle, and/or other specialty malt aromas. Some alcohol and oxidative notes are acceptable, akin to those found in Sherry or Port. Hop aromas not usually present due to extended aging.

Appearance: Light amber to very dark reddish-brown color (most are fairly dark). Age and oxidation may darken the beer further. May be almost opaque (if not, should be clear). Moderate to low cream-to light tan-colored head; may be adversely affected by alcohol and age.

Flavor: Medium to high malt character with a luscious malt complexity, often with nutty, caramelly and/or molasses-like flavors. Light chocolate or roasted malt flavors are optional, but should never be prominent. Balance is often malty-sweet, but may be well hopped (the impression of bitterness often depends on amount of aging). Moderate to high fruity esters are common, and may take on a dried-fruit or vinous character. The finish may vary from dry to somewhat sweet. Extended aging may contribute oxidative flavors similar to a fine old Sherry, Port or Madeira. Alcoholic strength should be evident, though not overwhelming. Diacetyl low to none. Some wood-aged or blended versions may have a lactic or Brettanomyces character; but this is optional and should not be too strong (enter as a specialty beer if it is).

Mouthfeel: Medium to full, chewy body, although older examples may be lower in body due to continued attenuation during conditioning. Alcohol warmth is often evident and always welcome. Low to moderate carbonation, depending on age and conditioning.

Overall Impression: An ale of significant alcoholic strength, bigger than strong bitters and brown porters, though usually not as strong or rich as barleywine. Usually tilted toward a sweeter, maltier balance. "It should be a warming beer of the type that is best drunk in half pints by a warm fire on a cold winter's night" – Michael Jackson.

History: A traditional English ale style, mashed at higher temperatures than strong ales to reduce attenuation, then aged at the brewery

after primary fermentation (similar to the process used for historical porters). Often had age-related character (lactic, Brett, oxidation, leather) associated with "stale" beers. Used as stock ales for blending or enjoyed at full strength (stale or stock refers to beers that were aged or stored for a significant period of time). Winter warmers are a more modern style that are maltier, fuller-bodied, often darker beers that may be a brewery's winter seasonal special offering.

Ingredients: Generous quantities of well-modified pale malt (generally English in origin, though not necessarily so), along with judicious quantities of caramel malts and other specialty character malts. Some darker examples suggest that dark malts (e.g., chocolate, black malt) may be appropriate, though sparingly so as to avoid an overly roasted character. Adjuncts (such as molasses, treacle, invert sugar or dark sugar) are often used, as are starchy adjuncts (maize, flaked barley, wheat) and malt extracts. Hop variety is not as important, as the relative balance and aging process negate much of the varietal character. British ale yeast that has low attenuation, but can handle higher alcohol levels, is traditional.

Comments: Strength and character varies widely. Fits in the style space between normal gravity beers (strong bitters, brown porters) and barleywines. Can include winter warmers, strong dark milds, strong (and perhaps darker) bitters, blended strong beers (stock ale blended with a mild or bitter), and lower gravity versions of English barleywines. Many English examples, particularly winter warmers, are lower than 6% ABV.

Commercial Examples: Gale's Prize Old Ale, Burton Bridge Olde Expensive, Marston Owd Roger, Greene King Olde Suffolk Ale, J.W. Lees Moonraker, Harviestoun Old Engine Oil, Fuller's Vintage Ale, Harvey's Elizabethan Ale, Theakston Old Peculier (peculiar at OG 1.057), Young's Winter Warmer, Sarah Hughes Dark Ruby Mild, Samuel Smith's Winter Welcome, Fuller's 1845, Fuller's Old Winter Ale, Great Divide Hibernation Ale, Founders Curmudgeon, Cooperstown Pride of Milford Special Ale, Coniston Old Man Ale, Avery Old Jubilation.

Bung Awards; What are they, and why?

By Jeremie Landers

OBC board fields nominations of recipients for Bung Awards!



Many of our members have asked us “what’s with these bungs awards? Why do we give them out? How can I get one?” **OBC Bung Awards** are special yearly awards given to those who have achieved a certain status deserving of recognition, honor, praise, or even a humorous nudge. Each award recognizes a different contribution or quality of particular members of our club, or even members of our brewing community. The awards are an attempt to show appreciation for a job well done. It is always a privilege to award one of these bungs to an individual who wholly never expects it - the embodiment of selfless service.

The OBC board fields nominations of recipients for these awards; we welcome any and all suggestions. Email your suggestions to board@oregonbrewcrew.org. Please note that current board members can not, as a rule, receive a bung award.

Past Historian **Scott Sanders** has culled together records of these bung awards going back to the original ones given 20 years ago. [They can be viewed here](#); I invite you to take a look. What follows is Scott’s accounting of what these bungs are, and to whom they are given.

(The following was written by Scott Sanders and is an excerpt from our website regarding Bung Awards...)

Golden Bung – This award is intended to honor a craft beer or homebrewing industry personality for efforts to promote or support the trade from a commercial perspective.

Red Bung – Also known as the “Beer Lover’s Award”, this recognizes the recipient’s unbridled passion for good beer, and

distinguishes their efforts to share that enthusiasm with others.

Silver Bung – “Homebrewer of the Year”

This is awarded to the winner of the Oregon Brew Crew’s annual Homebrewer of the Year (HBotY) points competition. Members accumulate points for entering, winning, and otherwise participating in competitions, as well as volunteering to help in general club activities.

Merle Gilmore Memorial Bung – Formerly the Orange Bung, this acknowledges exemplary volunteer service to the club. This award was renamed in honor of the 2006 recipient, who recently passed away.

Jim Kennedy Entrepreneurial Bung – Jim Kennedy was a long time supporter of the club, and went to extraordinary efforts to promote the understanding and appreciation of good beer as an owner and manager of local beer distribution firms. This Bung honors that same spirit in the owners and/or managers of local craft beer related enterprises.

Pulp Bung – This award expresses our appreciation for the efforts to promote craft beer appreciation and education through the printed word.

Special Bung Awards – Over the years, several Bungs have been presented for special recognition of specific events or circumstances. These range from the **Green Bung** for Worst Homebrew of the Year, a tongue in cheek award which has only been awarded twice, (and then, only in jest,) to the recently introduced **Organic Bung**, in appreciation of the efforts to promote planet friendly brewers.

Calling All Wanna-be Beer Writers!

This friendly little OBC newsletter needs you!

We’re looking for articles, about anything beer related but mostly homebrewing related. Just submit your digital file to bruce.prior@oregonbrewcrew.org.

“What do I get for doing such a worth while thing?” you ask. Well, to start with seeing your beautiful prose in print or on the internet. But also hefty HBotY points!

Tips from the Pros!



[Columbia River
Brewing Company](#)

1728 NE 40th Ave.

Question: “What’s the one thing you know now you wish you knew as a homebrewer?”

Answer: *More is not always better!*

More grain, more hops doesn’t usually equate to a better balanced beer. If your recipe is sound and your water profile matches the beer style your making, and you choose the right yeast, you control your ferment temps all will be good. Experiment with ferment temps and you will find the correct temp for that strain of yeast to bring out all the great flavor’s it has to offer. Start at the lowest temp then move up 2 deg on the same beer the next time. And so on. Document everything if you don’t like the results after a few batches, change yeast strain and start again. You will find the strain and temp that’s best suited for your beer.

Rick Burkhardt,
Owner/Brewer of Columbia River Brewing Co.
Portland , OR

Next Club Only Competition is Category 19A, Old Ale

The Crew will be selecting one member’s Old Ale. Based on the BJCP Style. We will choose a beer to represent the club at the national club-only competition. First round entries due at **F.H. Steinbart October 13th by 5pm.** One bottle, no entry fee.

Contact [Ted Assur](#) and/or see [OBC website](#) for details.

Last Months Mystery Hop was Willamette. Good job Joel!

“The Mystery S**M**a**S**H Series”

A series of Single Malt and Single Hop (SMaSH) brews with one ingredient that you get to judge and guess what it is. The series will start with a mystery hop. You will be given the recipe, except the hop variety and amounts. We will be creating a profile for the hop based on your judging, which will be posted on the OBC website. Participants will be given a form to judge the flavors (aroma and taste) they detect and guess the hop variety. The first person to turn in a completed form with the correct hop will participate in selecting the mystery ingredient for an upcoming Mystery SMaSH brew. Contact [Tim Brinson](#) for more details.



Special Announcements



Our annual **Hair of the Dog** meeting is Monday, October 15th at 7:00 pm! Come out and sample some of the amazing world class beer for which founder, and former OBC president, **Alan Sprints** is famous.

We typically try to have a good assortment of food available at this meeting so **we are looking for volunteers to bring some dishes for everyone to share.** The club will reimburse members for reasonable expenses relating to food preparation and don't forget about Homebrewer of the Year points. Please contact our new [Burgermeister, Roy Nifoussi](#), if you can help. Thank you.

Our annual Merlemorial Habanero Fudge Competition will also be judged this night so make up your favorite spicy fudge and compete for crowd favorite. Prizes will be awarded!

Members: You must be current on your membership dues in order to attend. Since we will be unable to collect renewal dues at this meeting, you will have to use the website to process your membership application or renewal. Please ask if you have any questions.

Guests: Sorry, this meeting is for active members only and no new member payments can be accepted at this meeting. You must join on-line and pay prior to the meeting in order to attend. Thank you for your understanding and please ask if you have any questions.

**Monday, Oct. 15th
7pm-10pm
61 SE Yamhill St.**



New OBC T-Shirts

Show your club pride with a new 4.5 oz., 100% preshrunk combed ringspun cotton t-shirt. Be the cool brewer on the block with the new 6-color OBC logo on the back of the shirt and a one color logo with "Oregon's Oldest Homebrew Club Established 1979" on the front left chest. Go [on-line here](#) and choose your size and what color shirt you would like. Pay using your pay-pal account or via a credit card. **JUST \$15 PER SHIRT!**



If there is enough demand, we will be offering women's shirts as well! XXL Sizes may cost more.

We are also going to offer the Dickie® embroidered works shirts with the new OBC logo for only \$35!
[See website for details.](#)

Mark Your Calendars!

OCTOBER

S	M	T	W	T	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

NOVEMBER

S	M	T	W	T	F	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	

DECEMBER

S	M	T	W	T	F	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

OCT 6 **FRESH HOP TASTIVAL**
Oaks Park

OCT 15 **OCTOBER OBC "OUT" MEETING**
Hair of the Dog

OCT 27 **FALL CLASSIC**
The Commons Brewery

NOV 3 **LEARN HOW TO HOMEBREW DAY**
FH Steinbarts

NOV 8 **NOV. OBC ELECTION MEETING**
FH Steinbarts

NOV 10 **OBC YEAST EXPERIMENT**
Hollywood Senior Center

**NOV 28-
DEC 2** **HOLIDAY ALE FESTIVAL**
Pioneer Courthouse Square

DEC 22 **OBC HOLIDAY PARTY**
Latvian Hall



Oregon Brew Crew
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