



# Brew Crew News

VOLUME 36, NUMBER 2

FEBRUARY 2013

## The Presidential Pint

By Chris Hummert

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[www.oregonbrewcrew.org](http://www.oregonbrewcrew.org)



I have a quick update for this month. I was going to write about my trip to Bend last weekend, but being pressed to get the newsletter out I'm going to save that for next month. But let me say that if you haven't made a trip over there recently, you really need to plan something soon. Crux (which is now my favorite place to go), Worthy, Bend Brewing, Deschutes, 10 Barrel, Goodlife, and Three Creeks

(ok yea it's on the way) all make Bend quite the Beer Vacation spot. I'm sure I missed a few on that list.

This month's meeting is on TUESDAY February 12th at 6:30pm. Make sure you note the TUESDAY

part of that previous sentence. We figured that if we had the meeting on Valentine's day, that not only would we have a bunch of bad karma directed our way, we would have a lot of members with upset significant others.

The OBC WILL NOT BE HOSTING FOOD at this meeting. Instead we will be providing you with three drink tickets. Food will be available for purchase from the Urban German Grill. They will have a selection of locally-made German-style sausages (with sauerkraut and bun) for only \$5 to \$6 each. Homemade Bavarian Pretzels will also be available for purchase at a cost of \$3.50. We encourage you to support this local food vendor and plan to purchase food at the meeting.

In addition we will be handing out your 2013 OBC membership cards. If you missed the last meeting, it was announced that you can use your

*continued on last page*

## THE OUT MEETING

### OBC Meeting at Occidental Brewing Company

The OBC is excited to announce our next out meeting will be at Occidental Brewing Company on Tue., Feb. 12th from 6:30-9:30 pm. Occidental, which opened in 2011, specializes in brewing continental-inspired, German-style beers. The brewery is located in Cathedral Park Place, right next to Cathedral Park at the base of the St. Johns



Johns

**6635 N. Baltimore Ave.  
Portland, OR 97203**

You must be a current OBC member

to attend - no guests or non-members please. Also, no renewals or new memberships will be processed at this event so please make sure to join or become current before the meeting. It's easy on the [website](#).

In an attempt to try something new, the club will NOT host food for this meeting. Instead, we have made arrangements for a new, local food vendor to be on site during the meeting. The Urban German Grill will offer a selection of locally-made German-style sausages (with sauerkraut and bun) for only \$5-\$6. Homemade Bavarian Pretzels will also be available for \$3.50. We encourage you to purchase food and support this local vendor. We look forward to seeing you all there.

# Secretary's Report

By Rick Okamura

## January Club Meeting Minutes

### OBC Meeting Minutes

Date: January 10, 2013

Time: 7:00 p.m.

Location: F.H. Steinbart Co.

Next Meeting:

Occidental Brewing Company,  
February 12, 2013 @ 6:30 PM

### General Announcements:

F.H. Steinbart Co. has generously extended their partnership with the club to now offer a 10% discount for OBC members (excluding Blichmann products).

Membership cards will be distributed in February.

Past-President, [Mark Easton](#), will be conducting a BJCP tasting exam on February 24, 2013. The club is subsidizing the examination fee, so the cost to members is \$20 for first-time-takers. As of the date of publication there are still slots available for the tasting exam.

**Note:** The Online Entrance Exam must be passed prior to participating in the tasting exam. [Entrance Exam Details](#) (pdf) You can take the entrance exam at any time; no advance registration is required. The cost is US\$10. It consists of 200 questions, and must be answered in one hour. The exam can be taken once a day until it is passed. See the [reference document](#) for full details. You may register and take the online exam at <http://bjcp.coursewebs.com>.

### Competition Results:

Ted Assur, our Competition Chair, announced Chuck Macaluso's win of the December AHA Club-Only competition, with his "Olde Chaos" Barleywine. Chuck's beer will represent the OBC in the non-session beers category in Delaware, OH and will have the opportunity to scale-up a barrel of his award-winning beer for commercial release as a part of the [Green Dragon Project](#).

### Upcoming Competitions:

Ted has designed a [competition to showcase Cascadian Dark Ale \(CDA\)](#), which will take place on April 20, 2013 ("4/20" for those of you who have a second hobby of police scanner

surveillance and plant taxonomy). [Abram Goldman-Armstrong](#) will be on hand at the February meeting to do a presentation on CDA.

Ted announced a number of other competitions which can be found [here](#).

Noel Blake announced that the [Widmer Collaborator](#) competition will take place on April 17, 2013 and this year the judges will be looking for outstanding innovative beers that truly expand beyond the BJCP style conventions.

Paul Johnson announced [Strange Brew's Slurp & Burp Open](#) competition will take place on March 9, 2013 @ 8:30 AM at Max's Fanno Creek Brewpub, the entry fee is \$7 and entries are due by March 1, 2013.

### Volunteer Opportunities:

Lee Hedgmon, our Festival Coordinator, announced that members can [sign-up](#) for the OBC Booth at Spring Beer & Wine Festival (SBWF), taking place on March 29th and 30th at the Oregon Convention Center.

### Member Announcements:

Josh Huerta and Larry Clouser (aka Pono Brewing) announced their participation in the Winter Mashfest at Loowit Brewing Company in downtown Vancouver on February 24, 2013 from 2:00-6:00 pm. This is an attendee-judged competition. Tickets must be purchased in advance and are available online at [Brown Paper Tickets](#). Tickets are \$15 per person and ticket sales end at midnight on February 23rd.

"Hey, you got ESB in my IRA" – Brian Mathweg announced the commercial release of his Imperial Red ESB, brewed in collaboration with Rock Bottom Brewery, a fine prize for the cider made with his beautiful wife, Rebecca, which won Best of Show – Cider at the 2012 Oregon Brew Crew Fall Classic.

### Club Experiments/Education Events:

SMASH #4 & SMASH #5 were served from the club's new jockey-box and evaluation forms were collected.

[Warren Johnson](#), our Vice President, is now in possession of the club's pilot

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# Competition Update

By Ted Assur

## Competition Information and more.

### Heart Of Cascadia Announced

In case you missed it, the OBC has announced the new Heart of Cascadia CDA (Cascadian Dark Ale) homebrew competition. Can the Northwest defend its honor, pride and the HEART of Cascadia? We'll find out! April 20th at the Green Dragon. Entries due April 12th. [www.oregonbrewcrew.org/heart-of-cascadia](http://www.oregonbrewcrew.org/heart-of-cascadia)

### Style Competition Program (SCP) Returns

Aaron has a ton of information in his article about this, but we're restarting the SCP! This is an opportunity for OBC members to make, share, discuss and rate one style of beer at some of our meetings. Part of this will be small in-club only competition at the general meetings. No fee, just bring a bottle for our judges. Winners awarded generously with HBOY points.

We'll be alternating SCP months with Club Only competitions. To reduce confusion, please see the "WHEN TO BREW" Calendar, which will now include all

relevant style-specific brewing dates.

For March, brew an American Pale. We're working off the same recipe this month (the recipe is in the education section) and if you make it now, it should be ready by the March meeting. Special thanks to Bill Schneller for the recipe.

### Obc vs. Beers Brew-Off

Not enough competition madness for you? Well here's more: Tampa Bay BEERS have accepted our challenge to a cross-country brew-off. Each club will pick one neutral 2013 competition and one style within it. Points will be awarded for club members placing within the style. The winning club gets bragging rights, and a box full of loot from the losing club.

#### Round 1:

IPA (BJCP Category 14) in the Eight Seconds of Froth competition, Cheyenne, WY, hosted by the High Plains Drafters.

This brew-off has already gotten a lot of interest from OBC members, and we're capping it at 10 entries per club per round. If you're interested, there's still

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Event	Style	Brew it	Due (for CoC this is at OBC)
AHA CoC Round 5	Barleywines	May 2012 or earlier	2/15/2013
SCP	APA (Single Recipe)	Early Feb 2013	3/14/2013
Heart of Cascadia	CDA	Early March 2013	4/12/2013
AHA CoC Round 6	Extract Beers	depends on style	4/15/2013
OBC v. BEERS #1	American IPA	Mid March 2013	4/27/2013
SCP	American IPA	Mid-Late March 2013	5/9/2013
SCP	Weizen/Weissbier	Early May 2013	6/13/2013
AHA CoC Round 1	??		July 2013
AHA CoC Round 2	European Amber Lager	Feb or Mar 2013	Aug 2013
SCP	Belgian Strong (Single Strain)	April 2013	Sept 2013
AHA CoC Round 3	??		Oct 2013
SCP	Baltic Porter	August 2013	Nov 2013
AHA CoC Round 4	??		Dec 2013
AHA CoC Round 5	Belgian Strong	May 2013?	Feb 2014
AHA CoC Round 6	All Porters (12 as well as 20, 21, and 23)	Feb 2014 for Cat 12 earlier for 20, 21 and 23	April 2014
SCP	Sours	June 2013	June 2014



# CANNING EVENT

by Warren Johnson

## *Time to Get Canned...In a Good Way.*

The OBC is happy to announce that Northwest Canning, a local mobile canning business, will be offering our members an opportunity to have their homebrew canned on May 11, 2013. That's right...in mere minutes you could have your own beer put into 16oz cans...right before your very eyes. ***How cool is that?*** Also, any OBC members that sign-up for the event



prior to April 11th will receive the discounted rate of \$20 for canning five gallons of beer. Interested?

Here are the details. Northwest Canning will have its mobile canning machine set up at Coalition Brewing on May 11th (Saturday) from 11am-7pm. In order to participate in this event, you must register at the

OBC website or contact [Warren Johnson](#). When you register you must specify the amount of beer to be canned and your time preference (we will accommodate your request if possible). Canning times will be assigned in 15 minute increments as available.

Additionally, all beers brought to the event must be fully carbonated and contained in either a corny or sankey type keg. You are also welcome to bring any beer that you like, with the exception of wild beers. Beers that are made with *Brettanomyces* WILL NOT be canned at this event.

Please remember that advanced registration is required and you must sign up by April 11th in order to receive the discounted rate. Space is limited...don't wait. Register today!

## *Competition Update (continued)*

a few slots left. Contact [competition@oregonbrewcrew.org](mailto:competition@oregonbrewcrew.org).

### **Online Competition Updated**

The website now hosts updated competition information for 2013. Please check it out at [www.oregonbrewcrew.org/competitioncalendar](http://www.oregonbrewcrew.org/competitioncalendar).

### **One Brew, Multiple Competitions**

Check out the new "WHEN TO BREW" calendar (pg 3), and you'll notice some great opportunities for leveraging one brew day into more than one competition opportunity. Brew an American IPA in mid-March, enter it in the OBC/BEERS brew-off and the May SCP. Start your Belgian Strong in April or May, and bring it to the September SCP, and enter it in the February 2014 Club Only competition.

This is a great way to start building a set of beers to enter in competitions all year long. I started brewing twice a month early last spring, and quickly realized I needed a plan: I looked at the competition schedule for the rest of the year, and saw I could plan out which beer I could brew when to have multiple entries available throughout the competition season. If you're interested in doing this, shoot me a note: [competition@oregonbrewcrew.org](mailto:competition@oregonbrewcrew.org).

## *Secretary's Report (continued)*

system. You may contact him to check it out for your own use.

Ted Assur announced that he and Warren would be conducting a demonstration brew at his home on January 20, 2013 for members who have not used the club's pilot system before, or are new to all-grain brewing .

### **Education Presentation:**

Randy Scorby presented "[Brewing Award Winning Beer & Being True to Style](#)", He is a Master BJCP Judge and the current director of the BJCP [Continuing Education Program](#).

# The OBC Pilot Brewing System

By Warren Johnson

## *Membership has its brewing privileges.*

Are you a member of the Oregon Brew Crew? If so, did you know that your club has a complete all-grain brewing system that you can borrow to make your own delicious beer? That's right, membership has its brewing privileges because the OBC has a pilot brewing system that is available for use by all active members. The system is free to use by appointment, but we ask for a \$25 deposit at the time of pick up. Your deposit will be refunded to you once the equipment is returned cleaned and in good working order.

Although it's called a "pilot" system, it includes almost everything you'll need to brew up to ten gallons of a high gravity, all-grain beer. The system even includes a double burner stove, two propane tanks (which are filled by the OBC), and a counterflow wort chiller. All you need to supply are the ingredients, fermenter(s), sanitizer, and a few small odds and ends (not to mention the labor). If you are interested in reserving the system or have any questions about it, please contact [Warren Johnson](#) using the [email form](#) located on the OBC website.



## Calling All Volunteers

*2013 Spring Beer & Wine Festival is March 29th & 30th!*



Do you know anyone who likes free beer? Free Admission? Free t-shirt?

Then sign up to volunteer for the Spring Beer & Wine Festival! There are lots of shifts to fill! No experience necessary! No permit required!

Talk to your friends and family. If you volunteer to work at the festival, perks include: A t-shirt, free admission, a festival mug and tokens. Not to mention just the fun of hanging out with other beer-loving people.

Beyond the regular festival shifts, pouring great beers, we also need members to volunteer to pour Collaborator beers and

work the OBC booth!

To volunteer for the festival visit: [www.springbeerfest.com/volunteers.htm](http://www.springbeerfest.com/volunteers.htm)

To volunteer at the OBC booth, email me at: [lee.hedgmon@oregonbrewcrew.org](mailto:lee.hedgmon@oregonbrewcrew.org)

We need lots of help and this club is successful due to its volunteerism so please, volunteer! If you have any questions, feel free to email me.

Thanks!

Lee Hedgmon, Festival Coordinator

# The Mystery SMaSH Series

## Announcing Mystery Hops and Winners for SMaSH 4 & 5

The mystery hops for SMaSH 4 and 5 were a challenge. They both come from the southwestern Pacific Ocean.

Owen Norvell and Justin Galster had selected Galaxy to be the mystery hop for SMaSH 4. I doubt (m)any of you have tried it before. However you had a chance to taste it at the OBC Christmas Party and again at the January meeting. As expected no one was able to guess that the mystery hop for SMaSH 4 is Galaxy. If you are not familiar with Galaxy, it's from the land down under and has gotten a lot of praise lately, as being a Citra like hop. In fact Citra got the most guesses, followed by Simcoe and then the C-hops.

Ted Assur and Steve Carper had selected Nelson Sauvin to be the mystery hop for SMaSH 5. This has been used a little more in the US but it was still a challenge. Nelson Sauvin comes to us from New Zealand and has the reputation of having the taste of white wine fruitiness and it is believed to be named after the Sauvignon Blanc grape. It reminded me of Grape Nuts cereal and one member did mention grape their profile. We did have one correct guess that the mystery hop for SMaSH 5 was Nelson Sauvin.

Drum roll please.....

..... and the winner is.....

.....Will Minderhaut!

Great job Will. You obviously have great taste.

### SMaSH Principles

The Mystery SMaSH series collect profile information on malt and hop ingredients by OBC members, judging in a blind test. The profiles consist of the flavors/aromas and also guesses on what the mystery ingredient is (which can indicate possible substitutions). The results are collected, summarized and posted on the [OBC Education and Experiments page](#).

#### The incentives for judges are:

- To drink free beer (hurray).
- Personally experience and learn the different flavors from individual malts and hops.
- Learn from each other what flavors others experience from the same ingredient.
- Have some friendly competition.
- The winner(s) of each brew determines the mystery ingredient in a future Mystery SMaSH.

The type of mystery ingredient (hop or malt) is disclosed to the judges but the actual mystery ingredient must be kept secret. The rest of the recipe is given to the judges, except anything that would give the testers a clue to the mystery ingredient. The judging is done to minimize tainting the judges. They should each fill out their own form without undue discussion.

The recipes are simple, designed to accentuate one particular ingredient at a time. Initially the mystery ingredient is a hop. In the future there may also be base malts and/or specialty malts (but that would be a Dual Malt and Single Hop (DMaSH)).

The recipe for each type of mystery ingredient is designed to accentuate that type of ingredient. For example, other ingredients should not over power it or significantly alter its profile.

The recipe for mystery hop is designed to accentuate hop flavor (aroma and taste). It has medium strength (6.5 - 7.0 % ABV) and bitterness, balanced by a little malt backbone (Marris Otter (Crisp)) and the yeast is fairly neutral (Wyeast 1056 or 1272). The hop additions (FWH, 20 min, 10 min, 0 min) are kept the same for each brew but the amounts are adjusted to keep the same bitterness (50 IBU) and the total oils (2 ml total oils in last 20 min). The basic recipe is typically kept the same but may be adjusted (improved) over time.



# Pilot System Demonstration

by Warren Johnson

Since we just started a new year, the OBC board thought it was a good time to re-introduce the pilot system and encourage its use by hosting a demonstration brew. I joined OBC members Ted Assur, Mark Brachmann, Joe Frazier, and Roy Nifoussi on a cold (yet surprisingly sunny) Sunday afternoon in January (at an undisclosed location in SE Portland) to take the pilot system out for a test spin. I am happy to report that the pilot system functioned admirably and we successfully brewed a ten-gallon batch of "TEDtoberfest" (a European Amber Lager) that was divided in half and fermented with two different lager yeast strains. The fruits of our labor will be on tap at a future OBC meeting for all to enjoy - look for it sometime in August or September.

The important question is, have you ever used the club's pilot brewing system? If not, you're missing out because it is a sweet set-up that is easy to use and it comes with just about everything you'll need to make some delicious beer. Oh yeah, the best part is that it's FREE to use by all active OBC members. What are you waiting for? Borrow the system - make some beer!



# New OBC T-Shirts Available Now!

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. **JUST \$15 PER SHIRT!**

## IN STOCK AND AVAILABLE SHIRTS & SIZES NOW!

We have in stock these colors and sizes. But hurry! Limited to stock on hand. Just contact me [bruce.prior@oregonbrewcrew.org](mailto:bruce.prior@oregonbrewcrew.org) or come to the next OBC meeting to pick them up.

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

### IN STOCK AND AVAILABLE NOW:

1-Large & 2-XLarge in Black Work Shirt

3-Large & 2-XLarge in Green Work Shirt

*Limited to stock on hand!*



*Strange Brew Homebrew Club invites you to enter your best homebrew and join us for the Northwest's favorite,*

## **SLURP & BURP OPEN HOMEBREW COMPETITION**

The 16th Annual Slurp & Burp will be held at **Fanno Creek Brew Pub in Tigard, OR on March 9, 2013.**

**Deadline for entries is March 1st.**

In the coming weeks, check our website for more information on entering and judging at Slurp & Burp.

[www.strangebrew.org](http://www.strangebrew.org)

For now, save the date and start brewing for the 2013 competition season.

For questions about Slurp & Burp contact: Paul Johnson, Competition Coordinator [pj69z@comcast.net](mailto:pj69z@comcast.net)



**FEBRUARY**

S	M	T	W	T	F	S
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**MARCH**

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31						

**APRIL**

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21	22	23	24	25	26	27
28	29	30				

# Mark Your Calendars!

**FEB  
8-9**

**KLCC Microbrewfest**  
*Lane County Fairgrounds, Eugene*

**FEB  
12**

**FEB. OBC "OUT" MEETING**  
*Occidental Brewing Company, 6:30 pm*

**FEB  
16**

**ZWICKELMANIA**  
*All around the state*

**MAR  
9**

**SLURP AND BURP HOMEBREW COMPETITION**  
*Fanno Creek Brew Pub, Tigard, OR*

**MAR  
14**

**MARCH OBC MEETING**  
*TBD*

**MAR  
29-30**

**BARLEYWINE & BIG BEER TASTIVAL**  
*Lucky Lab Beer Hall*

**MAR  
29-30**

**SPRING BEER & WINE FESTIVAL**  
*Oregon Convention Center*

**APR  
11**

**APRIL OBC MEETING**  
*TBD*



## Presidential Pint (continued)

card to get a 10% discount on brewing supplies at Steinbarts.

Remember that our brand new Heart of Cascadia competition will be coming up in April. Now is a good time to start thinking about a recipe to brew. In addition, if you visit any online forums, message boards or any other thing of that sort, please help get the word out about the competition. It would be great to make this as big of a national competition as possible. Plus it would just make us look all that much better when one of our members win

Hoppy February (Dear God I can't believe I said that.)

Chris Hummert  
President  
Oregon Brew Crew