



# OBC NEWSLETTER

## The Presidential Pint

By Will Minderhout

I had been with the club a couple of years and judged a few local homebrew competitions as a novice paired with a Beer Judge Certification Program (BJCP) judge. The experience was helpful and introduced me to styles I either didn't brew or drink often. I didn't think too much about studying for my own certification until 3 years ago. That was when many of the club's BJCP members were invited to judge commercial beers in Bend, OR at the first ever Best of Craft Beer Competition. I was immediately and insanely jealous.



I went online, found the site and saw that you take a web test of 200 questions in 60 minutes. If you pass you can then take a tasting exam to be certified. About 20 questions in I knew I failed. Fortunately a class for OBC members was starting the following year. It gave me that year to read, judge, and study more so that I was eventually able to pass both.

The OBC had 15 members representing the club at this year's competition including this guy. Envy, while one of the 7 Deadlies, can be a great motivator. Whether it's consistent medaling at competitions like Rodney and Chuck, going to Beer Camp like Lee, Rodney, and John, brewing more Pro/Am beers than anyone like Jeremie and Jenn, or building a better brew system after seeing someone's shiny rig, envy can be the impetus to get you started. Now, back to working on that Collaborator recipe.

Cheers,

*President Will Minderhout*

# Collaborator

By Noel Blake (from February 2015 newsletter)

Welcome to the 2016 Collaborator competition! This is your chance to participate in creating a successful commercial beer in collaboration with the Widmer Bros. Brewing Co. It's a serious event, and a high honor accrues to the winner(s). But it's not about eliteness, it's about the beer

## Eligibility and Entry Limitations :

All current Oregon Brew Crew members are eligible with one exception as noted in the restrictions below. Each member may submit up to two (2) total entries as brewer or co-brewer. Why is this? The Oregon Brew Crew is the Best, and Collaborator only wants the Best of the Best. We want your most creative, best realized, and best executed brews.



Jeremie Landers, Jenn McPoland, Scott Sanders, Noel Blake, Rob Widmer

Save your failed experiments for your free beer mooching brother- in-law. As before, this is an open styles competition. You may use any technique or ingredient as long as it is safe and FDA-legal.

We focus our judges' attention to selecting honest and noteworthy pub beers. We still encourage innovation, however don't expect that your kiwi - cocoa nib cream ale will have an edge over a well made porter or saison.

## Restrictions :

You are NOT eligible if you are currently employed as a brewer. Let's not get legalistic here, you know what that means. This competition is only for homebrewers. Yoostabees and wannabees are eligible. Your beer must be produced at home. This competition only wants homebrew. Beer produced in a professional brewery, including pilot systems, is not eligible. Beer produced at a "U Brew" is also not eligible. No bugs in fermentation: no lacto, pedio, brett or other non-saccharomyces bugs. Note that the sour beer that won was a sour mash beer, therefore technically in compliance.

## Recipe Requirements :

One way Collaborator Competitions are different from other homebrew competitions is that they require a detailed recipe. Widmer wants to know what you've put in your heavenly elixir before they commit to making it in their brewhouse. Please print off one recipe for each

bottle, including fermentables, hops and spices, water and water treatments, and yeast variety and yeast propagation techniques. Do not forget to include your name and contact information (minimum e-mail address or phone number). Please use a standard 8 1/2 by 11 paper and fold it in thirds before attaching to the bottle with a rubber band.

Collaborator 2016  
is coming soon!  
What will YOU brew to win?

### **Entry Packaging :**

We need a minimum of two 33cl or 12 oz. (or larger) bottles for the competition, one for the preliminary round and one for the taste-off round. You may substitute one 22 oz. or larger bottle, however that is not recommended because your beer will be at a significant disadvantage during the taste-off round when compared to other entries poured from fresh bottles. We also need two more bottles for a lab analysis at Widmer that is mandatory should your beer be selected. If your beer is selected and you do not have the analysis samples from the same batch of beer, your entry will be disqualified. If you submit four bottles with your entry, you will receive a complimentary lab analysis from Widmer even if you do not win. This is an optional, free benefit to Collaborator participants. All entries must be packaged in competition ready bottles. That means: glass containers affixed with a crown cap, with all labels and markings removed. Raised lettering on a bottle is acceptable. Any cap markings must be obliterated with a Sharpie. Please use rubber bands to affix your entry information. Do not use any form of adhesive (tape, glue, baby poo, whatever), unless you plan on coming to Steinbart's May 30 to help out by licking off all offending sticky phenolic crud from your entry. If we cannot remove identifiable markings safely and completely, then your entry will be disqualified. Summary: two bald competition bottles for the tasting by the entry date, two bottles for lab analysis (optional unless you win). Recipe printed on 8-1/2 x 11 paper. Use rubber bands, not tape.

### **Results :**

Another significant difference in Collaborator competitions is that judging is not done on the traditional 50-point BJCP scale. In fact, we do not use numerical scores, nor do we compare your beer against the BJCP style guidelines. We judge your beer as would a professional brewer, a publican, or a knowledgeable beer consumer. The judges may award from 0 to many Collaborator winner slots. In the past, we have had competitions where no winners were selected, as unlikely as that sounds. One time we did select four(!) winners. It is not a zero sum game: the better the entries are, the more beers will be selected. Winners will be announced on the OBC website after the judging. Lab analysis results for those who submitted two extra bottles will be provided. Sometimes it can take a while to get these results; please exercise patience and understanding.

### **Benefits :**

Widmer will pay for the ingredients for up to 5 gallons for each entry. The best way to do this is to direct charge at Steinbart's. If you did not do so or purchased ingredients elsewhere, you are responsible for submitting your receipts to Widmer to be reimbursed. Complimentary lab analysis, including gravity measurements and IBU, are discussed above. Winning entries receive a potential slot in the Collaborator program. The brewers will be contacted when

their beer is ready to be brewed – this may take up to a year or more. All official brewers and co-brewers will be invited to participate in the recipe formulation, brewing and marketing of the beer. At the time the beer is released, one (and only one) Collaborator jacket will be awarded to the winning brewer or team.

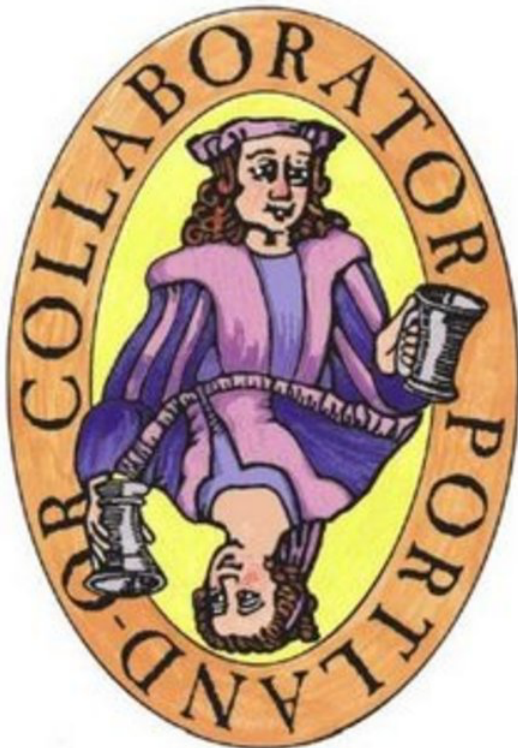
### Hints and Tips for Collaborator

Be expressive, authentic, and true to yourself in selecting which beer to brew or enter. Have your beer evaluated honestly before choosing an entry. In fact, try forming a small group of homebrewers to critique each others' beers. Above that, we are looking for great pub beers. That means something you will enjoy more than one pint of. We recommend that the O.G. be kept to 1.075 or below, but that is your call if you think you can seduce the judges with your high gravity brew. We are looking for at least one (but not necessarily all) of the following:

- Drinkability: multi-pint potential.
- Wow factor: does the beer captivate without gimmicks?
- Unusual style: impress us with your arcane beer knowledge
- Execution: the better the beer in the bottle, the better your chances

### Important Dates

Entries Due By: Friday May 29th, 5PM, at Steinbart's Late Entries: Drop at Steinbart's by noon May 30th Judging Date: Wednesday, June 3rd (official dates may vary, taken from 2015)  
Official Winners Announcement: June OBC meeting



Rob Widmer & Noel Blake

# Meet the OBC Members

By: Jodi Campbell

The Oregon Brew Crew Homebrewer's Cup is a member only competition that is awarded every year to the member with the most points at our holiday party. You can earn points for the Homebrewer Cup by entering, winning, receiving "Best of Show" and placing in multiple categories in homebrew competitions. This award is highly sought after and difficult to win.

To learn more about the Oregon Brew Crew Homebrewer's Cup click here: <http://www.oregonbrewcrew.org/obccup>

One of the most exciting things in OBC history is the competition for Oregon Brew Crew Homebrewer's Cup in 2015. Ok, that might be a little exaggerated but it is a good story. In 2015 we had a tie for Homebrewer of the Year. Both Rodney Kibzey and Chuck Macaluso tied with 704 points. If you look at the break down of points that is a lot of entries and an amazing amount of wins. Rodney and Chuck averaged entering about 25 competitions last year with an average of 5 Best of Shows each.

I personally have learned a lot from both of these guys to improve my homebrewing. They are both full of knowledge and always willing to share. For those of you that have not gotten to meet Rodney or Chuck here is your chance. I was able to sit down with them and chat a little about their homebrewing and competition world. And by sit down with them I really mean... email back and forth with them.

If you want to make better beer and even win a thing or two I highly encourage you to read the interviews below. These guys share their secrets to success.



Chuck Macaluso



Rodney Kibzey

**How long have you been homebrewing?**

**Rodney:** Since, October 2002.

**Chuck:** My first batch was brewed October 2009 on my stove. As of now I am on brew #96.

**How long have you been an OBC member?**

**Rodney:** September 2013, right after we moved to Portland from Chicago.

**Chuck:** Joined OBC December 2011. First meeting was January 2012

**What is your favorite beer to brew?**

**Rodney:** All of them, because if I didn't like them, then I wouldn't make them. I make what I like to drink. Having 17 kegs and brewing 5 gallon batches, gives me lots of flexibility to fill them with different styles of beer, cider and mead. I rarely brew the same beer in the same year.

**Chuck:** Overall it is the Stouts. Recently I have been doing lagers and really enjoy brewing a Helles.

**What is your favorite beer to drink ie. Style, brewery, homebrew?**

**Rodney:** Big Fan of Sierra Nevada, love Celebration. If I'm drinking local, then it's usually Commons, Cascade, Boneyard and Barley Browns. When it comes to style for drinking, I'm all over the radar. My day to day go to beer would be something sessionable, such as an English Bitter or Pale Ale. When it comes to my homebrew, it has to be the Pilsner, Spanish Cedar IPA and Rauchbier that are up there for me.

**Chuck:** Favorite beer style to drink is any Stout! Favorite brewery – boy that is hard. Here it goes. My favorite Oregon breweries are Pelican and Hair of the Dog. Outside Oregon they are Avery and Firestone Walker.

**What do you think is the best beer that you have ever brewed and why?**

**Rodney:** If you consider Best being the most successful beer, then it would be my German Weizenbock. Probably one of my hardest and time consuming beers to brew. Multiple step mashes with a longer boil.

**Chuck:** Best beer I have brewed is really the current batch being brewed with my friends and seeing the smiles on their faces as they sample some that I have on tap.

**How many competitions have you won?**

**Rodney:** I have no idea. I do know I have a box full of medals and a large bag full of ribbons.

**Chuck:** I have been BOS in @8 major competitions.

**How many did you enter in 2015? How many did you win?**

**Rodney:** For 2015, it had to be one of my most successful years, since winning the Midwest Homebrewer of the Year in 2010. 31 competitions entered last year, winning in 25 of them. Of the awards, winning a second Collaborator in the last 2 years, along with racking up 6 - Best of Shows, 2 - Second Best of Show and 1 - Third Best of Show, and a Silver medal for my Pilsner at Nationals. Little note, that was the first time I ever made a German Pilsner. I think I might make it again.

**Chuck:** Last year was 5 BOSs. I entered approximately 20 competitions in 2015. I currently have about 150 awards since the first one from the Oregon State Fair in August 2012.

**What is the best prize you have ever won?**

**Rodney:** The Samuel Adams Longshot. I liked it so much; I decided to win it twice.

**Chuck:** BOS 2013 Fall Classic for a Raspberry Porter 2013 and 2015 Masters Championship of Amateur Brewing 2<sup>nd</sup> place for a Wood Aged Beer

**How do you find the competitions that you enter?**

**Rodney:** American Homebrewers Association web site has competitions listed by state.

**Chuck:** OBC website and AHA calendar

**How do you package your beers for shipping?**

**Rodney:** Very carefully. Lots of bubble wrap, packing tape, trash bags and boxes from Home Depot. Note, most bottles break from hitting against each other. I've also used the preformed shipping boxes, but those are quite pricey, shipping almost cost just as much as the items themselves.

**Chuck:** I use specialized cardboard bottle packers which hold up to 12 12oz bottles per box. Never had a broken bottle yet!

**What is the best piece of advice you have for the OBC members that want to give you a run for your money for the Homebrewer of the Year 2016?**

**Rodney:** Just focus on making good beer. Keeping it clean and watch your sanitation. Those 2 simple things can make great beer that wins awards. I can't state that enough to brewers. Believe me, follow those two key rules, and success will follow.

**Chuck:** Focus on the quality of your brewing process one beer at a time, hone the recipes, and do not be shy in putting your product out there for others to critique. Nobody knows everything about brewing and there are many ways to get the brewing finish line.

**How often do you brew? How often do you brew new recipes that you have never brewed before?**

**Rodney:** I start usually doing most of my brewing from the middle of December until March, and maybe a couple times in the fall. Brewing every weekend during those months, since

the weather is usually not the best that time of year. Call it an old habit of living in Chicago. I like to write a couple new recipes each year, it's been mostly lagers lately. This year, I'm pulling a couple recipes out of retirement that I haven't brewed in over 5 years. It should be fun to revisit my old beer friends.

**Chuck:** I brew about twice per month. I have brewed new recipes frequently these past two years. Really trying out a few lagers now and enjoying the process.

### **What is the worst thing or biggest mistake that has happened while homebrewing?**

**Rodney:** I've actually been very cautious at brewing, watching most steps, I really like to be in tune with the process. More like running out of propane during the boil, and not knowing when it ran out during the boil. Another would be leaky poppets on kegs, and the CO2 leaks out.

**Chuck:** Very recently. Setup brew day for a Munich Helles. Yeast, water profile, water volumes, hops styles, grain bill, etc... At the mash I grabbed the bag of malt (lots of Wheat) for a Weisenbock Ale instead of the Helles Lager grain bill and mashed it without rice hulls. Wrong aroma, wrong water levels, wrong grain, and a stuck mash. Also had the wrong hops and a lager yeast standing by instead of a Ale yeast. The verdict is still out on this one (still lagering). I might have created a new style!

### **What kind of set up do you use to brew?**

**Rodney:** Nothing fancy, other than my Lauter/Mash Tun. Most piecemeal together, with an Industrial thick Soup Pot, Banjo Fryer Burner, Schmidling malt mill, and an Immersion Chiller I created by wrapping copper tubing around a Corni Keg. I can never encourage new brewers to buy their own Mills, and spend the extra money to get a good one.

**Chuck:** Blichmann 3 tier stand, 2 burners, 5 gallon system, march pump, chill plate. Nothing to fancy. No digital electronic control.

### **What is the strangest ingredient you have used in beer? How did it work out?**

**Rodney:** I actually used Grapefruit zest in a Saison, back in 2004. Never thought there would be such a big interest in grapefruit beers, until the last couple years. Not sure if I was a head of the curve then, but I would like to think I was. LOL!!!

**Chuck:** Peanut butter and coconut. It worked out though be careful with odd additions. It is easy to do too much and you cannot remove the flavor once in the beer so add gradually to taste.

### **Do you make ciders or mead? Have you ever won an award with these?**

**Rodney:** Yes, I make both cider and mead. In 2010, I won the National Homebrewers Competition - Meadmaker of the Year, so I know a thing or two about meads. I've also had some great success with ciders winning Best of Show Competitions, and a medal at NHC. Cider has to be the easiest to make, but also the easiest to screw up too. Some people over think it. Another tip for cider and mead making, learn the process of back sweetening.

**Chuck:** No ciders, 1 Wild flower Mead. I have one second place for the Mead.



**What part of your homebrewing system has made your life easier and you can't live without?**

**Rodney:** My Polarware Lauter/Mash Tun. No more stuck sparges. I use to use a 5 gallon Gott cooler, with a false bottom that wasn't so friendly. Uggghhhh!!!

**Chuck:** March pump and chill plate

**Who are your idols, inspirations in brewing?**

**Rodney:** I'm not sure about idols? More like looking to others for advice that have had success, or a depth of knowledge. Homebrew clubs are great for that. I've been very grateful to have the experience to be around some greats in the homebrewing community when I lived in Chicago.

**Chuck:** San Calagione, Fred Eckhardt, Alan Sprints, and Randy Scorby

**What are your future goals with brewing?**

**Rodney:** I really enjoy writing recipes, and formulating flavors in beers. It would be nice to work with a brewery on developing some for them.

**Chuck:** I am keeping brewing beer a fun hobby for the near future and continue to do so for the near future. Brewing with friends is a lot of fun. Responding to this interview is the closest I will be getting to writing a book!

**What is the ultimate competition that you would love to win?**

**Rodney:** I'm actually working on it this year. I'm hoping to find out sometime this year. You'll be the first to know. Stay Tuned...

**Chuck:** Nationally it would be a 1<sup>st</sup> place at the National Homebrews Competition and locally it would be the Widmer Collaborator.





## **OBC Brew Camp 2016 - Wild & Sour Beer Weekend!**

Ever wanted to combine camping and homebrewing? Ever curious about capturing the local flavor and funk of Oregon with wild yeast and friendly bacteria while spending a few days "off the grid"? Well that is exactly what we will be doing over Memorial Day weekend along the beautiful Trask River in Tillamook county! Come join fellow OBC members and friends from the Portland beer community, for 3 days of fun, great food, group brewing experiences and education.

Our guest speaker will be Trevor Rogers from De Garde Brewing in Tillamook, who will discuss various topics relating to sour and wild beer production, and will help the group brew two 30 gallon batches of wort with De Garde aged hops and fresh river water. This beer will be naturally cooled overnight in the campground and inoculated with the resident yeast and bacteria from the area. Participants will have the chance to receive a FREE three gallon PET carboy to take home and ferment on their own (limited to the first 20 participants/ couples to register).

Participants will also be able to bring their own brew stands and setups if they wish. There is no reason we can not brew a few batches of clean beer as well! There will also be an amazing wild and sour beer tasting on Saturday night! Now for the details (most of which is still being worked out)...

- Registration will be processed through the OBC website only (marking "Interested" or "Going" on Facebook does NOT hold your spot!)

- Each OBC member can bring 1 guest, 2 guests per couple
- Pets are allowed and cost an additional \$5 each
- A 20% deposit will be required to reserve your space (\$20 per person)
- No RVs allowed in the campground and there will be NO power available
- Campsites will accommodate up to 4 people, 2 pets, 2 vehicles and 2 tents per site, or one trailer and one additional tent
- The total cost will be \$60 per person broken down as follows:
  - Each "campsite" will cost approximately \$30 per person (or \$60 if you wish to have a campsite to yourself and one other person)
  - 2 group dinners (Saturday and Sunday) and 2 group breakfasts (Sunday and Monday) for an additional cost of \$20 per person.
- Check-in is Friday 3:30pm and checkout is Monday 1:30pm. Attendees can arrive Saturday morning as well but the costs per person will NOT be prorated.
- The cost for non-OBC members and guests will increase March 1st (TBD)

**Registration is available at <http://oregonbrewcrew.org/event-2156203>**



## OBC T-SHIRTS! Now with a new front design!

Available at the next OBC meeting.

\$15 for members

\$20 for non-members

Payment by cash or credit card.

Available in mens and women's sizes small through 2XL.



Women's Missy fit V-neck in Heather Gray

Men's heavy weight crew neck in Navy or Black.

A special thank you to Bruce Prior and Michele Lish for their time to make these new shirts available.

**SHOP NOW!!!**

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



## Challenge Coins!!!



The OBC now has a challenge coin for sale. The cost to members is just \$8, and to non-members is \$10. When this limited edition is gone, the intent is to make a different design.

A special thank you to Michele Lish.

# 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 Brobdingnagian 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 2016 to reflect these changes.

Any questions? Send them to [dylan.vandetta@oregonbrewcrew.org](mailto:dylan.vandetta@oregonbrewcrew.org).

Happy brewing!

Dylan



# Club Competitions and Special Events

## Tampa Bay BEERS vs OBC - Round 4

Congratulations to all the participants who helped us win Round 3 in 2015! Jason Barker brought it home with his gold medal IPA at the Inland Empire competition, which took place the same day as Fall Classic. They are humbly shipping us a box of homebrew and commercial rarities, which we hope to make available at the January meeting. But OBC is still behind overall, with Tampa Bay BEERS winning the

first two years! To kick off Round 4 in 2016, they have selected a competition in Rhode Island and we have selected the styles from the 2015 guidelines: Dark British Beer and Strong British Ale (cat 16 and 17).

### Ocean State Homebrew Competition

April 9th, Providence, RI

*Deadline: March 18th, 2016 (to give us time to package and ship)*

<http://www.oshc.brewcomp.com>

### **Important Notes:**

- *Members who receive an award or medal in this competition get double points toward 2016 OBC Cup!*
- *The club will be paying for shipping of your bottles (2-12oz bottles per entry)*

So dust off those perfectly aged English Barleywines and bottle up your recent Oatmeal Stout! January is a great time to brew a new style appropriate for the season, like an Old Ale or Wee Heavy. Email [competition@oregonbrewcrew.org](mailto:competition@oregonbrewcrew.org) if you want some ideas or recipes to try out!

## Fire & Brimstone Homebrew Challenge

Our first "Style Competition" of 2016 will focus on *Chili and Smoked beers*. The winning beer will be brewed and served during the Fire & Brimstone festival at Saraveza and Hop & Vine the last weekend of July. The competition will be open to all Oregon homebrew clubs and entries will be judged by BJCP judges according to the 2015 guidelines. Chili beers should be entered as "30A - Spice, Herb and Vegetable" while Smoked beers should be entered as either "32A - Classic Style Smoked Beer" or "32B - Specialty Smoked Beer". Entries will be due by June 1st at 6pm.

## 4th Annual Heart of Cascadia - The Colors of IPA!

This year the Heart of Cascadia competition will be expanding, with the help of the new 2015 style guidelines. The focus will be on category

21 - IPA and Specialty IPA. As stated in the new guidelines:

*"The term 'IPA' is used as a singular descriptor of a type of hoppy, bitter beer. It is not meant to be spelled out as 'India Pale Ale' when used in the context of a Specialty IPA. None of these beers ever historically went to India, and many aren't pale. But the craft beer market knows what to expect in balance when a beer is described as an 'IPA' – so the modifiers used to differentiate them are based on that concept alone."*

Now we know that every OBC member can brew a great standard or Imperial IPA, rich with west coast hoppy goodness. Our hope is that you will embrace the broader style definition and explore White, Red, Brown, Rye and Belgian IPAs, in addition to our favorite Northwest Red (now Red IPA) and Cascadian Dark Ale (now Black IPA) for which the event was first organized. Be sure to attend the January IN meeting for an overview of these new styles. Tracy Hensley, Bill Schneller and Jason Barker will guide you through three of the new specialty IPAs and we will taste a few commercial examples.

# Upcoming Regional Competitions

## KLCC Microbrew Fest Homebrew Competition

February 13th, Eugene, OR  
 Deadline: February 5th

<http://klcc.org/post/klcc-microbrew-festival-2016>

## 2016 GEBL IPA Bracket Challenge

February 20th, Everett, WA  
 Deadline: February 13th

<http://www.gebl.org/articles/2016-gebl-ipa-bracket-challenge/>

## 20th Annual Cascade Brewers Guild

April 30th, Woodinville, WA  
 Deadline: April 24th

<http://www.cascadebrewersguild.com/cascadecup>

## Pouring at the Coast

March 19th, Seaside, OR  
 Deadline: March 17th by 5pm

<http://pouringatthecoast.com/homebrew-competition/>

## 2016 COHO Spring Fling

April 22nd - 24th, Bend, OR  
 Deadline: April 15th by 11am

<http://www.cohomebrewers.org/SpringFling>

## OSHBOTY Qualifier

## 20th Annual Cascade Brewers Guild

April 30th, Woodinville, WA  
 Deadline: April 24th

<http://www.cascadebrewersguild.com/cascadecup>

## National Homebrew Competition (NHC) First Round

**Deadline: March 9th, 2016**

Beginning February 1st through February 7th, AHA members will be able to sign up for entry slots in NHC competition. While the rules and number of entries have varied year to year, I expect each member to have up to 4 slots available based on 2015 numbers.

We do not yet know whether first round judging will take place in the Northwest and our nearest center may end up in California. However, don't be afraid to request other locations in the Midwest or East Coast! IPAs and Stouts will be highly competitive at ALL judging centers so think about submitting more unique styles like Helles, Amber and Dark Lagers, Cream Ale, Altbier, Wheat and Rye beers or sours. Meads have the highest chance of advancing to the second round based on historical numbers, but like lagers and sours, take more time to finish then you probably have left.

The first round entries will be due first week of March so plan ahead! Also if you advance to the second round, you will be required to ship 3 additional bottles. Plan on keeping six 12 ounce bottles total for any NHC submissions you are considering. If you want to discuss strategies for NHC entries or meet-up for tasting or feedback, please contact [competition@oregonbrewcrew.org](mailto:competition@oregonbrewcrew.org).



# VOLUNTEERS!

**Pacific Northwest Homebrewers Conference Club Brews Night.  
March 5<sup>th</sup>, 2016 – 7PM to 11:30PM  
Vancouver Hilton Convention Center – Vancouver, WA**

The sign up page for volunteers to pour at PNWHC Club Brews Night is now LIVE!

The night is split into six 45 minute shifts with spots for 3 people per shift. We could use a minimum of 2 people per shift. Please feel free to sign up for multiple shifts if you feel so inclined. They don't have to be consecutive, you can come pour for a while and then go mingle and then come back. Club Brews night is all about meeting other area club members and tasting what our creative Northwest homebrewers are cooking up.

Once again: **You MUST be a paid attendee of the conference to work the booth at Club Brews Night.**

**OBC Booth at Spring Beer and Wine Festival.  
March 25<sup>th</sup> – 26<sup>th</sup> – Noon to 10PM both days  
Oregon Convention Center – Portland, OR**

**The first festival of the year is upon us! OBC Needs You!**

What's your job?

Answer questions about the Oregon Brew Crew.

Share your love of beer and brewing.

Drink beer! (In moderation, of course)

That's it! Think you can do that?

Sign up to volunteer at the OBC Booth at Spring Beer and Wine Fest.

What do you get out of the deal?

Free Admission to the festival.

A tasting glass/mug and tasting tokens.

The undying appreciation of your Festival Coordinator!

There are 6 shifts. Three on Friday and Three on Saturday that slightly over lap. Each shift is 3.5 hours long. Two members per shift.

## **Spring Beer & Wine Festival**

Want to pour samples and rep a local brewery? Please volunteer at SBWF!!!

<https://springbeerandwinefest.com/volunteer-registration/>



## Educational Tip of the Month

**"Brewers make wort, yeast make the beer."** As homebrewers we all know this simple fact. The yeast do the actual legwork of converting sugars to alcohol, and producing myriad flavors along the way. When those flavors turn out to be undesirable it is *our* fault, not the yeast's. Yeast produce undesirable flavors because you did not set up a proper environment that was ideal for them to produce the flavors you're looking for. Further, the number one way homebrewers fail to set up this environment is by simply not pitching enough yeast into the wort.

The two most common pitch rate formulas for ales are  $1,000,000\text{cells} \times (\text{degrees plato}) \times (\text{ml of wort})$  and  $3.5625\text{billion} \times \text{Gravity Points of your wort}$  ( $1.050=50$  Gravity Points or GP for example). For lagers you should double these amounts. Both of these formulas show that most homebrewers are grossly under pitching. Conclusion; if you're not getting the results you desire from your beer, try pitching more yeast, at least as many cells as either of the above formulas recommend.

---

## New Oregon State Home Brewer of the Year program (OSHBOTY)

Finally, Oregon has an official State Championship homebrewing series! This new competition series is to recognize Oregon and SW Washington home brewers who regularly perform well in Oregon competitions and who contribute to the operation of competitions by volunteering to judge.

Competitors earn points by winning individual categories and overall Best of Show (BOS) awards in officially recognized competitions, and by judging at these competitions. Check out the [official rules](#) for details.

This award is different than OBC's [Homebrewers Cup](#) in that it is open to all Oregon and SW Washington residents regardless of club affiliation.

The organizers of OSHBOTY ask us to help spread the word about the program by liking and sharing their [Facebook page](#). <https://www.facebook.com/oshboty/>

Now, it is OBC's job to make sure one of our members wins this competition, so get brewing and enter as many of the sanctioned competitions as you can and help judge!

# News from Burgermeisterville:

Thanks to the following people for bringing food to our first 2016 meeting! (*You* are the key to helping keep us sober and happy.) Jodi Campbell, Lisa Hinson, Barry Edward, Jason Barker, Dan Koperski, Randal Roberts, Samantha Underwood, Daryl Crane, Chuck Macaluso, Jessica Prior, Melanie Raies.

I'm going to try something a little different this time and **hold a raffle for those who bring food**. I have designed a ticketing value system, but if it does not work well I will reassess and try again next meeting. I am open to suggestions. :) No food theme, just bring what you wish to provide.

## RAFFLE TICKET VALUES & FOOD EXAMPLES

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

**3 tickets** for a medium items: salad, a plate of homemade goodies, a pot of beans, veggies, or a smaller-medium dish of food.

**5 tickets** for a large items: lasagna, mac and cheese, sausages, taquitos, sandwiches or a medium dish with obviously expensive ingredients.

**We will be raffling off: one \$25 keychain breathalyzer and one \$25 gift certificate to Steinbarts.**

*May the best brewer win*



## The Best of Craft Beer Awards



The third annual Best of Craft Beer Awards in Bend was another great weekend for over 14 OBC members who made the trip January 22-24. Being invited to this event is *another* example of the benefits of taking your test and becoming BJCP ranked. (Classes are starting soon, stay tuned!)

This year's competition had almost 1,200 entries from commercial breweries all over the country. We judged these over a two day period at the [Mt. Bachelor Village Resort](#). Judges were given free breakfast and lunch both days, some swag, free beers at the welcoming event at [Broken Top Bottle Shop](#), a discounted rate at the resort, free left-over bottles of beer after the competition, and most importantly the camaraderie that comes with spending a few days with OBC members who started out as acquaintances, and blossom into real friendships. It doesn't get much more rewarding than that.

Many of us, after spending all day judging together, hit downtown Bend to find more breweries and sample their copious dining options. Someone also discovered that Deschutes Brewery offers free samples of some of their biggest and rarest barrel-aged beers right at their brewery! All told this was a great beer weekend. Please consider taking our BJCP classes and becoming ranked so you can join us next year!

Jason Barker

# Blood Sweat and Beer

Please join us for a special screening of the movie **Blood Sweat and Beer** a film by Chip Hiden and Alexis Irvin. The proceeds from this screening will go to support the new OBC Scholarship to fund continuing education in brewing.

**Blood, Sweat, and Beer** is a feature documentary about the explosive growth of the craft beer industry and the dramatic journeys of two start-up breweries.

The film follows a trio of 23-year-olds as they struggle to start The Brew Gentlemen Beer Company in Braddock, PA. Matt, Asa, and Brandon hope their brewery will help this once-prosperous steel town bounce back from decades of neglect, violence, and population loss.

The film also tells the emotional story of Danny Robinson, a boardwalk brewery owner and restaurateur whose empire is threatened by an aggressive trademark lawsuit that could leave him penniless.

Four entrepreneurs, two brand new breweries, and ultimate goal: to quench the thirst of the craft-craving masses.

Here's the link to McMenamins Movie Page.

<http://www.mcmenamins.com/events/148991-Blood-Sweat-and-Beer>

Link to the Tickets Page: Use code **OBC1979** for discounted ticket price.

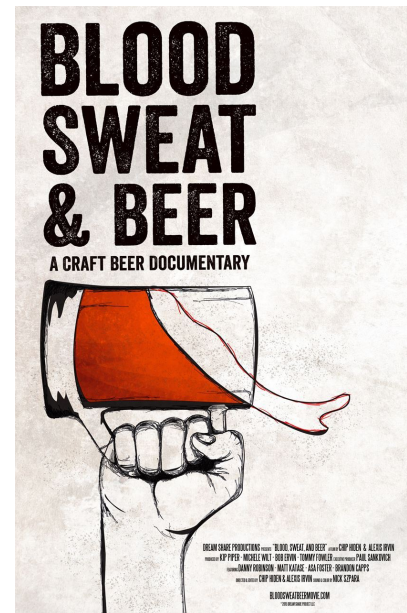
<http://www.etix.com/ticket/p/5490498/mcmenamins-presentsbloodsweat-beer-portland-mcmenamins-mission-theater>

We will be having a panel of local Brewers discussing the movie and their recent startups in the area.

Founder and Brewer **Tim Hohl** of [Coin Toss Brewing](#)

Brewmaster **Alan Taylor** from [Pints Brewing Company](#) and [Zoiglhaus](#)

and Brewer/Owner **Michael Kora** of [Montavilla Brew Works](#)



## How To Earn Member of the Year Points

Do you volunteer your time to the club and want recognition? Do you want to win a lot of awesome prizes? Have you heard of the Member of the Year Competition but don't know how to submit your points? I am here to help.

Pretty much anytime you are donating your time, beer, or food to the club you can earn points. The Member of the Year Competition is a member only competition that recognizes our members participation. The member with the most points at the end of the year will be awarded the prestigious Silver Bung Award at the clubs holiday party.

Below is a chart showing the Karma Point Schedule:  
 Okay, now that you have earned them how do you submit them?

To submit your Member of the Year points simply go to [OregonBrewCrew.org](http://OregonBrewCrew.org).

From the main page click the "competition" tab then "for members" and last "Member of the Year". This page will have a self-explanatory form that you will fill out with your name, email, a description of how you earned the points and how many points you are submitting.

Members are responsible for submitting their own points. Make sure to submit them as soon as you earn them so you aren't playing catch up. All members that submit more than 5 points will earn raffle tickets for the holiday party. Members will receive 1 raffle ticket for every 5 points submitted.

I hope this has helped some of you. Happy volunteering!

Event	Points
Judge/Staff/Steward at a qualifying competition	7
Judged at monthly SCP	2
Hosted a brewing demo at an OBC Event	25
Assisted at brewing demo at an OBC Event	10
Worked at OBC booth at OBF/SBWF or equivalent	15
Taught Class/Workshop for OBC members	20
Assisted in teaching class for OBC members	5
Helped Treasurer sign in members at meeting	5
Wrote a published newsletter article	15
Served on a committee	10
Organized an experiment	20
Participated in experiment	10
Brought Food for Meeting	5
Brought Keg to Meeting	5

Be like Eric!



2015 Board of Directors

President, Will Minderhout

[will.minderhout@oregonbrewcrew.org](mailto:will.minderhout@oregonbrewcrew.org)

Vice President, Brian Haslip

[brian.haslip@oregonbrewcrew.org](mailto:brian.haslip@oregonbrewcrew.org)

Treasurer, Dylan VanDetta

[dylan.vandetta@oregonbrewcrew.org](mailto:dylan.vandetta@oregonbrewcrew.org)

Secretary, Jodi Campbell

[jodi.campbell@oregonbrewcrew.org](mailto:jodi.campbell@oregonbrewcrew.org)

Education Committee Chair, Jason Barker

[jason.barker@oregonbrewcrew.org](mailto:jason.barker@oregonbrewcrew.org)

Competition Committee Chair, Jim Thompson

[jim.thompson@oregonbrewcrew.org](mailto:jim.thompson@oregonbrewcrew.org)

Communications Chair, Jon Campbell

[jon.campbell@oregonbrewcrew.org](mailto:jon.campbell@oregonbrewcrew.org)

Festival Coordinator, Eric Hinson

[eric.hinson@oregonbrewcrew.org](mailto:eric.hinson@oregonbrewcrew.org)

Burgermeister, Meagan Thompson

[meagan.thompson@oregonbrewcrew.org](mailto:meagan.thompson@oregonbrewcrew.org)

Historian, Jeremie Landers

[historian@oregonbrewcrew.org](mailto:historian@oregonbrewcrew.org)

---

**OBC Cup Standings** (as of January 30th)

---

**Rodney Kibzey** **54**

**Charles Macaluso** **53**

**Jim Thompson** **45**

**Alex Brehm** **34**

---