

Upcoming Meeting(s) & Events

April "In" e-Meeting via Zoom (<https://zoom.us/j/716528951>)

- [RSVP on Facebook](#)
- [RSVP on oregonbrewcrew.org](#)

May "Out" Meeting @ Zoiglhaus (tentative)

Presidential Pint



Happy April and the start of Spring! I hope you all are staying safe! As you all know we are all socially distancing ourselves to stay safe from COVID-19. Hopefully you are home enjoying some beer while in quarantine or still brewing some beer. If you are brewing and would like to share some photos etc. please post them on the Oregon Brew Crew Facebook site [OBC](#), or send them to the Communications Chair g.scott.stukey@oregonbrewcrew.org

Speaking of beer, there are a lot of breweries that are now delivering beer as well as some local tap houses or growler fill stations. There are several articles written by New School; Beer, Cider, News, which mention a lot of breweries and growler shops delivering or offering to go options [BEER](#).

As we are approaching our April 9th Meeting we are going to try a virtual meeting option to keep everyone connected and still safe. There will be more information to follow in the next few days or so regarding this. We are also looking at doing other virtual meetings via the internet like B-Meetings and possibly some more education meetings and brew together meetups.

We are still planning on an Out-Meeting at Zoiglhaus on May 14, 2020. We hope we will all be able to venture back out by then. We will be following the Governor's orders until things are all safe again to socially meet up. We will keep you up to date via email, Facebook, and the website. Until then take care of yourselves, have a pint and try to relax!

Cheers!

-Jon Campbell

2020 OBC President

Note from the Treasurer

OBC has an Amazon Smile account. What this means is when you purchase something from Amazon, use the Amazon Smile link and find and select Oregon Brew Crew as your charity of choice. OBC will then get a percentage of all purchases sent to us each quarter. It isn't much, but we certainly appreciate this. For example, we received \$8.56 for the last quarter.

Due to current events, OBC will be adjusting dates of events, be it completions or meetings, or other social gatherings until things get back to normal. Because of this, income from some of these and possibly from local beer festivals may be impacted. However, when we budget we also account for expenses for some events, and that means we should be able to stay within our approved budget for 2020.

Current budget status items of interest: As you can see from the attached finance summary of our current status as of March, 31, 2020, we have some items that have negatively impacted our finances compared to our budgeted figures. The largest of which is the overage amount for our expense line item: Website & Membership Database. The reason for this is OBC was able to save 15% in total cost if we paid for 2-years' service in advance. This was presented to the board at our first meeting and was approved. The overall savings totaled \$388.80, which I feel is significant. It also means we will not pay anything in 2021 for this line item. Further on this, we paid more than budgeted for the amount noted in the line item for 2020 (had we paid for just one year as was budgeted). The reason for that is there was an overall increase in cost for this web program, which went into effect in 2019, but we had already paid for 2019 when that became effective so it didn't impact us until this year.

40th Anniversary Gala: As you are aware due to the pandemic, we postponed the event, and have not set a date as yet. What I want you to know is we had paid for everything already and with one exception of \$50, we were unable to get a refund, but we are not out the funds as all involved businesses have agreed to keep funds until we can hold the event. We might be impacted by price changes when it does happen, but I don't anticipate they will be significant. Thankfully attendees have been advised of this and for now have not requested refunds. The other item of note about the Gala is we are trying to operate it with a zero-dollar financial impact to the club other than the amount budgeted. By this we mean we have a Gala budget where we anticipate income will equal expenses. However, I do want to point out that there was no line item noted in the 2020 approved budget for Gala income for some strange reason. This will be obvious if you do the math on the spreadsheet because that figure for Gala Income is not included in the total income for the year. I felt it was important to record that income in the spreadsheet.

The last thing I want to point out about the finances is we had some late payments that are 2019 expenses that were paid in 2020. One reason for this is we hold the Holiday Party in Dec and a couple people were late getting reimbursements issued. Additionally, we had two checks that were not cashed in 2019, even though they were issued in 2019, so those funds came out of our account in 2020.

-Michele Lish

Competition Corner

Well, every competition, unsurprisingly, is canceled for the foreseeable future. JBLM, Spring Fling, OHF, all cancelled. The next comp that may actually run would be the state fair, if it happens in generally would be mid to late summer. So it's always a good time to make a high alcohol brew or two that will keep until comps resume; many of us now have plenty of time to brew. (Remember Steinbarts is currently doing delivery, they will happily deliver you a mountain of grain to make the barleywine of your dreams)

OBC's, heart of cascadia comp is also of course postponed, we may schedule it for late summer/fall depending on how the pandemic pans out over the next month or two.

Hope you are all staying safe, and hydrated,

-Scott Nieradka

Member Submission:

“Moving from 5 to 10 gallons”

A few years ago, almost every time I brewed I enjoyed the company of three of my friends. It was all fun and games until I realized that after going thru all the effort to brew a batch of beer, I ended up with a half rack of beer weeks later. Something was wrong with the equation... lots of inputs for 12 bottles of beer.

So, like many of my home brewing brethren, I started dreaming of the days when I could double the output of a brew day and end up with maybe a case of the beer I gave so much to make.

Without warning, while on vacation innocently visiting a homebrew/bottleshop/tap room in Bend, I saw the home brewers' Holy Grail... the shiny brew kettle capable of making ten gallon batches!

The price tag of \$225 was a little steep but this thing had valves and ports ready to go, the steel was thick and oh how it shined!

Like a beer lover traveling in a foreign land who stumbles across a great beer in the most unlikely of places and HAS to get it, I HAD to get this kettle. All my dreams would be fulfilled, it could hold 14 gallons!

On the long ride home, while discussing our new phase in brewing with my three friends, I realized I might have overlooked a few things. We even stopped on the way out of town to buy a larger immersion chiller we found on Craig's List. That should do it we thought. Just boil a lot of wort in our new kettle, chill it and we were on our way to mass quantities of beer.

Well, I am sorry to say that making the jump from brewing 5 gallon batches to 10+ gallon batches isn't about a new kettle or immersion chiller.

It's about rethinking everything you do as a brewer. Or, at least it should be in my opinion.

The good news is that everything you do to make this jump is going to improve the beer you make by leaps and bounds. It will require you to learn new things, it will require you to spend money, and it will require you to get serious about making great beer!

I could philosophize over this for a long time but instead, I will cut the BS and just tell you what I suggest anyone who wants to make the leap to larger batches should do. These opinions are based on my experience as a person who has home brewed for thirty years (I started at 16 cause it was easier to brew my own than shoulder tap), someone who has made the leap, and someone who has learned a lot along the way.

These suggestions are in the order of what I think makes sense and are things you can incorporate into your current 5 gallon brewing program before you make the leap...

Learn to culture yeast. If you're not already doing this, you should be. Adding a healthy culture to a batch is exponentially better than adding a vial/pack and hoping things go well. I can a batch of wort 2-3 times a year and use a quart of this canned wort to make a starter about 24 hours before I brew.

I use a stir plate. This means I put a quart of canned wort into a 2L Erlenmeyer flask with the yeast. Top it with a foam plug, put it on the plate with a magnetic bar in the flask and let the magic begin. You'll get an amazingly healthy starter in 24 hours!

Doing this gives you an appropriate size starter for a 10 gallon batch of ale, (scale up for lagers), and it costs you the same as what you're doing brewing a 5 gallon batch. Less money + better yeast = better beer

Check your burner. If it barely boils your 5 gallon batch, it ain't going to boil your 10 gallon batch unless you have too much time to kill. Now is the time to scale up. Get a real burner.



Pump It Up! When you are ready to boil 13-14 gallons of wort you might want to think about how you're going to get that from the kettle to your fermenter(s). You and your friend aren't going to pick up that kettle, after a long day of brewing/drinking, and gently pour it into carboys.

You need a pump. Just trust me on this.

Chill! Along with your pump, you need to think about how you're going to chill a lot of near-boiling wort. You can add more time to your brew day and leave some openings in your kettle for wee-beasties to get in by using an immersion coil, or you can get a chill plate and incorporate it into your process. I transfer 12 gallons of 212 degree wort to my fermenter at 60 degrees in about 4 minutes.

Kettle/Mash Tun/Etc: Talk to fellow homebrewers and see what they do. There are lots of ways to mash, find one that works for you.

Fermenting: I won't lie, having a 14 gallon stainless steel conical fermenter is about the best thing there is in life. But, it's a big investment. My low-end model cost \$650. But, I haven't cleaned a carboy since Tic-Toc became part of my life (name given by a brewing partner).

I do yeast dumps in about 30 seconds and package from the fermenter a week later with clear beer.

So, my philosophy regarding moving from 5 to 10 gallon batches is this:

Do it!

But, plan it!

Incorporate the equipment and techniques above into your current brewing methods over a year or so. You'll know when you're ready to make the leap.

The big shiny kettle will be part of your life soon enough.

Prost!

-Casey Fletch

Papers, Posts & Podcasts

Lots of Oregon Breweries featured in podcasts in [Craft Beer & Brewing Podcast](#):

- [Ben Edmunds of Breakside on Optimizing for "Pleasantness" \(ep. 126\)](#)
- [Tony Lawrence of Boneyard on Balance, Hops Selection, and Resisting Consumer Whims to Stick with What Works \(ep. 124\)](#)
- [Kyle Matthias of Deschutes on their "All-In" Approach to Innovation Brewing \(ep. 127\)](#)

If you cream of going pro, [BYO has a Nano Podcast](#) hosted by John Holl... for a laugh, check out their April Fools Episode: "[This Week in Rauchbier](#)"

Other Half Brewing (Brooklyn, NY) is channeling their inner Sierra Nevada Resilience and have created a call for brewers to brew All Together (<https://alltogether.beer/>) - brewed to support hospitality professionals.

"All Together is a worldwide, open-ended beer collaboration created to raise support for the industry we love so much...We ask that a portion of the proceeds go to supporting hospitality professionals in your community."

They've shared a [Recipe](#) for breweries, as well as [a homebrew version](#).

-G Scott Stukey