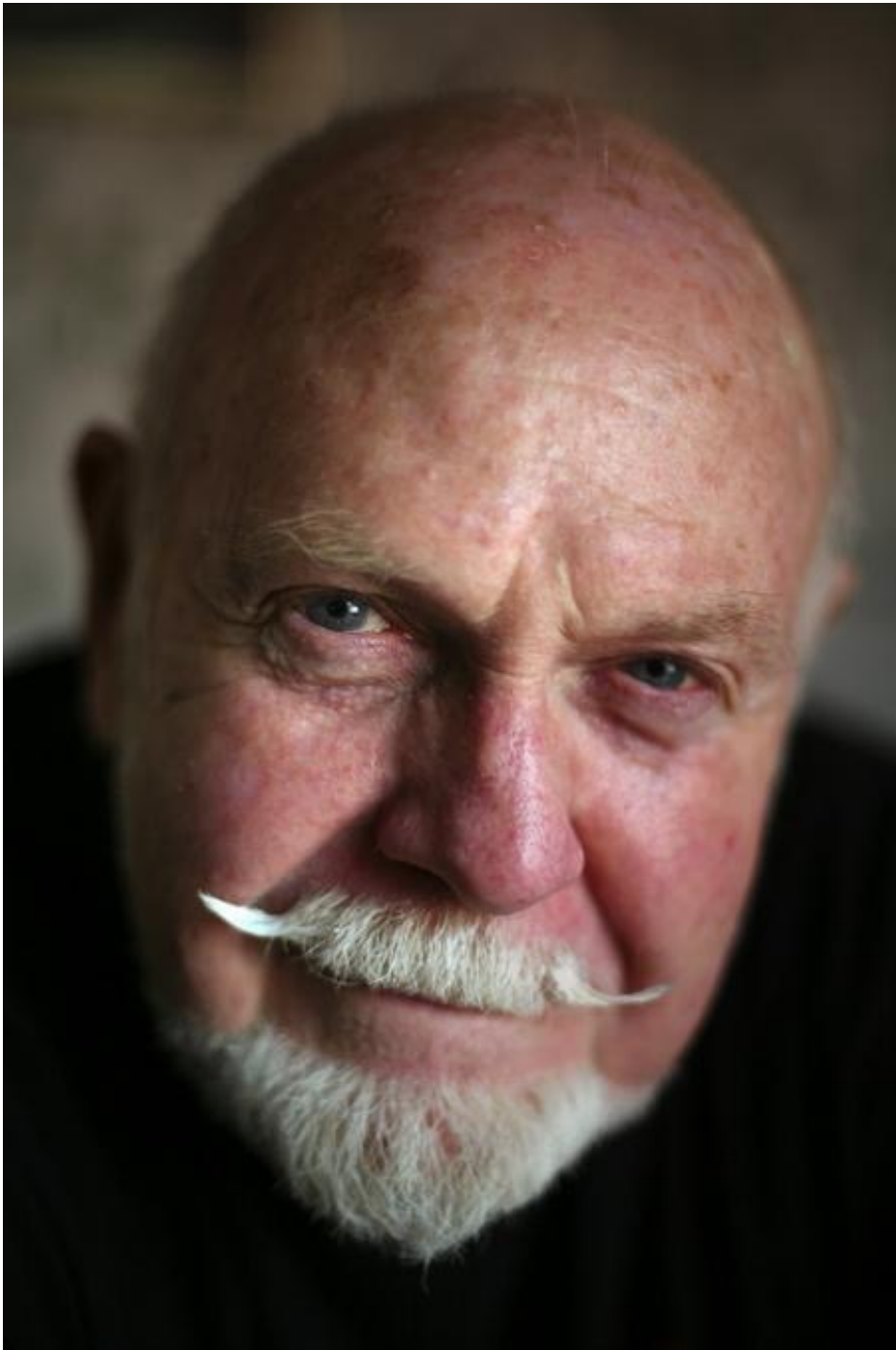




OBC NEWSLETTER



Fred Eckhardt

1926-2015

Fred Eckhardt

The Past Presidential Pint

Scott Sanders, 2015

My introduction to Fred Eckhardt was a chocolate and beer tasting at the Dublin Pub in Raleigh Hills in 1992. For quite a few years, this annual event was scheduled to coincide with the February meeting of the Oregon Brew Crew, and that happened to be the first club meeting that I attended. At the time, it struck me as a mere novelty that this amusing, silver haired gentleman, with an immaculate handlebar mustache, would entertain us with anecdotes of his life as a swimming coach and US Marine, while introducing us to pairings of beer and chocolate, all as a way to take chocolate, as well as beer, off his taxes. But as I became active in the club, I learned that this was just another example of his passion to promote and educate on the subject of brewing and craft beer.

Fred was one of the few folks who attended the first meeting of the home brewers that became the Oregon Brew Crew. He was an active promoter and participant during the club's formative years, and continued as a regular attendee for many years. His contributions to the club cannot be overstated. Fred was a frequent newsletter contributor, and he was always willing to share his knowledge with individuals and groups at club meetings. I must give him credit for initiating what has become the tradition of food at OBC meetings. He would often arrive (usually, a little late, having just finished teaching an early evening swimming class) with an oversized bag of chips to share, admonishing us to eat something as a way to help metabolize the alcohol. His example was embraced and expanded to what we enjoy at meetings every month. It was Fred that often reminded us that a glass of water between every beer would also help prevent over-consumption. And certainly, as his notoriety grew with the growth of home brewing and craft beer, his promotion of the club increased our visibility and success.

Although Fred's beneficence earned him a lifetime membership (I think it was the first we granted), and the first ever Red Bung, or Beer Lover's award from the Oregon Brew Crew, Fred Eckhardt was such a regular and accepted presence at our meetings for so long, that some might think that we took him for granted. I recall speaking with some members of another club at an AHA event, who were nearly dumb-struck with awe at our good fortune that Fred would come to hang out with us and share beers. I believe, however, that it was as enjoyable and gratifying to him, as was it was educational and entertaining to us.

Someone could surely write a book about the inspiration attributable to Fred Eckhardt for the beers they have brewed or the breweries they have started. In that regard, alone, he leaves a legacy of great import. Such a book would also have to include excerpts from some of his stories, and a list of "Fredisms", too numerous to list here. Although it may be a little less tangible than a recipe from his book, or a story about Sister None-Of-The-Above's political ambitions, or a beer named Fred, the legacy he leaves in the heart and soul of the Oregon Brew Crew is just as significant. "Listen to your beer."



The Presidential Pint

By Lee Hedgmon

I have pondered what to write about for this month's pint. I've tried to be as relevant to any upcoming events or topics that would interest members of our club. The previous month I will admit threw me for a loop. The news of the passing of Fred Eckhardt hit the homebrewing and craft beer communities hard. Toasts were raised, bottles and stories were shared and many tears were shed. I was fortunate to have met and chatted with Fred on a couple of occasions after joining the Oregon Brew Crew but my introduction to him was through his books and a hand-me-down sake kit many years earlier.



I am thankful for the knowledge that Fred freely gave to anyone who wanted to learn and for inspiring others and creating a community of homebrewers. We have much to remember and be grateful for. Over the course of the next few months we will be honoring the contributions and memory of Fred Eckhardt to the Oregon Brew Crew, the homebrewing community and the craft beer community. His legacy lives on in many ways.



From Rob Widmer:

"The impact that Fred Eckhardt had on homebrewing, craft brewing and beer is immeasurable and Fred's support and enthusiasm are legendary. Fred had a huge influence on Kurt and me 31 years ago as we were establishing our brewery. Fred held the only Free Beer for Life card we've ever issued and was a regular fixture at our Pub for many years - a small reward for all he'd done for us! I believe that through his faith in Buddhism the spirit of Fred will live on in every beer we sip!"

Prost!

Rob

Fred touched the lives of so many; over the next several newsletters we will share memories of Fred and his unique influences. If you would like to submit something about Fred, whether it be a story, a quote, or the impact he had on you, email it to jenn.mcpoland@oregonbrewcrew.org.



Sustainable Water Challenge 2015 at the Raccoon Lodge was a whizzing success!

BEST OF SHOW WINNER

Dean Ehnes: German Pilsner

2nd: Jenn McPoland: Cascadian Dark Ale

3rd: Douglas Franz: Belgian Pale Ale

4th: Will Minderhout: Munich Helles

Honorable Mention (all these made the best of show table):

Dylan Van Detta: Belgian Pale Ale

Tim Gazdziak: American Amber Ale

Joseph Horlacher: Biere de Garde

Mark Anderson: American Pale Ale

Brian Haslip: American Pale Ale

Ale & Caitlin Brehm: American Pale Ale



BEST OF SHOW WINNER

Dean Ehnes

We had our challenges along the way trying to pull off this competition, but overall it went well. There were 25 OBC brewers that made their beer using the ultra-pure water provided to them from Clean Water Services, free yeast from Imperial Organic Yeast, and free canning by Crossroads Mobile Canning. The beers were judged by 6 BJCP judges from the OBC along with some "celebrity/guest" judges from the various companies that helped financially support the competition. It was quite the media frenzy with several local news organizations covering the event. It was difficult to maintain the competition's integrity with reporters hovering all over the place and asking our judges and staff all kinds of ridiculous questions about beer. Still it was fun and exciting and it helped promote homebrewing and water reuse, which was exactly our goal.

10 of the 25 beers advanced to the Best-of-Show round. These 10 brewers won \$50 each. The overall winner of the competition was Dean Ehnes with his German Pilsner who won an additional \$50. Congrats to Dean! A special thanks goes to BJCP Master judge Bill Schneller and National judge Dave Hayes for their efforts and expertise. They really helped push our credibility to the highest level of judging and I thank them for that.

Jason Barker, Education Chairman



A Call to Members Who Need More Public Attention

I got to attend my first National Homebrewing Conference (NHC) this year with several other OBC members in San Diego. It was an awesome learning and bonding experience to say the least. On the last day when the conference was coming to its climax and we OBC members were sitting together at the final dinner and competition announcement ceremony, we all held our breath in anticipation to see which OBC members may have won awards for their beers in this biggest beer competition in the world. (Yes, even bigger than the Great American Beer Fest). I believe we had 4 members with beers making it to this final round; ultimately Rodney Kibzey was our only medal winner with a silver in Pilsners. As great of an accomplishment as this was for Rodney, it was more than a little motivating for me, as your Education Chairman, to get more OBC members into this competition. The OBC is huge and we have some outstanding brewers, as well as some great up-and-coming members who are starting to take their fair share of local medals. But the NHC is the big time; you're up against the best of the best and I think that the OBC has what it takes to send several members' beers to the final round. I'm willing to lay it all on the line to help those of you who want to have their name announced on the big stage. Are you up for it? I'm doing it!

It is my goal to have several OBC members place 1st, 2nd, or 3rd at the NHC First Round competition and advance to nationals in Baltimore in 2016. We've had 2-4 members accomplish this each year recently but that number is appallingly low for the number of members we have and our potential to make more award-winning beers.

As your Education Chairman, I will do what I can to help and encourage you to not only make the best beer possible, but to get recognized for it. Some people get discouraged about entering competitions because they'll enter their beer into two different competitions and get vastly different scores from the judges. Or (more commonly) they think they make great beer (and all their friends tell them they make great beer) but the judges give their beer consistently low scores. This is the nature of humans judging beer. Our palates are different and they change from day-to-day. But remember, NONE of that matters if you're making great beer.

If you're making great beer, it will get recognized but only if you keep entering. Do you think the winning-est brewers in our club are just getting lucky every time they win a medal?! No they're not lucky, they've perfected a beer and they keep entering competitions until it wins! When you enter a competition, take the BJCP feedback you receive with a grain of salt, improve what you can, and try making the same beer again! This formula works, and I know it works because I've done it. My beers have made it to the final round of nationals 3 years in a row now (a CDA, Pilsner, and Eisbock) yet I'm far from the OBC's greatest brewer. I just stick to the plan until I perfect a beer and I keep entering them until they win.

Continued...

Here's how we're going to reach my goal...You are going to:

- * Pick ONE beer style that you love to drink. (Be realistic within the limits of your current system, ie don't pick a lager if you have no way to control fermentation temps all year round).
- * Decide to make it over and over until it is great.
- * Commit to taking notes during every brew so you know what you did right and wrong.
- * Only change 1-2 things each brew so you know what effect each change has.
- * Don't be afraid to share it with other experienced brewers even when it is bad, in fact, especially when it is bad! You need to choke back your pride and get honest feedback in order to improve your beer making skills.
- * Enter it into as many competitions as you can in order to start getting a database of feedback.
- * Start judging in competitions and judge the exact style you are trying to win! This will give you enormous feedback of the quality of beers you're up against. (Of course you cannot judge the same category you have an entry in)
- * Prepare what you're going to say when you start winning and clear a space on your wall for medals.

I am going to:

- * Support and encourage you with my own personal experience, and with the OBC resources available to us in my position as Education Chairman.
- * Listen to you for feedback on what you need to make your best beer.
- * Follow my own advice and perfect a couple more recipes, (currently I've got a Belgian Dark Strong and a Doppelbock/Eisbock that are promising, but my new Czech Premium Pale Lager is nice too)

We are going to:

Support and encourage each other.

Learn from our setbacks by comparing notes and tasting each others beers.

Lend a hand when needed.

Send at least 6 beers to the Baltimore nationals in 2016!

Continued...

Our timeline:

Entries for the NHC competition are usually due around mid-March 2016. You should know how long it takes to make your great beer, so back-time your process to be able to brew your last batch at the right time before the March 2016 deadline. This means we have about 6 months to make our beers over and over until we get it right. There are also several competitions to enter your beers, and judge in before then. For example, our Fall Classic competition entries are due October 15, 2015 and judging is on October 24th. Plan NOW to judge that day!

Other local competitions you can enter/judge:

Rocktoberfest Homebrewing Competition in Redmond, OR September 19th.

Kirkland Octobrewfest in Kirkland, WA September 20th.

Novembeerfest and Puget Sound Pro-Am in Tukwila, WA November 14th.

Keep track of all BJCP competitions at: http://bjcp.org/apps/comp_schedule/competition_schedule.php

So with all this in mind, what are you brewing next? What beer style are you winning a medal in?

Jason Barker

Education Chairman



Kristen's Reign Of Bacon

September is the famous OBC Chili Competition!!!

We are still a long ways from the nip of fall and the turning of the leaves, but this will get you in the mood for the season

Last year we had a good turnout and some excellent chilis.

I feel quite confident that 2015 will be no exception.

There will be prizes for the 1st, 2nd and 3rd place winners (prizes TBD by the Queen--bacon may be involved!)

I will have electricity so you can plug in your crock pots.

Please make a sign naming and describing your entry, but without your name to avoid intrigue and nepotism.

If you do not want to bring chili, any appropriate dish or side will be welcomed!

I would like to thank everyone who brought food to the August meeting and to John Fichter for being voluntold as grillmeister. Also a special thanks to my Aunt Rose for sharing her famous Coney Island Sauce recipe for the meeting.

Thanks to everyone who brought food! If you did not sign the LOGBOOK, then I am unable to thank you properly!

Samantha Underwood--Broccoli Salad!!

Carling Kirk--Delicious assorted berries!!

Brian Haslip--Chips, Homemade Salsa and Bean Dip!!

Clayton Hawkes--Pasta Salad!!

Jim Thompson--2 Kegs of Beer!!

Eric and Lisa Hinson--Chips!!

Dean Middleton--French Bread!!

Mark M.--Beer and Watermelon!!

See you all in September!

Kristen,

Queen of Bacon



From your Competition Chair, Jamie Koty: Upcoming competition opportunities!

Tampa BEERS vs OBC- Inland Empire <http://comp.inlandempirebrewers.com/>

Categories - Cat 21 and 30 including all subcategories under those. Spice/Herb/veg no real change but the impact on IPA would be some expansion into specialty (black, belgian, etc..) but no Double IPAs as that would be cat 22. We'd like to stick with the one entry per person per category (not subcategory). Means you can enter one in any of the 21 categories and one in any of the 30 categories, but you cannot enter both 21A and 21B. Please contact competition@oregonbrewcrew.org to let us know if you're in to participate.

Plan on early October for shipping out your beers. OBC will cover the cost of shipping, but you're in charge of registering your beers. (Please be sure to denote that it's an OBC beer.) First 12 beers get to go.

Fall Classic- October 23rd and 24th

Stewards, Judges (BJCP to Novice invited) and other AMAZING folks - we need you!

Columbia River Brewing Company and Lower Columbia Estuary Partnership have teamed up to host a Homebrew Battle for the Columbia River on September 26, 2015, from 1 to 7pm, and the community is invited to come and help vote for top brew. A \$15 donation gains you entry to the fundraiser and benefits the Lower Columbia Estuary Partnership's work to improve water quality and build stewardship of the Columbia River. Homebrewers will be offering free samples of their brew and competing for your vote.

Event details are:

Homebrew Battle for the Columbia River

Columbia River Brewing, 1728 NE 40th, Portland

Saturday, September 26th, 1-7pm (stay for as short or as long as you like)

\$15 admission benefits the Estuary Partnership

Homebrewers wishing to compete can contact lynnsburkhardt@yahoo.com by September 13th to sign up with the following info:

Name, phone number, name of beer, style, description

HOMEBREW BATTLE

FOR THE COLUMBIA RIVER

SATURDAY, SEPTEMBER 26th
1pm - 7pm



1728 NE 40th, Portland
Admission \$15

Sample homebrew & vote for people's choice!

Homebrew Competitors
Register by email at
lynnsburkhardt@yahoo.com.
Registration deadline Sept. 13th.



Admission supports the Lower Columbia Estuary Partnership's student outdoor education programs.

14th Annual Fall Classic!

Brought to you by Jamie Koty and her fabulous Fall Classic Committee!

Entry Categories: All BJCP recognized categories (23 beer, 3 mead, 2 cider) are eligible for entry into this competition.

Recognized categories will be judged to the 2008 BJCP Style Guidelines.

Special Categories:

Fresh Hop category, **Sponsored by Deschutes:** These entries must be made entirely from fresh/wet hops harvested from the current hop crop. Hops can be commercially obtained or homegrown. Please specify the hop varieties used and the base style of the beer for the judges to consider. Judging will be based on the fresh hop character present and how well they are integrated with the declared base style.

BEST New Homebrewer category, **Sponsored by Brew Brothers:** These entries must be a homebrewers first EVER entry into ANY homebrew competition. Please write "THIS IS MY FIRST COMPETITION" on the top of your bottle ID tags. Winner will be best overall SCORING entry from a new homebrewer.

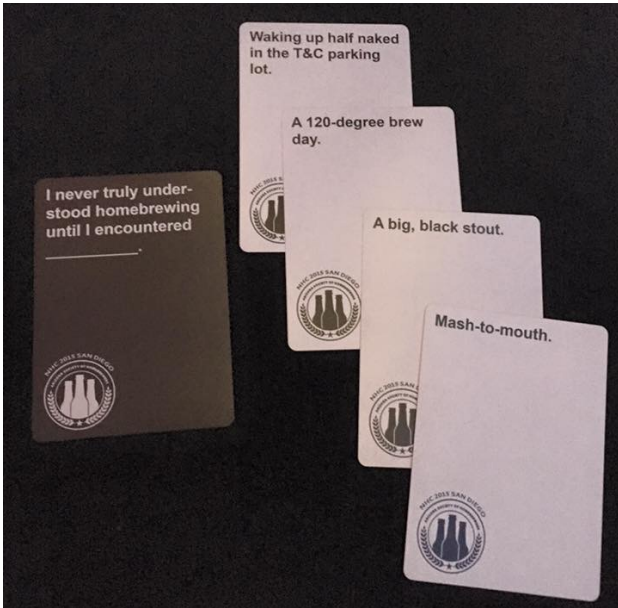
WE NEED JUDGES AND STEWARDS! NO EXPERIENCE NEEDED! Sign up [HERE](#) to register as a Judge or Steward and to enter your beers!

To be held at [13 Virtues Brewing Company](#)

Any comments or questions may be directed to competition@oregonbrewcrew.org

GET BREWING!!





CARDS AGAINST ZYMURGISTS

If you know and love the game Cards Against Humanity, you'll want to get in on the development of our own OBC "Cards Against Zymurgists". The Arizona Society of Homebrewers created a deck of cards for their booth at the National Homebrewers Conference and it was a huge hit. Contact Rick Okamura with your card ideas, other helpful recommendations, or to get more involved with any other OBC project.

Oregon State Fair

by Jim Thompson

Big congrats to all our Oregon State Fair winners! Charles Macaluso (Chuck, our fearless point leader) won 3 categories with 7 awards overall! Jason Barker won Pilsner with 3 total awards, his wife Lisa took 2nd in India Pale Ale and Grace Schrick took 3rd! Dave Hamilton won Mead, while Chuck took his first Mead award. Brian White won 3rd for American Pale Ale. Last and not least, Eric Hinson took 2nd place in Cascadian Dark Ale! Woo hoo! Full results here:

<http://oregonstatefair.brewcomp.com/>



CONGRATULATIONS TO THE BIG WINNER of the OBC Hoodie & Beer Raffle @ the North American Organic Beer Festival ... Carling Kirk!

Thanks go to MainBrew, for sponsoring the raffle, the 91 entrants who came by the booth, and our 296 active members who support the club's festival budget, making this all possible.

Thanks, in particular, go to the 28 volunteers who gave of their time and energies to make the OBC booth such an inviting and enjoyable place to be, one of which happened to be Carling. Carling, by the way, also donated to the raffle, earning additional entries, and volunteered for the Saturday afternoon shift. Karma, fate and mathematics have smiled upon her.

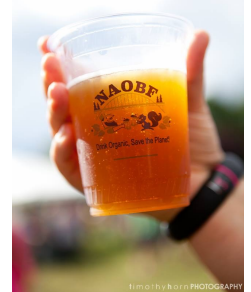
Congratulations Carling!



11th Annual North American Organic Beer Festival

Eric Hinson

The NAOBF combines two of the Pacific Northwest's biggest passions; environmental consciousness and local craft beer. All of the beers on tap were made at least partially with organic ingredients, while many were 100% organic. The festival also features sustainable food trucks, earth friendly vendors and even a compostable sample cup. Homebrewers tend to follow many of the principles of reuse, repurposing, recycling and grow your own. The Oregon Brew Crew was once again a part of the festivities answering questions from festival goers ranging from non-brewers to current brewers to former brewers who hadn't brewed in a while. The booth garnered a lot of attention with the on site brewing demonstrations and the club's pilot system front and center of the action. Sean Sanders brewed an American Pale Ale on Friday that he split into two batches to pitch different yeasts, while Rick Okamura did a 100% organic Munich malt decoction mash on Saturday that sat overnight and then was brewed Sunday to also be split into two batches. The booth also drew a crowd thanks to another great raffle. A hooded sweatshirt and a 50\$ giftcard to Mainbrew were the prizes this time for the lucky winner. Much fun was had by all sharing the love of homebrewing and the club. Thanks to Mainbrew for donating the giftcard and thanks to all the volunteers who manned the booth!



See ya next year!

Festival Wrap-Up

Prost! Another great summer in Beervana!

We had a lot of "firsts" this year:

The first time that the OBC was able to serve the Widmer Collaborator beers at the Spring Beer and Wine Festival (SBWF). **Thank you Rob Widmer and Steve Woolard!**

The first inaugural Portland Craft Beer Festival (PCBF) was a smashing success, and we are particularly glad to see that because we have high hopes for the future of our relationship with the festival. The OBC board is in the process of developing a new scholarship, for which the PCBF may become an important source of funding. This scholarship will be targeting support for local Portland brewing industry education (currently primarily the Portland State University Business of Craft Brewing Certificate program and the University of Portland Craft Beer Business Master Strategist Certificate program). If you have experience in this sort of endeavor, either from the nonprofit side or the academic side, please contact me. We will be forming a committee in the coming months to work on this scholarship project and we would love to have you involved.

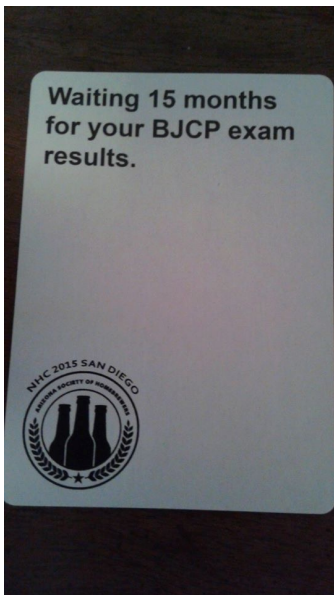


And finally, the first website-based OBC festival raffles, with fantastic prizes generously donated by F.H. Steinbart & MainBrew. **Thank you John and Kevin!**

I received a number of suggestions for improvement of the OBC festival booth including: games or other attractions to draw more visitors to the booth (see the "Cards Against Zymurgists" article below), free-standing signage that would be more prominent, potentially serving homebrew at the festivals, and greater advertising of

c l o t h i n g merchandise. If any of these ideas strike your fancy, please give me a call or grab me at a meeting because I'd love to get you involved in making

these things happen for next year's round of festival appearances.



Continued...

Thank you to everyone who volunteered at the festivals this year. High marks go to our brewers (in order of appearance): **Dylan VanDetta, Warren Holmes, Doug Ballou, Jon & Jody Campbell, Nathan Wallace, and Sean Sanders; and to Brian Haslip and Matthew (Oz) Osborne** for bringing out Brian's brew sculpture for all of the SBWF attendees to drool over (not pictured).

Every single person, every individual, who volunteered for the OBC booth at each of the four festivals represented our club with dignity, intelligence, and a true enthusiasm for our avocation. Looking back on the year, I am proud to have had the opportunity to work (yes, there is a reason they're called "volunteer shifts") with all of you. Thank you volunteers (also in order of appearance):

Josh (Beer Man) Huerta, Warren Holmes, David & Mandy Hayes, Corrie Heath, Julie Mikalson, Jim Thompson, Roy Nifoussi, Jarod Vermeesch, Emily Palmer, Greg Chase, Sam (Samantha) Underwood, Nicholas (Nick) Dahl, Dean Ehnes, Eric Metcalf, Jason Barker, Tyler Brotherton, Curtis Hartling, Dylan VanDetta, Peter Stewart, Aaron Hatfield, Matthew (Oz) Osborne, Lee Hedgmon, Pamela Flores, Fred Laskey, Dale Herbert, Jeff Plummer, Aaron Hatfield, Stephen & Stephanie Schwartz, Larry & Shari Lecavalier, Jenn McPoland, Keith Madaras, Gabe Sainz, Chris & Stephanie Siewert, Mark Meadows, George Johnson, Michele Lish, Marilyn Burns, Sarah Skeans, Brian Haug, Robert & Cathy Wenberg, Bruce, Diane & Mac Prior, Richard Coffman, Tracy Hensley, Aaron Bartels, Doug Ballou, Tyler Roberts, Jeff Roth, Kevin Lindsey, Daryl Crane & Shari Zinn-Crane, Sean Sanders, Jon & Jody Campbell, Collin Thibodeaux, Curtis Hartling, Russ Eisenberg, Maggie Smith, Lisa & Eric Hinson, Nathan Wallace, John Kyle, Corrie Heath, Randall Roberts, Robert Mosier, Doug & Shirley MacGregor, Mark Glasby, Don Klover, Judi Hall, Jordan Ritchie, Dan May, Seth Jacobson, Carling Kirk, John Puster, Todd Young, Margaret Puckette, and last, but not least, Brian & Katherine Haslip.



Thanks to Michelle Lish and Jody Campbell for taking on the club apparel design and order, as well as the challenge coin development. We are looking forward to some great new OBC swag and a great festival season next year!

Thank you all very much, the pleasure has been mine,

Sincerely,

Rick Okamura, Volunteer Committee Chair

Making the Best Beer Possible

Someone once said, "Making good beer is easy, but making great beer is hard!" I agree, making great beer requires extreme attention to detail. Usually one little trick isn't going to take your beer from good to damn fine, rather it is the accumulation of smaller and smaller improvements. It's up to you to decide how much effort and attention you're willing to put into each batch to make the best beer possible.

Obviously it's smartest to start with the easy things that make the biggest difference, stuff like using a solid cleansing/sanitation protocol, pitching enough yeast, aerating your wort, taking notes for every batch, making water adjustments, rinsing your rice hulls, controlling fermentation temperatures, and judging in competitions. These are the obvious biggies. But are you willing to invest the time and money for the education and equipment required to go all-grain? Or full volume boils? Or a temperature controlled fermentation chamber? Or a force carbing/bottling setup? These can all get expensive so we have to find a happy medium between making the best beer and fitting within our financial and time budgets.

The best suggestion for improving your beer (once you've implemented the big obvious ones noted above) is something that never seems to get enough attention. That is, make the same beer over and over and over until it is great. Look, I know you, I know your type because you're just like me. You're easily distracted by shiny objects and you like to make all different kinds of beers. Ditto. One of the big draws of the homebrewing hobby is that we can make anything we want anytime we want. We're not restrained like commercial brewers who must make a base set of beers over and over. We're FREE! But it is this freedom that actually distracts most homebrewers from exercising the discipline it takes to make the same beer several times consecutively until they've perfected it. Commercial brewers MUST do this, and we should too.



The next under-utilized (and free) suggestion for making the best beer is to judge in competitions, specifically, judge the style of beer you're trying to perfect! This will let you taste a full range of beers and give you some idea of what you're up against, and how you may rank within that range, and let you know what is possible from homebrewed beer.

How many of us make good beer, and have been making good beer for over a year? Now let me ask, how many of us have won a gold medal in-class at a BJCP competition? How many of us have had a beer advance to the National Homebrewing Competition second round? How many of us have won a medal at the NHC final round? My answer is, "Not enough of us...yet!!"

Jason Barker

Education Chairman

PDX Iron Brewers

by Alex Brehm

Allez bière!

On Saturday, August 29th, dozens of homebrewers from clubs across the greater Portland area descended upon Three Mugs Brewing for the annual PDX Iron Brewer competition. This event, organized by PDX Brewers, puts a unique homebrewing twist on the popular Food Network show. For those unfamiliar with *The Iron Chef*, it pits two experienced culinary artists against one another to see who can create the best five-course meal that incorporates a secret ingredient (which is not revealed until the start of the contest).

A batch of beer, of course, cannot be completed in one hour. Instead, a secret ingredient was simultaneously revealed to participating brewers, who are now tasked with creating the best beer possible that incorporates that ingredient by the judging on October 12th. This year's secret ingredient? Roots.

Each pair of brewers was randomly assigned one of five roots: chicory, ginger, licorice, sarsaparilla, or sassafras. From the moment that their root was revealed, teams had thirty minutes to declare a base style to brew. The first Oregon Brew Crew team (Seth Jacobson and Matthew Osborne) selected Sassafras and elected to brew a German Schwarzbier. Brewing with roasted chicory, the second OBC team (Paul Anderson and Alex Brehm) decided to try a Berliner Weisse.

After a brief period of formulating recipes and shopping for ingredients, the brew was on. Despite the competitive nature of this event, there was a remarkable sense of camaraderie among participants. Members of different homebrew clubs mingled and assisted with their opponents' brews while joking about how bizarre their secret ingredients were. When aggressive gusts of wind threatened to blow canopies away, all available brewers rushed to refasten equipment to the ground.

PDX Brewers' Jeremy Speer hopes to open this event up to even more brewers next year. He also hopes that the sense of community that it fosters between Portland homebrew clubs continues into the future. Whether you're looking to take on a unique brewing challenge or just forge some relationships in the local homebrew community, think about throwing your hat into the ring for next year's Iron Brewer. The worst case scenario is you find out that a Roast Chicory Chocolate Berliner Weisse isn't actually that good.



Educational Bus Trip to OSU



Saturday, October 10th we will be taking a bus trip to the Fermentation Sciences Lab at OSU in Corvallis. Nor'Wester Professor of Fermentation Science and President of the American Society of Brewing Chemists, Thomas Shellhammer will do sensory training (tasting, smelling, feeling, looking at beer) for the first 2 hours or so and then we'll tour the research pilot brewery and do some more beer tasting.

Afterwards we'll stop at a brewery or two in Corvallis or Salem. Plan on being gone the entire day! Watch your email for sign-up details soon because we're limited to 40 people for this trip.

Fun!

Jason Barker, Education Chairman



Don't forget the OBC Pilot System!



The OBC Pilot system is a full pilot brewery available for use by the membership. It has almost everything you need to brew a 10 gal batch of all-grain beer. Supply the ingredients and space to brew and you are ready to go! The club even supplies the propane!

Some of the components available in the system include 3 - 15.5 gal keggles, 3 propane tanks, a 2 burner camp stove, copper immersion chiller, copper counterflow wort chiller with a pump, a 10 gallon cooler mash tun, hoses and more.

The system is currently managed by the OBC Treasurer and can be reserved on the website by completing the form. Look for it under Education.

Happy brewing!

Dylan

dylan.vandetta@oregonbrewcrew.org



2015 Board of Directors

President, Lee Hedgmon

lee.hedgmon@oregonbrewcrew.org

Vice President, Will Minderhout

will.minderhout@oregonbrewcrew.org

Treasurer, Dylan VanDetta

dylan.vandetta@oregonbrewcrew.org

Secretary, Jodi Campbell

jodi.campbell@oregonbrewcrew.org

Education Committee Chair, Jason Barker

jason.barker@oregonbrewcrew.org

Competition Committee Chair, Jamie Koty

jamie.koty@oregonbrewcrew.org

Communications Committee Chair, Jenn McPoland

jenn.mcpoland@oregonbrewcrew.org

Festival Coordinator, Rick Okumura

rick.okamura@oregonbrewcrew.org

Burgermeister, Kristen "Bacon" Lunden

kristen.lunden@oregonbrewcrew.org

Historian, Jeremie Landers

historian@oregonbrewcrew.org

Member of the Year Points:

Member of the Year Points-

Eric Hinson- 170

Brian Haslip- 141

Jim Thompson - 114

Mat Osborne- 98

Aaron Hatfield- 35

Lisa Hinson - 32

Corrie Heath - 31

Alex Brehm- 30

Michele Lish - 30

Roy Nifoussi - 30

Eric Metcalf- 29

Caitlin Brehm - 15

Katherine Haslip - 15

Mark Glasby- 15

Tyler Brotherton - 10

Shawn Duffy - 9

Charles Macaluso - 7

Dave Hamilton - 7

Gary Hibers - 7

Jessica Prior - 5

Jon Boerner- 2

OBC Cup:

Alex Brehm- 65

Brian Haslip- 6

Charles Macaluso - 510

Dave Hamilton - 72

Eric Hinson - 13

Jason Barker- 71

Jim Thompson - 212