



OBC NEWSLETTER

The Presidential Pint

March was a busy month and we are now rolling into the height of competition season! Our first "Out" meeting took place at Cider Riot where OBC member Abram Goldman Armstrong shared his passion for Cider and his journey from OBC member, to BJCP national judge, to licensed Garage brewer, to a leading regional cider maker. Abe makes spectacular ciders, and if you were not able to attend the meeting, be sure to stop by his new location and try them for yourself.



Next up was the 2nd Annual Pacific Northwest Homebrewers Conference in Vancouver, Washington. A few dozen OBC members were in attendance this year to meet local vendors, learn from fellow brewers and industry experts, sample some great brews and help the club pull off the "Oregon TrALE" theme during club night. We tapped twenty kegs over the course of three and a half hours. Thank you to all the members who contributed time, energy, resources and homebrew this year. This was a great showing for the Oregon Brew Crew and another memorable experience!

The following weekend was the first round of judging for NHC in Tukwila, WA. Congratulations to Rodney Kibzey and Jason Barker for both advancing beers to the final round in Minneapolis! I had the pleasure of judging Belgian Strong Ale, Irish, British and American Stouts, Amber Lagers, as well as picking the top three American IPAs. Fellow member Scott Nieradka earned his judging points



this year with Sours, Pilsners, Smoke and Wood-Aged beers.

This month we return to FH Steinbart for our next club meeting on April 13th. As always, please bring food to feed the troops! April is also great time to earn some "Member of the Year" points as the OBC provides serving staff for both the Spring Beer & Wine festival and the return of Nanofest! Members are required to volunteer at least once each calendar year and this month we can certainly use the help! Beyond membership fees, these festivals provide a substantial amount of our operating income for the year. For those of you looking for an excuse to get out of town this month, sign up to help judge the COHO Spring Fling in Bend, whose organizers consistently support and attend many of our larger competitions each year.



Lastly, if you have not already, be sure to pickup your ingredients at FHS and brew your Collaborator entries! Widmer will buy your ingredients for two 5 gallon batches and there are no entry fees. You have nothing to lose and you never know, that next awesome Collaborator jacket just might be yours! Besides the free ingredients, this is your chance to throw out the style guidelines and brew something that you and your friends would love to drink a few pints of. Let your creativity run wild!

I just finished brewing 12 gallons of Imperial Black IPA for Heart of Cascadia and miscellaneous other uses. The wort is a beautiful shade of dark brown going into the fermenter. Maybe I should add some Sinamar to increase the SRM, or just call it a Brown IPA? Screw the guidelines, I will call it a Dark IPA! (Note for next time: add more debittered black malt). I pitched a big 2 liter starter of Imperial Independence (aka American Ale II, Anchor Liberty) and pulled together a nice blend of Centennial, Mosaic and Citra pellets for late addition hop aroma with a solid 82 IBU of Horizon, a hop I know very little about. My starting gravity of 1.082 dropped to 1.076 with the addition of the entire starter, a practice I normally try to avoid through cold crashing and decanting.

OBC member Rick Thompson dropped by to help out, and we tasted through some of my latest beers while discussing the merits of sulfate and chloride ratios, temperature control, lager techniques and barrel aging. I got to show off my new bluetooth hydrometer, which logs gravity and temperature readings. You can see the status of the beer right now if you [click here](#). Isn't technology wonderful? This is the essence of homebrewing for me – experimentation, gadgetry, new friendships and unique beers that will be impossible for me to reproduce.

Until next time, keep your fermenters warm and your bottles cold!

Cheers!

President Jim Thompson

Competition Corner

Hope you're ready for some brewing! There's a slew of fierce local competitions coming up!

OBC's own **Heart of Cascadia** - Entries due May 6th, judging will take place May 12th (if needed) and May 13th at Labrewatory. More info here: <http://hoc.oregonbrewcrew.org/>. We are expanding categories this year to include virtually any kind of IPA you can dream of - so start dreaming! See the HoC page for details. The Best of Show will be brewed at Labrewatory. Crosby Hops will also be sponsoring some prizes this year!

Like the Timbers? Want to drink your beer at a Timbers game? This one's for you! Duane Graf Memorial Homebrew Competition (aka Timbers Army): two categories: Pride of Cascadia (think hoppy! Pretty nice if you are already brewing for Heart of Cascadia!) and Full 90 (anything sessionable). Entries due May 19th at Steinbart's or Bader, 2 bottles, \$10. Judges also needed on May 21! Details here: <https://www.facebook.com/events/800019423472466/>

And, of course, there's Collaborator! Haven't you been enviously looking upon your fellow OBC members wearing their awesome jackets? Get Brewing! **Widmer Collaborator** - check out the newsletter or the Collaborator page for more details. Entries will be due May 19th at Steinbart's. New this year - register online at <http://collaborator.oregonbrewcrew.org/>

Perhaps you've been thinking about spring and dreaming about the bounty of farmer's markets. Perfect time to brew a fruit beer!

Portland Fruit Beer Homebrew Competition – entries accepted May 15th through June 2nd at Burnside Brewing or Steinbart's. Five categories including: light, dark, wild/sour, spice/herb, and cider/perry. More info here: http://www.fruitbeerfest.com/?page_id=604. You must preregister online to enter.

Been brewing like a monk lately?

Cheers to Belgian Beers - taking place on 6/2 and 6/3, deadline May 26th, drop off at Commons Brewery. Yeast strain this year is B45 Gnome. Four categories including: Belgian, Belgian Strong, Trappist, and Yeast Strain. More info here: <http://oregoncraftbeer.org/ctbb-homebrew-competition/>

Here's some other upcoming regional competitions. Don't forget about Oregon State Homebrewer of the Year (OSHBOTY)! There are two in the next months!

-The Abbey Bar Homebrew Contests details here: <http://theabbeybar.com/events/>. Please check entry rules, as they are a little different than your standard competition. European Beer Styles – due April 24th

-Coho Spring Fling - entries due April 14th, details here: <http://www.cohomebrewers.org/SpringFling>. This is an OSHBOTY qualifier!

-Cascade Brewer's Cup - entries due 4/23, Seattle, details here: <http://cascadebrewersguild.com/competition/> Check out the BOS prizes!

-Odd Ball - Looking for 5 homebrewers to brew a 5 gallon keg and serve for a people's choice award on 4/29. Sign up on the OBC website to be a brewer. As of 3/28, spots are still open! Details on the event here: <https://www.eventbrite.com/e/muscovite-degree-and-odd-ball-tickets-31659942741>

-Heart of the Valley Oregon Homebrew Festival - May 19th and 20th, entries accepted through May 6th. More info here: <http://hotv.org/ohf/> This is an OSHBOTY qualifier!

-Oregon State Fair - entries due 6/2, judging on 6/9 and 6/10. More info here: <http://oregonstatefair.org/competitions/home-brew/>

-Sisters Homebrew Festival - this one's a little different! 5-10 gallons of homebrew for a people's choice type judging. Enter by 5/5. Top prize is \$500! More info here: <http://www.sistershomebrewfestival.com/>

Collaborator Competition 2017 Entry Guidelines

Welcome to the 2017 Collaborator competition. If you are planning to enter, please read the following.

Competition Dates:

The competition is taking place in May 2017. Entries should be dropped off at Steinbart's by Fri. May 19, or if you can catch us early on Sat. May 20th before we pick them up. The judging is tentatively scheduled for Wed. May 24 and will take place at Widmer.



Eligibility and Entry Limitations:

All current Oregon Brew Crew members are eligible. Each member may submit up to two (2) total entries as brewer or co-brewer. Entries must be brewed on a home brewing system, including the OBC pilot system. Entries brewed in a professional brewing facility (brewpub, you-brew) are not allowed. OBC members working in a professional brewing facility are welcome to enter as long as the beer is a homebrew.

Widmer will pay for the ingredients for one five-gallon batch of beer per entry under the following conditions. The ingredients must be purchased at Steinbart's and direct-charged to Widmer's account upon presentation of your current Oregon Brew Crew membership card. There will be no reimbursement from receipts.

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 all four bottles with your entry, you will receive a complementary 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. Affix entry information with rubber bands, no tape or glue, please.

Entry Information:

Entry registration will be on-line at oregonbrewcrew.org. There will be a Collaborator entry instance under the Competition tab.

Note that we require you to enter recipe information with your entry. This is to help with the evaluation and because Widmer needs to know the ingredients before agreeing to produce a recipe.

Judging:

Another significant difference in Collaborator competitions is that judging is not done on the traditional 50-point BJCP scale. We do not use numerical scores, and we do not strictly follow the BJCP style guidelines. We judge your beer as would a professional brewer, a publican, or a knowledgeable beer consumer. We are looking for beers that are flavorful and engaging, not necessarily the biggest or most unusual.

The judges may award from 0 to many Collaborator winner slots. Normally three beers are selected each year. Results will be announced before or during June general meeting.

Education Corner: Know Your Hops

from your Education Chair Alex Brehm

The Fourth Annual Heart of Cascadia: Colors of IPA competition is right around the corner, which means many OBC members (hopefully) have an IPA on their brew schedule. There are countless types of IPA that you could brew, from American to Belgian and session to imperial.

Regardless of what type of IPA you want to brew, you will undoubtedly be making the tough choice about which hop varieties to include in your brew. But whether you're a newbie or a seasoned homebrewer, deciding precisely which hops to add when can be a daunting task. With seemingly endless varieties available on the market, how can you craft that perfect recipe?

Starting on a very basic level, it is essential to understand some general hop families. **Noble Hops** are old school, classic continental European varieties that you're used to tasting in traditional lagers. These are Hallertau, Tettnang, Saaz, and Spalt. These hops tend to have lower alpha acid content, and impart clean, spicy flavors into finished beers. **Classic UK Hops** like Fuggles, Target, and my favorite East Kent Goldings are often earthy, woody, and a bit floral. They have been used traditionally in many European ale styles. Finally, let's group together all **New Age Hops**, including American classics like Cascade, newer cultivars like Simcoe, Australian and New Zealand beauties like Nelson Sauvin and Galaxy, and even newer European hops like Mandarin Bavaria. These are typically the types of hops that put modern IPAs on the map.

Since we're talking about modern IPAs, let's limit this discussion to those enticing New Age Hops. Here's the trouble: even if you narrow your search to just one type of hop, there is still a seemingly endless assortment to choose between. What's more, new varieties are constantly popping up (it wasn't that long ago that Amarillo was still being called "Experimental VGXP01").

Most of us don't brew often enough to make a single hop beer with every hop on the market (at least not in time for Heart of Cascadia). So how can we learn a little bit about the flavors that different hops will impart? Sure, you can go online and read flavor descriptions, but nothing quite compares to actually experiencing the hop. This is why I like to make hop teas. Simply heat some water, then let a few hop flowers or pellets steep for about 20 minutes. After the tea is prepared, the aroma and flavor will give you a rough sense of what to expect from that hop in your beer.

To take this experiment to the next level, we're going to sample several different hop and malt teas at this month's OBC meeting. Maybe we'll find a new favorite variety, or maybe just gain a new appreciation for an old classic.

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 2017 to reflect these changes.

Any questions? Send them to

bryan.haslip@oregonbrewcrew.org.

Happy brewing!



~ Burgermeister News ~

April is an IN meeting at F.H. Steinbart's.

Please bring food to help with sobriety!

I will not be at the meeting, however Lance McNulty has kindly offered to run the show while I'm away. Thanks, Lance!

(We will have power for crockpots.)

POTLUCK CONTRIBUTIONS FOR MARCH

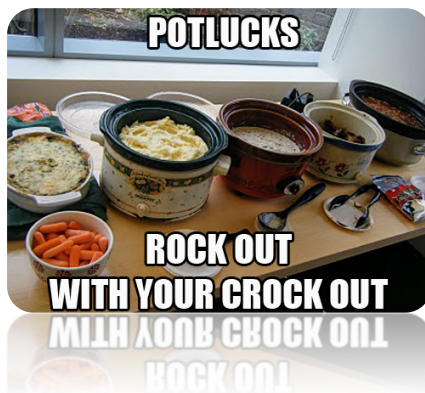
THANK YOU to: Eric & Lisa Hinson, Dave Johnson, Gary Schmirler, Chuck Macaluso, Amanda Page, Rick Thompson, Melina Malek, Alex Brehem and Felicia Reninger

POTLUCK RAFFLE TICKET VALUES

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

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

5 tickets for large items (that feed at least a couple dozen people): lasagna, mac and cheese, sandwiches, BBQ or Smoked meats, or a medium dish with obviously expensive ingredients, or generous portion of time used to prepare it.



Meagan Thompson
OBC Burgermeister
Cell: 818-636-0550
meagan.thompson@oregonbrewcrew.org

Festival

Get your drink on, get your volunteer on!

Spring has sprung our first two beer fests of the year, and they are both great and on different ends of the fest spectrum. One thing they have in common is their need for volunteers. Volunteering on behalf of the OBC helps our club out and is a great way for you to socialize with other members and get **free beer**, so be sure to consider signing up to help out at one or both of the fests this month!



Spring Beer and Wine Festival

First up is the [Spring Beer and Wine Festival](#), taking place at the Oregon Convention Center April 14th and 15th from Noon to 10 PM. This is a massive fest with breweries, wineries, distilleries, and equipment and food vendors to boot. Take the MAX or bring a designated driver! Or use the OBC Compassion Fund to get yourself a cab home.

OBC will have a booth at the event and we're looking for volunteers. You get free entry, a festival mug, and drink tickets in exchange for helping the club spread the joy of homebrewing -- you can even drink during your shift (as long as you aren't serving later)! [Click here](#) or check out the Events page on the website to sign up.

You also have the opportunity to help out our very own Jenn McPoland by volunteering to help at the fest itself. Head over to their [volunteer page](#) to sign up for that if our booth is filled up or if you want to double back! Pro tip: Take a pouring shift early, then an OBC shift afterward for maximum fun. Also not to be missed is the after party for servers who close down the place each night.

Nano Beer Fest

The 2nd annual [Nano Beer Fest](#) follows SBWF the next weekend at John's Marketplace in Multnomah Village, April 21st and 22nd from 1 to 10 PM. Nano Fest promises to be worth a visit as it will feature small brewers with big ambition, and in most cases the brewers themselves will be on-site to talk about their craft and maybe even share some recipe details.

We need a lot of Friday volunteers to pour for this one so please donate a few hours of your time to help the club! You'll get the typical perks of free entry, a cup, tasting tickets, tee shirt, plus the ear of a pro brewer (for a few hours, at least). [Click here](#) to sign up.



Please email me (sean.sanders@oregonbrewcrew.org) with any questions, and I hope to see you at the fests. Cheers!

New Members

February

Patrick Stagaman	Brenda Fasse
David Jubeck	Prentice Onayemi

March

John Anthony	Mindy Anthony
Amanda Page	Bob Thomas
Kevin Tropa	Ronnie Kon
Cesar Lopez	Michael Finger

New Member Profile:



Amanda Page

How long have you been brewing? I have been brewing with my dad, fellow member Chris Page, since I was eight years old. I would go with him to Steinbarts and he would teach me about the different yeasts and how it can effect the beer. It was incredibly bonding because it was like my dad and I had a secret club that only we were members of. As I have gotten older, the home brewing world has become so much more and it is super cool to see it grow in such a short amount of time.

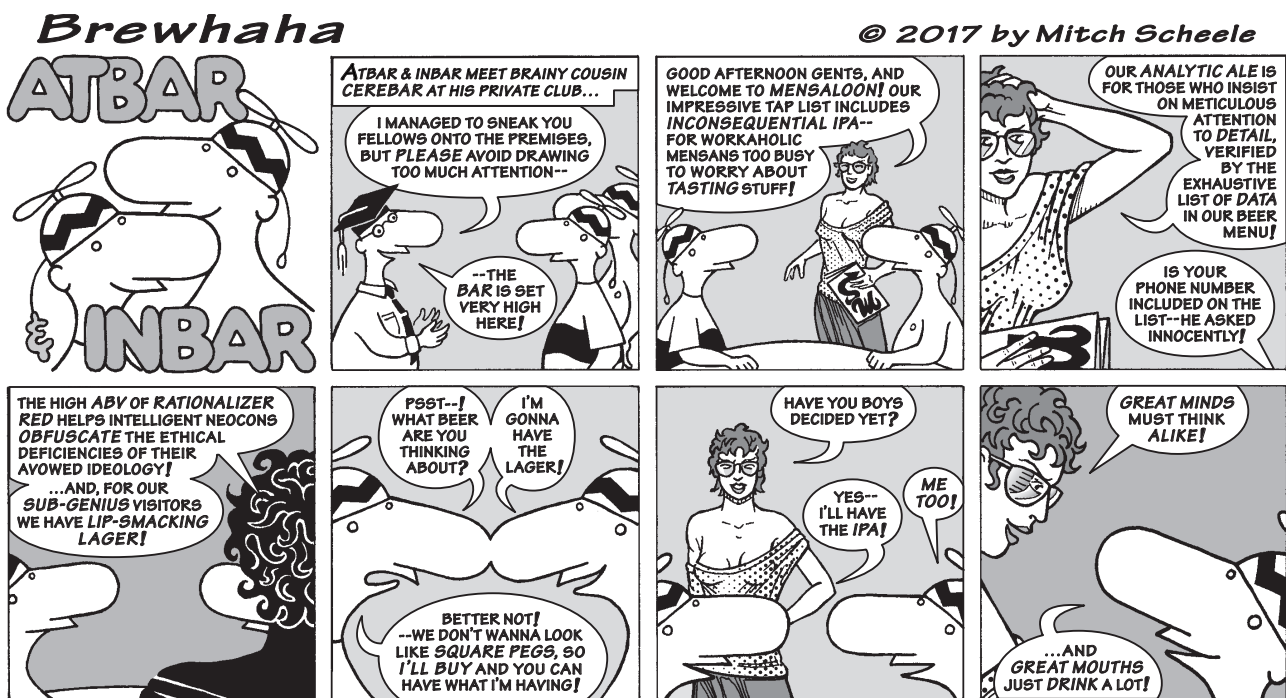
What is your favorite beer style to drink/brew? Anything weird and strange. For brewing, I think a good Czech pilsner is awesome because it could so wrong so fast and when it comes out perfectly, you feel like a god.

What is your typical brew day like? Probably getting coffee in the morning and helping my dad with making the beer, stirring the pot of grains and what not. Basically, my job is all of manual labor :) Then we get Subway and try other beers that we have brewed before, judging on if we did it right or not. After we have strained everything, my dad and I carefully carry the jug of liquid gold down to the basement and we wait, probably not super patiently.

Do you enter competitions, or plan to? I am not the best brewer but I would love to judge some competitions!

What do you hope to get from OBC? I love to learn and beer/cider has been a passion of mine for a long time. Even though I might not brew on my own, I will have all of the tools and resources at my disposal.

What do you think you bring to the club? I am super knowledgeable about beer and what kind of beer will work for a person, all of my friends are shocked at how accurate I am at times. I also can give more of an international view point of beer since I have traveled/lived in Europe for years.





Big Brew Day at Imperial

Mark your calendars, May 6th is [Big Brew Day](#) and this year OBC is teaming up with Imperial Organic Yeast and FH Steinbart's to brew on-site at Imperial! Imperial is allowing us to raid their walk-in for free yeast, Steinbart's is reimbursing half your ingredient cost, and our Burgermeister Meagan will have the grill running. What's not to love? Expect more details later this month at the April in-meeting and via our Facebook page.



2017 Board of Directors

President, Jim Thompson

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Vice President, Brian Haslip

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Treasurer, Sean Morrison

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Competition Committee Chair, Corrie Heath

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Communications Chair, Jon Campbell

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Festival Coordinator, Sean Sanders

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Bürgermeister, Meagan Thompson

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Historian, Jeremie Landers

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OBC Cup Standings (as of 4/6/17)

Charles Macaluso	128
Jim Thompson	114
Alex Brehm	49
Jason Barker	46
Jon Campbell	19
Meagan Thompson	16
Corrie Heath	11
Lee Hedgmon	7
Eric Hinson	5
Jon Larson	4

Important: The cutoff for 2017 OBC Cup points is midnight, November 30th. All points will be verified and checked prior to the Holiday Party and final awards. December points will rollover to 2018.

If you are willing to write up an article for the newsletter please email me at

jon.campbell@oregonbrewcrew.org

OBC Website

<http://www.oregonbrewcrew.org>

OBC Facebook

<https://www.facebook.com/groups/41701213570/>

OBC Twitter

[@OregonBrewCrew](https://twitter.com/OregonBrewCrew)