



OBC HOLIDAY PARTY DEC.20TH!

# Brew Crew News

VOLUME 37, NUMBER 12

DECEMBER 2014

## The Presidential Pint

By Ted Assur

### OBC BOARD OF DIRECTORS

#### President

Ted Assur

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#### Vice President

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#### Secretary

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#### Burgermeister & Education Committee Chair

Jason Barker

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#### Competition Committee Chair

Joel Sherman

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#### Festival Coordinator

Lee Hedgmon

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#### Communications Committee Chair

Warren Johnson

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**Hi!**

This last weekend, I had a chance to brew one of my favorite winter warmers, an award winning Old Ale with **Brian Haslip** and **Rick Okamura**, then ran over and visited **Pat**

**Mack** and **Will Minderhout** (who happens to be Brian's neighbor) brewing on Will's rig. We all had a great Thanksgiving leftover lunch, and it struck me that the comradery and fun of brewing together is what I enjoy most about this club. Sharing knowledge and good beer is what it's always been about.

As I write this the [Holiday Ale Festival](#) is in full swing downtown. I'm sad to miss yet another beer fest, but that (and brewing) are something I look forward to getting back into next year as I prepare to hand the reigns over to next year's President, **Lee Hedgmon**. Huzzah! (For both of us!)

Saturday, December 20th is our club's annual Holiday Party at the Latvian Hall in SW Portland. Please check our [website](#) for details. If you're new or just have never been, it's a blast: we've got a potluck

dinner, wonderful raffle, a ring toss for some great (and less great) beer, and some fun for the kids as well, so please bring your (immediate) family! We have some very special guests invited this year: it's a great time to share your best beer!

Thanks to everyone who contributed to the success of the club this year, particularly our board and volunteers. I think we aimed high this year, and did great. I look forward to supporting homebrewers in new and exciting ways as I move on, and will continue to look forward to seeing all of you, and your brewing successes.

***Cheers and Happy Holidays!***



# Secretary's Report

By Rick Okamura

## *OBC November Election Meeting Minutes*

**Date:** November 19, 2014 (Rescheduled due to inclement weather.)

**Time:** 7:00 p.m.

**Location:** F.H. Steinbart Co.

**Members Present:** 55

**Next Meeting:** Holiday Party @ Latvian Hall, December 20, 2014

President, **Ted Assur**, announces that tomorrow the "Kenton IPA" Collaborator Beer, brewed by **Jeremie Landers** and **Jenn McPoland** will be released at Horse Brass @ 5:00.

Jeremie is also pouring "Stella Nova ISA" (brewed w/**John Harris** -Ecliptic) tonight.

Puget Sound ProAm -Congratulations to **Jason Barker, Rodney Kibzey & Chuck Macaluso**.

Cross Country Brew-Off-Florida trounced us 10/2 - We will send them a gift package (E-Mail Ted ideas).

"Big Beers" SCP is going on upstairs (16 entries & 6 judges) probably will do 1/2 tonight & 1/2 later.

Burgermeister, **Jason Barker**, announces that the Holiday Party is pot luck, please bring food, & we need a keg of soda, (**Brian Haslip** is donating a sarsaparilla).

Send education topic ideas to Jason Ted - Survey will go out to poll the club in December about various topics, including potential education topics

### **HOLIDAY PARTY:**

Need volunteers Saturday morning to set up beforehand;

Ted will send out a reminder E-Mail in December regarding specific needs, and volunteers should contact Ted.

Member, **Michele Lish**, Proposes a promotional OBC Challenge Coin; they are about drinking (tap on the bar and get a drink) \$7.50 for 100 (proposed fundraiser for scholarships); Michele proposes vote in January to create a committee and come up with some designs.

Unanimous support from the membership

### **ELECTION:**

**Kristen Lunden & Brian Haslip** both self-nominate for Burgermeister. Secretary and President call for a vote by raise of hands. Burgermeister board seat goes to Kristen.

Secretary, **Dylan VanDetta** advises we vote for the Unbalanced Budget

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### **2015 OBC BOARD MEMBERS**

**President** - Lee Hedgmon

**Vice President** - Will Minderhout

**Secretary** - Jodi Campbell

**Treasurer** - Dylan VanDetta

**Comm. Chair** - Jenn McPoland

**Competitions Chair** - Jamie Koty

**Education Chair** - Jason Barker

**Volunteer Coordinator** - Rick Okamura

**Burgermeister** - Kristen Lunden

## Secretary's Report (continued)

### BUDGET DISCUSSION:

Past President, **Jeremie Landers** advocates reduction of the Glen Hay Falconer donation to \$100 due to potential cash reserve concerns (later rescinds that recommendation after treasurer's report).

Past President, **Chris Hummert** advocates in favor of the Glen Hay Falconer donation.

McCracken Scholarship -Chris presented the awards to the 4 students at OSU; this covers books for the students for the year; professors told him that it means about 3 hours per week for each student that they can devote to their studies, rather than having to work; advocates continuing the scholarship

Treasurer, **Dylan VanDetta** also reports that Widmer also donates \$2 per barrel of the Collaborator beers sold to the McCracken Scholarship (appx. \$20,000 over the history of the project)

### ELECTION BALLOTS:

25 absentee ballots and 54 paper ballots were submitted. Secretary, **Rick Okamura**, and Treasurer, **Dylan VanDetta** performed the vote count.

### 2015 OBC BUDGET

Budget B (Unbalanced)

#### BUDGET LINE ITEMS (All Passed)

LINE A \$300 donation to the McCracken Scholarship Fund. **Yes**

LINE B \$300 donation to the Glen Hay Falconer Foundation in the form of a hole sponsorship at the pro-am golf tournament. **Yes**

LINE C \$700 donation to the Bottler's Mausoleum restoration in Lone Fir Cemetery. **Yes**

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## OBC Holiday Party

All club members and their families are invited to join us at our annual Holiday Party and awards ceremony at the Lutheran Church Latvian Hall at **6 pm on December 20, 2014**.

This is a potluck event so everyone is encouraged to bring a main, side, or dessert dish to share. Feel free to bring your favorite beer as well. We will have an amazing raffle, our ever popular beer ring toss, and activities for the kids.

The official address of the **Latvian Hall is 5500 SW Dosch Road**. However, that is a bit misleading because the church is actually located on Peaceful Lane nearby. If you are coming north from SW Beaverton-Hillsdale Hwy, turn right on to Peaceful Lane then take a quick left into the first driveway up the hill. Here is a [map](#) of the location.

**Hope to see you all there.**

# Bung Awards; what are they, and why?

*Board to present Bung Awards at OBC Holiday Party!*



OBC Bung Awards are special yearly awards given to those who have achieved a certain status deserving of recognition, honor, praise, or even a humorous nudge. Each award recognizes a different contribution or quality of particular members of our club, or even members of our brewing community. The awards are an attempt to show appreciation for a job well done. Here are the Bung Awards...

**Golden Bung** – This award is intended to honor a craft beer or homebrewing industry personality for efforts to promote or support the trade from a commercial perspective.

**Red Bung** – Also known as the “Beer Lover’s Award”, this recognizes the recipient’s unbridled passion for good beer, and distinguishes their efforts to share that enthusiasm with others.

**Silver Bung** – “Member of the Year” This is awarded to the winner of the OBC’s annual Member of the Year (MOY) points competition. Members accumulate points for volunteering to help in general club activities.

**Merle Gilmore Memorial Bung** – Formerly the Orange Bung, this acknowledges exemplary

volunteer service to the club. This award was renamed in honor of the 2006 recipient, who passed away.

**Jim Kennedy Entrepreneurial Bung** – Jim Kennedy was a long time supporter of the club, and went to extraordinary efforts to promote the understanding and appreciation of good beer as an owner and manager of local beer distribution firms. This Bung honors that same spirit in the owners and/or managers of local craft beer related enterprises.

**Pulp Bung** – This award expresses our appreciation for the efforts to promote craft beer appreciation and education through the printed word and other forms of media.

**Special Bung Awards** – Over the years, several Bungs have been presented for special recognition of specific events or circumstances.

These have included the **Green Bung** for Worst Homebrew of the Year (a tongue in cheek award) and the **Organic Bung**, in appreciation of the efforts to promote planet friendly brewers.

## This is my last OBC newsletter!

I know I’ve said that before. But this time I’m sure Jenn can handle it. It’s been over four years and 38+ issues since I walked up to Josh Bender and asked if he needed any help on the OBC newsletters. It’s time to move on. Hope everybody enjoyed this little voice of communication. Not sure what is going to happen in the future to it. Questions? Anybody can contact me at [brucep56@comcast.net](mailto:brucep56@comcast.net). Thanks, Bruce

# “A Grave Affair”

## *The Bottler’s Fundraising Dinner Event*

On November 15th, 2014, the German American Society hosted “A Grave Affair” for the Friends of Lone Fir Cemetery, a fundraising dinner for the restoration of the Bottler’s Mausoleum. The winning brewer of the brew-off event, held in the cemetery this summer, was announced. Four of the seven OBC brewers were in attendance with their families, **Tracy Hensley, Robert Blouch, Rick Okamura, and Dylan VanDetta.**

More details of the event can be found at the Friends of Lone Fir Cemetery [website](#).

**Tracy Hensley** won the grand prize with her Heritage Hefe and was able to brew her beer at Hopworks Urban Brewery on Powell which was served at the event and is now the Boettler Bier. The beer will be available at the brewery, in the near future, on their Community Tap.

The event was noted in the [Oregonian](#) and [Portland Mercury](#).

The following is **Tracy Hensley** speech from the night of the event:

In the Spring the Oregon Brew Crew advertised the Boettler Homebrewing Competition for the right to create the Boettler Bier and to help restore the Boettler Mausoleum. I thought, “That’s awesome,” and wondered which great homebrewers in the Oregon Brew Crew would enter the winning brew. I never considered entering.

But two months later, I was at the library picking up books on brewing and stumbled upon “*Brewed in the Pacific Northwest: A History of Beer-Making*

*in Oregon and Washington*” by Gary and Gloria Meier. It mentions every brewery in Oregon from when it was a Territory to 1991. I discovered what beer styles and techniques were common in the 1850s-60s. I decided to create a German Hefeweizen using local hops, barley, and wheat, traditional brewing techniques, and imported yeasts, following how the first Germans brewed in Oregon. I also bottle-conditioned and aged the beer to recreate the cellaring and distribution practices of the period.

The resulting spicy, yet refreshingly fruity, medium-bodied, balanced beer did well at the August tasting in Lone Fir Cemetery. It was such a treat to pour my beer beside the Mausoleum. Many people there stated they had long enjoyed American Hefeweizens but were not familiar with the parent style, German Hefeweizen. Those who had German Hefeweizens from Germany loved trying one made in the US.

Then in October, I had the pleasure of scaling up my 5-gallon recipe at **HopWorks** with their Lead Brewer, **Trever** for tonight’s event. Our brew day was a great opportunity to work with homebrewers turned pro. During the 8-hours, we talked about different wheat beer styles, recipes, techniques, and the rapidly growing beer scene in Portland.

Please enjoy this Heritage Hefe. It is made with organic American-grown barley, wheat, and Sterling hops. The yeast is the same imported yeast strain. The mash was traditionally decocted to add body and complexity. I am honored to have it featured. Thank you again for coming tonight.



# Brewing Academics

from the Education Department

*How to have a smoother running brew day.*



One of the most common questions I hear asked by beginning home brewers is regarding airlock activity.

***“I pitched my yeast three days ago and 12 hours later my airlock was bubbling frantically, but now it’s down to 2 bubbles every 15 seconds. Is my beer ruined?!”***

Back away from the fermenter my friend. There’s plenty of activity going on in your beer so just relax, have a homebrew. Besides, there’s nothing you can do at this point but sit back and see what happens. Take notes of anything you think is significant, like airlock activity (you’ll learn that airlock activity means almost nothing in the grand scheme, it’s just cool to watch when

you’re a beginner). Yeast go through several stages during their lifecycle when fermenting your wort into beer, not all of these stages create gasses (primarily CO<sub>2</sub>) so airlock activity is a very poor indicator of how far along your beer is. If you **MUST** know what’s going on, take a gravity reading. Just keep in mind that every time you open your fermenter and take samples you’re increasing the likelihood of unwanted infection.

Lastly, if you get no airlock activity within 24 hours, check to make sure everything is sealed. An improperly sealed bucket or carboy cap is the most common cause of your airlock sitting idle.

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## Advice for beginning homebrewers...

Home brewing safety tip. **Transporting CO<sub>2</sub> tanks** in your vehicle is more dangerous than most people think. Why? Because a leaking or barely open valve can allow carbon dioxide to build up inside your car, making it unsafe and unhealthy for you. I always carry my tanks in the trunk or at least double check that the valve is closed and even make sure a window is partially open for added ventilation. CO<sub>2</sub> is odorless and colorless so you can’t really detect it with your senses.

***Brew safe!***



# Being an OBC Member: It's More Than Just Making Beer!

by Brian Haslip



“Really, you brew your own beer?” I’ve been asked this question on so many occasions during the past year that it’s actually gotten kind of old. But taken in perspective, I understand why so many ask me the question.

We all have so much going on in our lives. Work, family, health, friendship, community, money, church, hobbies, etc. Life is all about prioritizing what you WANT to do, what you HAVE to do, and what you CAN do. Prioritizing can be a daunting task and often scheduling time to brew a batch of beer can be a questionable event.

“How much does it cost you?” Is another typical question I hear. There is no simple answer, but because I prefer to brew a higher ABV style of beer that is a more complex than most, it usually costs more to brew a 5 gallon batch than it would be if I just bought a few cases of craft beer at my local grocery store. When calculating total cost, you have to consider ingredients, cleaning supplies, propane, and water use. Also included is the time you spend on brew day, subsequent transfers and even bottling, which I’ve stopped doing other than for competitions. None of this even takes into account the amount of money spent on fabricating or purchasing a brewing system that enables you to brew the beer in the first place (and yes, I’ll be the first to admit that I’ve taken my system to a bit of an extreme).

So, we’re back to prioritizing again... Money. Time. Space. Everyone has a different perspective on where each of those fit into their lives when it comes to brewing beer. There is no right or wrong answer. If you brew once or twice a year? Fantastic! Brew once or twice a month? That’s just as good! Brewing beer is more about what you make of the process of making the beer than actually drinking it. At least it is for me. Of the 150 gallons or so of beer that I brewed in 2014, I actually shared 4 pints for each pint I personally drank. I was fortunate enough

to have an income to match the hobby, but more importantly, to have a group of friends willing to be guinea pigs and drink my experiments.

I recently had the opportunity to brew on two consecutive days with two different OBC members. After each OBC member brewed on my system, I followed by brewing a concurrent batch. One member brewed a simple low ABV Session Ale, while the other brewed a massive ABV Old Ale that really challenged my mash tun. Brewing on the same day, I matched their brews with an opposing style of beer and brewed a Winter Ale before the Session Ale, and a simple Pale Ale after the Old Ale. The irony is that the Session Ale came out well below target ABV and the Old Ale came out above target.

Both brew days were a bit of a challenge as the guest brewers were learning to brew on a new system. While I was teaching them how to use my system, we were brewing two overlapping batches with all the Brew Day Obstacles that brings as well! But I have to admit, I had more fun those two brew days than I had on any other “lone” brew day the rest of the year. It’s really rewarding to share your brewing “system” with other brewers. It provides an opportunity to see things from another set of eyes, possibly even revealing faults or opportunities to enhance your techniques. But more importantly, it was fantastic to enjoy the camaraderie of the brewing experience... to gain and share knowledge... and last but not least to share a beer or two.

One of the benefits of being a member of OBC is that you constantly get to learn different things about the process of brewing beer from other members. More importantly though, I find that the social aspect of the actual brewing experience with others is what makes it even more rewarding. It’s all about setting priorities!

**Cheers!**

# OBC T-Shirts!

Show your club pride with a 4.5 oz., 100% preshrunk ringspun cotton t-shirt. Be the cool brewer on the block with the OBC logo on the back of the shirt and a one color logo with "Oregon's Oldest Homebrew Club Established 1979" on the front left chest. **JUST \$20 PER SHIRT!**

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



Men's  
Black



Men's  
Asphalt



Women's  
Plum



Women's  
Chocolate



## Also available OBC hooded sweatshirts!

Keep warm while brewing this spring in a heavy 50% cotton, 50% polyester blend, 8 oz., Full-Zip Hoodies. Comes in Cardinal Red and Dark Chocolate.

**JUST \$35 EACH!**





# Mark Your Calendars!

## DECEMBER

S	M	T	W	T	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

## JANUARY

S	M	T	W	T	F	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

## FEBRUARY

S	M	T	W	T	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28

**DEC  
3-7**

**HOLIDAY ALE FEST**  
*Pioneer Square*

**DEC  
20**

**OBC HOLIDAY PARTY**  
*Latvian Hall*

**JAN  
8**

**OBC MEETING**  
*FH Steinbarts*

**FEB  
12**

**OBC MEETING**  
*FH Steinbarts*

**FEB  
14**

**FESTIVAL OF THE DARK ARTS**  
*Fort George Brewery, Astoria OR*



## Volunteers Needed

**SATURDAY, DEC 20TH, 12 NOON:  
OBC HOLIDAY PARTY AT LATVIAN HALL**

We are looking for 2-5 volunteers to help with decorations and party prep in advance of the holiday party.

Contact [Ted Assur](#).