



**Oregon's Oldest  
Homebrew Club**  
*Established 1979*

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The OBC is always on the lookout for submissions for the newsletter, please email us your ideas:

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

#### **OBC Website**

<http://www.oregonbrewcrew.org>

#### **OBC Discord**

<https://discord.gg/mYQaJN6M>

#### **OBC Facebook**

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

#### **OBC Twitter**

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

OBC Discord Server

#### **Next OBC In-meeting:**

**F.H. Steinbart**

**234 SE 12th Ave, PDX, 97214**

**08 June 2023 - 7PM Start**

**This is an open meeting.**

**Food: Taco Party!**

**Education: Michael Kora of  
Montavilla Brewing**

## **OBC IN-MEETING @ F.H. STEINBARTS**

**June 8, 2023 - Montavilla Brewing Presentation & TACOS!**

# **Brew Crew News**

-- June 2023 --

## **Presidential Pint**

Hello friends. What a spectacular Summer we are having this Spring! I have been enjoying a few of the lagers I brewed the past few months thanks to the new glycol system I talked about last month. After we wrap up [Heart of Cascadia](#) this weekend, the competition circuit quiets down for most of the summer. That is until we launch our brand new Lager competition in September! Thanks to Scott for making it happen this year, I am excited to see how many entries we get for the inaugural [Lager Days](#) competition.

We know that cold fermentation in summer can be a challenge for many homebrewers, but don't be discouraged like I was early on. Now is the time to start building a [DIY fermentation chamber](#) (aka dorm fridge and a temp controller). Grab a cheap bung with dual holes for a thermowell and airlock, or pickup a better bottle or fermonster with multiple lid ports. Or purchase a cheap Fermzilla, or a spare corny keg and a spunding valve, and try fermenting under pressure which (at least theoretically) will allow you to run lager yeast at higher temperatures without excessive esters.

I hope to see many of you at our June 8th meeting, I mean "Taco Party" - we will have 3 of our club brews on tap, including our Hopworks Salmon Safe Festival beers. I also hope to see all of you out in Tillamook for our camping trip the following weekend!

-- Jim Thompson  
OBC President

**PS- If you are going camping June 9th-11th, or would like to join us last minute, please visit [the post on our Facebook group](#) for details and discussion**

## **The VP Sampler**

**OBC Brew-Camp:**  
@Trask Campgrounds in the  
Tillamook Forrest 9-11 June.

**Upcoming homebrew  
comps:**

[Heart of Cascadia](#) - June 4th  
[YourHoneyOrYourLife](#) - Mead  
only, Portland OR - July 2023  
[Lager Days](#) - Sept. 9th - Lager/and  
central European ale styles only  
[See the OBC competition  
calendar for more details.](#)

**Future homebrew comps:**

**Rocktoberfest**, Redmond, OR  
- Sept. 2023  
**Fall Classic** (OBC), Portland, OR -  
Nov. 2023

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I just wanted to take a moment to say a huge thank you to all of you that joined us on our bus tour last month. It was an absolute blast having each and every one of you on board.

The Highlight of our trip was stopping by the pFriem barrel house and getting to tour with a couple of the brewers and blenders. We had a great time sharing homebrew on the bus and look forward to another trip in the future. Cheers!

We would love to have more photos of the adventure for the Holiday party so please add any photos you would like to share to the [Google Drive here](#):

**Club Equipment (pilot system, jockey box, PA, cask, etc)**  
Still working on getting the equipment inventoried. If you would like to checkout anything please email me at [jeff@obc.beer](mailto:jeff@obc.beer)

-- Jeff Orr  
OBC V.P.

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## Welcome New Members!

The Oregon Brew Crew would like to welcome all the new members who have joined since April 1st of this year!

<a href="#">Andy Adamczak</a>	<a href="#">Daniel Adams</a>
<a href="#">Tarn Allen</a>	<a href="#">David Capolarello</a>
<a href="#">Steve Flagg</a>	<a href="#">Elizabeth Johnson</a>
<a href="#">Samuel Johnson</a>	<a href="#">Cory Meisch</a>
<a href="#">Jacob Orr</a>	<a href="#">Chris Richter</a>

Wanda Richter    Brian Schroeder



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## A Few Notes from your Treasurer

### Notes from the Treasurer:

- A lot of our members will be up for renewal on July 1. Please pay when you get an email notification, thanks.
- If you want to pay membership, take a class, participate in any OBC event and want to pay with a method other than through an invoice you receive when you signed up, contact Michele for other options.

-- Michele Lish  
OBC Treasurer

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## Competition Corner - June

### Recent Competition Results:

### Heart of the Valley

Results are posted. Congrats to the following obc members who won medals:

Jim Thompson 1 Gold, 1 Silver  
Jason Barker 1 Silver  
Corrie Heath/Michele Lish 1 Silver  
Rodney Kibzey 2 Gold, 2 Silver, 1 Bronze, and 1st BOS!  
Congrats Rodney!

And thank you to the Oregon Homebrew Festival for running a smooth and pleasant comp as always for the 41st year.

### Upcoming Competitions:



## Heart of Cascadia

IPA Only - Oregon Brew Crew

Occurs in **Portland Sunday June 4th.**

OBC's yearly IPA comp. All sorts of IPAs accepted. Level beer will be hosting us.



## Your Honey Or Your Life

Occurs in **Portland Saturday July 29th**

Registration is open.

Mead Only competition



## Lager Days

Occurs in **Portland Saturday September 9th**  
Registration opens in June.  
Lager/and central European ale styles only

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## Greetings From The Events Chair



## Homebrew Con in San Diego *We need beer!*

It's almost that time of the year, AHA's Homebrew Con is upon us! I'm very excited about it this year because it will be hosted in my hometown, San Diego from June 22-24. It's always a fun event, I know there are already several of us planning to attend.

Our kegs have been ensured safe passage by our faithful Burgermeister and we have room for a few more.

Please reach out to me at [Chris.Manzi@oregonbrewcrew.org](mailto:Chris.Manzi@oregonbrewcrew.org) if you will be able to donate. We need your beer info by June 7th if you are sending a keg down.

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## It's all about the education...

Welcome to June, Brew Crew! As the weather warms up and we kick summer in full gear, we have an exciting education presentation this month.

Michael Kora, founder and brewer of Montavilla Brew Works will be doing a walkthrough and taste of his Körabrau German Helles. He will give a detailed talk about about the beer, some insight on the style and answer questions you may have. Please do remember to try and keep questions til the end. Below is some information on the beer.



**KÖRABRÄU HELLES | ABV:5.5% | IBU:19**

"This light German-style lager is a respectful nod to the classic German Helles style. An excellent thirst quencher that leans slightly away from the hops and allows the delicious Pilsner malt to shine. 100% German Pilsner malt, German Magnum hops, and German lager yeast."

This would be a great meeting to bring in your lagers and try them side by side.

For our online education this month let's dive more into the German Helles. Helles yeah!!!!

Helles as we know it today was first brewed at Munich's Spaten brewery in 1894 by Anton, Johann, and Carl Sedlmayr, sons of famed brewmaster Gabriel Sedlmayr. After testing it out on their northern German compatriots, the brothers released Spaten Münchner Hell to the Bavarian capital on June 20, 1895. The golden helles lager was Munich's answer to Pilsner, a Bohemian innovation that had been chipping away at the market share of traditional dunkel lager for 50 years. The German word helles means light, bright, or clear, all of which are apt descriptors for this most delicate and elegant of pale lagers.

The Brewers Association (the American Homebrewers Association's parent organization) offers a concise style profile for Munich Helles:

Munich Helles lagers are pale to golden. There should be no chill haze. This is a malt aroma and flavor emphasized beer style. Malt aromas and flavors are often balanced with low levels of yeast-produced sulfur aromas and flavors. Malt character is sometimes bread-like yet always reminiscent of freshly and very lightly toasted malted barley. There should not be any caramel character. Hop aroma is not perceived to low. Hop flavor is very low to low, deriving from European noble-type hops, with hop flavor not implying hop bitterness. Hop bitterness is low, deriving from European noble-type hops. Fruity-ester aromas and flavors should not be perceived. Diacetyl aroma and flavor should not be perceived. Body is medium.

- **Original Gravity: 1.044 – 1.050 (11.0–12.4° P)**
- **Final Gravity: 1.008 – 1.012 (2.1–3.1° P)**
- **Alcohol by Volume: 4.8 – 5.6%**
- **Bitterness: 18 – 25 IBU**
- **Color: 4 – 5.5 SRM (8–11 EBC)**

Helles lagers are served in liter-sized mugs in the Biergartens of Munich. These oversized servings are brewed for local consumption and usually boast less than 5% alcohol by volume. Examples above 5% are often

given export designation, as the slightly higher alcohol level makes them more suitable for shipping to foreign markets. Based on that we have a good foundation to brew our own at home. Here is a simple recipe from Brewing Classic Styles by Jamil and John Palmer. Ingredients are in percentages so scale to your size!

### **München Große Bier**

OG 1.048 12P  
FG 1.011 2.8P  
Attenuation 77%  
IBU 18  
Color 4 SRM  
ABV 5.0%  
Boil 60 Min  
Pre boil Gravity 1.041

### **Partial-Mash Extract Option:**

Pilsner Light LME 91%  
Munich LME 6%

Steeping Grain  
Melanoidin Malt 28° lovibond 3%  
Hops  
Hallertau 4% AA 60 Min 1.1oz or 18.1 IBU equivalent

Yeast  
WLP838 Southern German Lager  
Wyeast 2308 Munich Lager  
Fermentis Saflager S-23  
Imperial Harvest

Fermentation and Conditioning  
Highly recommended to make a starter. Pitch your starter and ferment at 48°-52°F until stable. Secondary/keg and lager for at least 4 weeks before serving. Carbonate to 2-2.5 volumes.

### **All Grain Option:**

90.9% Pilsner  
6.8% Munich  
2.3% Melanoidin  
Mash at 150° for 60 minutes.  
Increase pre boil volume to allow for a 90 min boil, which helps to reduce DMS.

Cheers!  
-- Bill Midkiff  
OBC Events Chair

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## **Burgermeister News**



Hello my friends and welcome to another Burgermeister corner from Alex. For this month's meeting, let's all figure out our best recipes for God's Most Perfect Food: the humble TACO. That's right, this month's meeting will be an actual, honest-to-god TACO THURSDAY. All other food is of course welcome, but since our theme is TACO FREAKING THURSDAY you get double raffle tickets if you bring tacos! And I don't want to have a discussion about how "a hot dog is a taco, if you go by the cube rule of food identification" - first of all, cube rule lawyers are the worst kind of lawyers... Well, maybe the lawyers who work for venture capitalists drafting the documents to allow VCs to "buy" companies by saddling that company with the debt of the full acquisition are the worst, but I don't know any of them, and I do know cube rule lawyers, so I'll amend that to "the worst kind of lawyers you're likely to meet at the pub on Tuesday." Second of all, when we're talking tacos, you know what we mean. I will not stand for any nonsense like "oh a Jimmy John's hoagie is a taco" or "I pressed these oak leaves into a v-shape and filled them with sticks and its a taco" or any such tomfoolery. You know what a taco is. I know what a taco is. A taco is delicious. Tomfoolery is not. Do not bring unto me tomfoolery if you desire your tasty tasty bonus raffle ticket, and the respect of your friends and peers.

Now onto our second order of business here: Alex's recipe corner. I try to pick something related to a holiday, but honestly June's holidays are crap. June's only good holidays are Juneteenth and the summer solstice, and I'm not qualified to suggest a Juneteenth food, and someone already wrote up the best description of a midsummer food ritual. (It's making nocino, which requires the black walnuts to be harvested on the summer solstice and left out overnight to pick up the dew and become imbued with magic, and the brilliant writeup which I recommend both reading and then immediately doing is found here: <https://defector.com/how-to-make-nocino-the-black-potion-that-is-summers-ode-to-winter>) So what's a humble Burgermeister to do?

Well! I was thinking about what I made last June, and I remembered the *absolute easiest ferment* I ever made: lacto-fermented hot garlic honey. June is the garlic harvest, and you're gonna do one of two things in the near future: either you're going to harvest your garlic and weep at how much frickin' delicious garlic you have and despair of ever using it all, or you're gonna go to the farmer's market and be all "oh my oh no I want to buy this beautiful garlic and don't know what to do with it, if only someone would tell me!" Well friend, you're in luck, so go ahead and buy All The Garlic, because you're gonna make magic with it. Here's the deal: get a clean mason jar and a buttload of garlic. Peel it without breaking the cloves, and start throwing them into the jar. Keep peeling, keep throwing, until the jar is ehhhh call it  $\frac{7}{8}$  full. It's a lot of garlic. We're talking, like, multiple heads – so aren't you feeling like

the smartypants for impulse buying all that garlic at the farmer's market? Now, you've got some dried peppers around, right? Great. Mash 'em up in a mortar and pestle and throw them in. How many peppers, you might ask me, and what kind? Well I like using scotch bonnets, because I apparently hate myself, but really you can use anything you've got around, and this ferment can handle whatever you throw at it, so go nuts. Use a few! Use the whole string of peppers hanging by your sink you dried and forgot about two years ago! You got more peppers? Sweet! Throw them in! Don't like hot stuff? Just throw a few in, you want that pepper flavor. And now, now we come to the hard part: fill the jar with honey. Maybe use a chopstick to move the cloves around and remove air bubbles. Then slap a Ball lid on it, and set it aside in a dark-ish place... but don't hide it somewhere. The only hard part about this ferment is remembering to burp the lid once or twice a day for the next 3-4 weeks - you don't want *any* ferment to detonate, but you really don't want a jar full of honey exploding in your kitchen, and if you need to know why, you're welcome to ask me, but you're all smart folks and can figure it out.

This ferment will be ready in about six weeks and I have to tell you, brush that honey on a pork loin and roast it and you will almost never have eaten something so delicious. The garlic cloves are great for braised greens, really its just phenomenal with almost any meat based dish. And then everyone will ask you for the secret to the dish you brought to the potluck that just absolutely creamed the people's choice award, and you can look them in the eye, wink, and say – “that's between me, and the Burgermeister.”

-- Alex Parise  
OBC Burgermeister

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## **OBC 2023 Beer Camp!**

### **@ Trask River County Campground**

The Oregon Brew Crew will be holding another “Brew Camp” on the weekend of *June 9th - 11th, 2023* at the amazing Trask River Country Campground in the Tillamook forest. While the weather may be uncertain that time of year, we guarantee that you will enjoy the wilderness, the always epic bottle share, and whatever brewing and non-brewing group activities we come up with. If you would like to reserve your own spot for a tent (or two) and a vehicle, grab a spot at <https://reservations.co.tillamook.or.us>. The “center” of camp activities is spot A35 and we have limited tent sites available in A33-37 already. We highly recommend reserving your own spot between A23-A32. They will fill up fast!



