



OBC NEWSLETTER

Hoppy New Year!

Happy New Year to all my fellow homebrewers! I hope that everyone had a nice and relaxing holiday season. Our annual Holiday Party was a huge success and I'd like to thank the planning committee, OBC's 2019 board, and David Scheer at the Oddfellows Lodge for such an awesome event. Thank you to everyone who brought beer, food and helped set up and or clean up!

I have met with our new board for 2020 and I am excited to have the new enthusiasm and knowledge to lead the Oregon Brew Crew into this new year. I would like to welcome the new board members; G Scott Stukey as Communications Chair, Scott Nieradka as Competition Chair, Alex Parise as Education Chair, Will Minderhout as Events Chair, and Brian Haslip as Vice President. Both Will and Brian are returning board members from the past and bring a lot of knowledge and experience. I would also like to recognize Torri Hansmann as our Burgermeister, Michele Lish as Treasurer, Cameron Norris as Membership Chair, and Grace Schrick as Secretary.

Please join us on January 9th at 7pm for our first F.H. Steinbarts meeting . We will have a great education topic, a little business to talk about as well as meet new members, discuss upcoming events like SheBrew, and sample homebrews that are shared by our wonderful members. I look forward to enjoying some of these homebrews and talking to all of you!

Cheers!

Jon Campbell



A Message from the Treasurer

I am looking forward to 2020 as I start my new position on the OBC board as your Treasurer. The membership approved the budget for this year when it was presented in Nov 2019. That is our basically our club's guide for income and expenses, and since we do not have a fixed income or expense, we estimate what those figures will be. Since the year has just started, we only have a few items of income in the form of membership renewals, registration fees for SheBrew entries and a few sponsorships for SheBrew. If you haven't done so already, please pay your dues. Log into the website and click on your profile, this will show the invoice, which you can then pay by clicking on the link. Membership in OBC is for 12 months and is based on your join date, so if you joined last year in July, your renewal is in July. For many members who joined prior to 2019, your join date was set as Jan 1 of each year.

If ever you have any questions about your membership dues or how we spend OBC funds, feel free to contact me by email, text, Facebook Messenger or in person.

-Michele Lish

Competition Corner

Alright all, the Holidays are mostly over and the spring competition are upon us, it's time to start brewing again. And I'd love to see a wider spectrum of OBC people enter beers in competitions this year, I've tasted many of your beers at meetings; you all should enter them. It can be fun, and give you motivation to get brewing regularly, and brewing things you wouldn't usually brew.

We got the stout bout and KLCC coming up real soon, even if you have nothing brewed, you can turn around a 3.8% ABV Irish dry stout in less than 2 weeks for stout bout. It could be a good challenge, even if stouts aren't your thing, and it is a style where freshness is a plus. (If anyone reads this, actually makes and enters a last minute Irish stout and wins a medal for it, I will make you special bonus prize. [And why not, we're going to make this a monthly thing. Every month in the newsletter, I'm going to pick a comp and a vaguely obscure-ish style you can make in time for the comp; anyone who medals will get a bonus prize, and call out for your awesomeness. I really want to see some poor competition director get ready to assign tables and see 12 german leichtbiers entered.])

BJCP Judges (and those considering becoming one): I encourage anyone who can to sign up to judge the PBC StoutBout on 1/19, and support our fellow Portland brew club. It's a chill, comparatively fun comp to judge, we should show up to support them. Last year they were short judges and I had to judge 30 imperial and barrel aged stouts. Lets, please, not have that happen again; while we had a few last year I'd love to see more OBC people there. Plus judging starts at a very civil noon start time. I'll also likely be heading down for Saturday judging at KLCC. Hopefully, I'll see some other OBC people down there as well.

- Scott Nieradka

National Local Competitions

PBC StoutBout

01/19 Portland - (Steinbarts drop off 01/17). All types of stouts only. OSHBOTY qualifier.
<http://www.stoutbout.com/>

The Kris Kringle Challenge

01/25 Baker City - (Steinbarts drop off 01/17). Category 30C only, Winter Seasonal Beers.
<https://docs.google.com/document/d/1vQIKDYdy6MwwHv3WfVQ6LasehIjnzFCf4iqkOulQtJ4/>

KLCC

01/25 Eugene - (Steinbarts drop off 01/10 5pm) All BJCP Styles. OSHBOTY qualifier.
 *****see flyer below*****
<http://www.cascade-brewers.com/KLCC-Homebrew/>

SheBrew

02/29 Portland - - (Steinbarts, Mainbrew drop off 2/21) All BJCP styles. Female identified brewers only.
<http://shebrew.oregonbrewcrew.org/>

NHC 1st Round

03/13 Seattle - This is a couple of weeks earlier than last year!
Open Enrollment/Application: January 14 to January 22
Acceptance Email, Entry Registration & Payment:
 Notified by February 14 (7 days to pay after notification)
First Round Shipping Window: February 20 to March 5
First Round Judging:
 March 13th to April 5th (Seattle March 13-15)

<https://www.homebrewersassociation.org/events/2020-national-homebrew-competition-first-round-seattle/>



No local drop off:

GEBL IPA Bracket Challenge

02/08 Everett, WA - (Must arrive by 02/02) IPAs only. Have heard from other judges that this one is fun to judge as the second rounds use a bracket format.
<http://ipabacket.gebl.org/>

Hop Idol

02/08 Seattle, WA -(Must arrive 01/31) Hoppy styles only. Winner gets brewed by Rueben's Brews.
<https://reubensbrews.com/hop-idol-homebrew-contest-2020/>

Washington Mead and Cider Cup

03/07 Everett, WA

<http://beerrenegades.com/competitions/>

Complete list at: <https://www.homebrewersassociation.org/competitions/aha-bjcp-sanctioned-competition/#calendar>

Oregon State Homebrewer of the Year (OSHBOTY) sanctioned competitions: <https://www.oshboty.org/>

KLCC Homebrew Competition

Beer Entry Jan 1-11th, 2020
Winners announced at the KLCC Brewfest Feb 8

A component of the
KLCC Brewfest
Feb 7 & 8, 2020
Lane Events Center, Eugene
21 & over
klcc.org

REGISTRATION

Details & Registration online at
<http://homebrew.itsjust.beer>

Submit three 12 oz bottles of each beer in unmarked bottles along with:

- Hard copy of your registration
- Entry fee
- BJCP bottle ID form, attached by rubberband

FEES

- Entry fee is **\$10 for each beer**.
- Each entrant receives 1 admission to the KLCC Brewfest. Includes glass and 2 beer tickets. Name will be on Guest List at door.

The KLCC Homebrew Competition and the KLCC Brewfest benefit public radio station KLCC 89.7 FM. Thanks for your support!

DROP OFF LOCATIONS

- Eugene.... Home Fermenter
- Eugene.... Rising Moon Makers Store
- Bend..... The Brew Shop
- Salem..... Ratchet Brewery
- Portland... F.H.Steinbart's
- Hillsboro... Main Brew
- Mail only**...Home Fermenter



JUDGING Sessions

January 23rd at 5pm
January 25th at 9am and 1pm
Location: 155 Blair Blvd, Eugene
Judging will take place
The judging will follow 2015 BJCP Guidelines and be a BJCP sanctioned event. BJCP style & substyle must be designated on your entry. Detailed style guidelines available at bjcp.org

PRIZES

Awards for 1st, 2nd, 3rd place in each category

Prize packages for 1st, 2nd, 3rd place overall Best in Show.

Awards will be announced Feb 8th at 4pm during the KLCC Brewfest

MORE INFO

klcc.org
cascade-brewers.com
541-463-6000

Homebrew Competition Sponsors:



~ Bürgermeister Brewsletter ~

Hey everyone, this months meeting is an in meeting at F. H. Steinbarts January 9th at 7pm First meeting of the new year!

Please bring food, like you always do.

Wanting to see stews, meats, cheeses, crackers, chips, breads, pizza.... the usual! We will have power for crockpots.

I will have two raffle drawings, a Steinbart's gift certificate and something else pretty neat. 😊

Potluck Raffle Ticket Values

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

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

3 tickets for large items that feed a couple dozen people: lasagna, mac n cheese, sandwiches, BBQ or smoked meats, or a medium dish with obviously expensive ingredients, or generous portion of time used to prepare it.

Side note: your Burgermeister is *extremely allergic* to all onions which includes chives. Please be courteous and let me know if there are onions, fresh raw, dried/powdered or cooked as it will need to sit far far away from me, I cannot even breathe them. 😞 Thank you so much.

I wanna say thank you to everyone who brought food, set up, helped clean up at our Holiday party. You guys are awesome, we had so much food! Thank you for making the Holiday Party a success!

Cheers,

Torri Hansmann

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Torri.hansmann@oregonbrewcrew.org



OBC Bru-niversity - Off Flavor of the Month

Acetaldehyde

What is it: CH₃CHO. Acetaldehyde is the immediate precursor to ethanol in fermentation. The reaction in fermentation goes Glucose → Pyruvic Acid → Acetaldehyde → Ethanol. Acetaldehyde is found in large quantities during early fermentation as the yeast produces it en masse early in their metabolic cycle. Take a sample of beer 24 hours into fermentation and you will likely taste it. Your liver also converts ethanol into acetaldehyde as the first step in dealing with it; it is a major component of a hangover.

How is it perceived: In the aroma, most commonly green apple skins, some people associate it with raw pumpkin or a freshly opened can of latex house paint. This can sometimes get lost in the aroma of a larger darker beer; but to me it has a dramatic effect on mouthfeel, being a chainsaw to maltiness, leaving the beer, even a thick stout, with a thin tart cider like impression, and masking base malt flavors. Some english yeasts and even some lager yeasts can have red apple esters, and some english and Belgian yeasts can throw light pear notes, this is not acetaldehyde, and usually aren't unpleasant, and has no effect on mouthfeel or cider like tartness.



When is it acceptable: Technically it is acceptable in American lagers, as Budweiser has background acetaldehyde, due to the short fermentation / "beechwood aging". But honestly, if you are going for an American lager do you prefer bud over PBR/Rainer/Miller/Session/Coors Banquet which have lower acetaldehyde? Also an allowable background note is never a pass for a noticeable flaw.

Causes: Mainly yeast pitch rate and health. In old homebrew wisdom this was usually cited as taking off the yeast too soon. With a proper pitch of healthy yeast most normal strength ales should be done cleaning up acetaldehyde in days, and lagers in a week. But under pitches of weak yeast from 3 month old packs of yeast will cause slow and weak fermentation. As will temperature swings that cause the yeast to stall. Like 90% of beer flaws, use a pitch rate calculator to get to 1 million cells per degree plato (2 million + for lagers) and at least basic temperature control, and oxygenation of wort prior to pitching, will prevent the main cause of most fermentation flaws. I prefer <http://www.mrmalty.com/calc/calc.html>, but some people believe this calculator is a bit on the high side.

More common in lagers, due to the basicness of lagers requiring a substantially larger pitch rate and more challenging conditions. If you don't want to make a 5 liter starter, make a 1.035 - 1.040 lager first and harvest a measured amount of yeast for the next generation a week later. Basically make a drinkable starter. Large lagers require a metric buttload of yeast to be reliable. Make sure you pitch enough.

The Budweiser yeast wlp840/wy2007 produces more acetaldehyde than other lager strains, avoid unless you are trying to make bud. Most other med to highly attenuative lager strains will make a fine American lager.

Oxidation will also revert ethanol back into acetaldehyde. Stale beers will start to add acetaldehyde to their list of problems. (and eventually acetaldehyde will further oxidize to acetic acid) This is depressingly common in homebrewed barrel aged beers (in my experience judging, this is the category which will have it the most) and even some commercial barrel aged beers. I know little about barrel aging, but once the beer is finished fermenting all exposure to oxygen must be minimized. This is challenging in a barrel, but not insurmountable. Also in old beers with autolysis (yeast death) can release a substantial amount of acetaldehyde. These beers are also usually oxidized and have a cornucopia of off flavors. But it is important to realize when acetaldehyde is a fermentation flaw, and when its a packaging or handling flaw; look for other off flavors, and if it is your beer sample and taste throughout the process. If it wasnt there when the beer was done with fermentation, its likely not a fermentation flaw.

Hop creep from dry hopping can also cause background acetaldehyde (though vdk's/diacetyl is the larger problem.) Dry hops contain some enzymes which can break down dextrans in the beer leading to continued fermentation. If this fermentation is arrested by packaging, diacetyl and acetaldehyde can be present.

The last cause like most things is infection. There are bacteria or wild yeast that will poop out any off flavor. This is usually Zymomonas in this case, but you are likely to have other off flavors.

2020 Budget

Today December 31, 2019	2019	2019	2019	100.00%	Comments
	SOY (unbalanced)	Actual YTD	Remaining \$	Remaining %	
INCOME					
B/CP	\$ 2,500.00	\$ 1,700.00	\$ 800.00	32%	
Dues	\$ 9,500.00	\$ 6,290.00	\$ 3,210.00	34%	
Fall Classic	\$ 2,500.00	\$ 3,167.00	\$ -	-27%	
Heart of Cascadia	\$ 500.00	\$ 416.00	\$ 84.00	17%	
Portland Craft Beer Fest	\$ 2,500.00	\$ 2,500.00	\$ -	0%	
Merchandise Sales	\$ 1,000.00	\$ 642.00	\$ 358.00	36%	
Bus Trips	\$ 1,200.00	\$ 505.00	\$ 695.00	58%	
Collaborator	\$ 1,500.00	\$ 1,318.40	\$ 181.60	12%	
Donations Rec'd	\$ 500.00	\$ 650.00	\$ -	-30%	
Pure Water Brew	\$ 4,000.00	\$ -	\$ 4,000.00	100%	
SheBrew	\$ 1,500.00	\$ 3,147.53	\$ -	-110%	
Unanticipated Income	\$ 1.00	\$ 2,638.74	\$ -	-	Nano Fest Primarily
Total Income	\$ 27,201.00	\$22,974.67	\$4,226.33	#REF!	

	2018	Negative is overspend			
	SOY (unbalanced)				
General Board Expenses	\$ 7,370.00	\$ 3,030.42	\$ 4,339.58	59%	
Awards/Bungs	\$ 800.00	\$ 353.73	\$ 446.27	56%	
Board Mtg Expenses	\$ 1,400.00	\$ -	\$ 1,400.00	100%	
Compassion Fund	\$ 200.00	\$ 113.00	\$ 87.00	44%	Rides home from meetings for members if needed or other emergencies
Liability Insurance	\$ 920.00	\$ 1,301.25	\$ (381.25)	-41%	Added D&O Insurance (Increase Next Year)
Holiday Party	\$ 1,500.00	\$ 965.56	\$ 534.44	38%	
AHA Ambassador dues	\$ -	\$ -	\$ -	?	
Mileage Reimbursement	\$ 200.00	\$ 54.88	\$ 145.12	73%	
Donations Paid (5% of Income)	\$ 1,450.00	\$ 240.00	\$ 1,210.00	83%	Needs to be Made
Merchandise	\$ 900.00	\$ -	\$ 900.00	100%	
Unanticipated Expense	\$ -	\$ 2.00	\$ (2.00)	-	
Burgermeister Expenses	\$ 4,500.00	\$ 3,499.52	\$ 1,000.48	22%	
Food at In-Meetings	\$ 1,100.00	\$ 1,064.44	\$ 35.56	3%	Includes beer reimbursements
Out-Meetings (Food, drinks, etc.)	\$ 2,400.00	\$ 1,432.49	\$ 967.51	40%	
Food @ Workshops/ Demos	\$ 500.00	\$ 185.70	\$ 314.30	63%	
HOTD Meeting	\$ 500.00	\$ 600.00	\$ (100.00)	-20%	
Unanticipated Expense	\$ -	\$ 216.89	\$ (216.89)	-	
Secretary and Treasurer Expenses	\$ 2,100.00	\$ 2,161.10	\$ (61.10)	-3%	
Office Supplies	\$ 300.00	\$ 154.46	\$ 145.54	40%	
P.O. Box	\$ 75.00	\$ 92.00	\$ (17.00)	-23%	
Website & Membership Database	\$ 875.00	\$ 1,148.16	\$ (273.16)	-31%	Fees related to the membership database, payment covers website, membership database, and ability to pay dues online via PayPal (Paid early to lock in rate, next payment shouldn't be until 2018 but will be more)
Membership Card Expenses	\$ 150.00	\$ -	\$ 150.00	100%	New member cards and "genuine" stickers
Legal/Tax	\$ 150.00	\$ 163.85	\$ (13.85)	-9%	Includes annual filing and renewal fees. DOI, Annual Report, Tax filing
Bank Fees	\$ 550.00	\$ 531.97	\$ 18.03	3%	PayPal & Square charge a % per transaction;
Unanticipated Expense	\$ -	\$ 70.66	\$ (70.66)	-	
Education Expenses	\$ 5,555.00	\$ 2,278.41	\$ 3,276.59	59%	
B/CP	\$ 3,000.00	\$ 1,560.03	\$ 1,439.97	48%	2 classes per year?
Workshops & Demos	\$ 1,000.00	\$ 618.38	\$ 381.62	38%	Includes Mead day, National Homebrew day, Teach a friend to homebrew day, Big Brew and any other events
Education at Meetings	\$ 1,200.00	\$ 100.00	\$ 1,100.00	92%	Speakers at meeting, samples, supplies for classes
OBC Scholarship	\$ 355.00	\$ -	\$ 355.00	100%	Money budgeted to fund a potential OBC scholarship or endowment (income from PCB)
Unanticipated Expense	\$ -	\$ -	\$ -	-	
Competition Expenses	\$ 4,500.00	\$ 5,319.49	\$ (819.49)	-18%	
Fall Classic	\$ 2,500.00	\$ 2,855.11	\$ (355.11)	-14%	Medals, beer, food, prizes, posters, comp registration, etc.
HoC	\$ 500.00	\$ 664.94	\$ (164.94)	-33%	Medals, beer, food, prizes, posters, comp registration, etc. (Bulk purchased medals for 2017-2019)
Miscellaneous Competition	\$ 500.00	\$ 506.02	\$ (6.02)	-1%	Includes PWB competition expenses
SheBrew	\$ 1,000.00	\$ 1,293.42	\$ (293.42)	-29%	
Unanticipated Expense	\$ -	\$ -	\$ -	-	
Events Chair	\$ 4,500.00	\$ 238.16	\$ 4,261.84	95%	
Festivals	\$ 1,000.00	\$ 238.16	\$ 761.84	76%	All costs associated with festivals; includes PNWHC, OBF, NAOBF, SB&W
Pure Water Brew	\$ 3,500.00	\$ -	\$ 3,500.00	100%	
Unanticipated Expense	\$ -	\$ -	\$ -	-	
Communication Chair	\$ 50.00	\$ -	\$ 50.00	100%	
Newsletter	\$ 50.00	\$ -	\$ 50.00	100%	
Unanticipated Expense	\$ -	\$ -	\$ -	-	
Vice President	\$ 3,950.00	\$ 2,455.85	\$ 1,494.15	38%	
Pilot System	\$ 650.00	\$ 110.59	\$ 539.41	83%	Increased budget to allow for continuing improvements to the Pilot system, as well as increased costs for Propane
Bus Trip	\$ 3,000.00	\$ 1,889.45	\$ 1,110.55	37%	New Moved from Events Budget
Miscellaneous	\$ 300.00	\$ 455.81	\$ (155.81)	-52%	General Maintenance
Unanticipated Expense	\$ -	\$ -	\$ -	-	
Line Items	\$ 2,000.00	\$ 800.00	\$ 1,200.00	60%	
Line Item A	\$ 2,000.00	\$ 800.00	\$ 1,200.00	60%	40th Anniversary party
Line Item B	\$ -	\$ -	\$ -	-	
Line Item C	\$ -	\$ -	\$ -	-	
Line Item D	\$ -	\$ -	\$ -	-	
Line Item E	\$ -	\$ -	\$ -	-	
Line Item F	\$ -	\$ -	\$ -	-	
Total	\$ 34,525.00	\$ 19,782.95	#REF!	#REF!	
NET	\$ (7,324.00)	\$3,191.72			

12/31/2019	
OnPoint Balance	\$ 12,980.43
OnPoint Contingency Fund	\$ 2,500.28
Scholarship Fund	\$ 7,755.59
PayPal Balance	\$ 117.91
Square Balance	\$ -
Petty Cash/Undeposited funds	\$ -
Total cash on hand	\$ 23,354.21

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 Brobdignagian 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 2019 to reflect these changes.

Any questions? Send them to jim.thompson@oregonbrewcrew.org

Happy brewing!



2020 Board of Directors

President, Jon Campbell

jon.campbell@oregonbrewcrew.org

Vice President, Brian Haslip

brian.haslip@oregonbrewcrew.org

Secretary, Grace Schrick

grace.schrick@oregonbrewcrew.org

Treasurer, Michele Lish

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Membership Chair, Cameron Norris

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Education Chair, Alex Parise

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Competition Chair, Scott Nieradka

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Event Chair, Will Minderhout

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Communications Chair, G Scott Stukey

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Bürgermeister, Torri Hansmann

[Torri Hansmann](#)

Historian, Jeremie Landers

historian@oregonbrewcrew.org

OBC Cup Standings

<http://www.oregonbrewcrew.org/obccup>

OBC Member of the Year (MOY)

<http://www.oregonbrewcrew.org/moy>

If you are willing to write up an educational article, equipment or ingredient review, or any other home-brew related information or experience for the newsletter, please email me at: g.scott.stukey@oregonbrewcrew.org

Alternatively, share it with the group on Facebook or tag us on Instagram.

OBC Website

<http://www.oregonbrewcrew.org>

OBC Facebook

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

OBC Twitter

[@OregonBrewCrew](#)

#OregonBrewCrew

OBC Instagram

[@OregonBrewCrew](#)

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