



**Next Meeting April 12th Rock Bottom Brewery, 7:30 pm**

# BREW CREW NEWS

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**“Work is the curse of the drinking class”  
-Oscar Wilde**

## Presidential Pint

**By Bob Farrell**

### Spring Beer & Wine Festival

Thank you to those who served as supervisors or beer pourers for this event. Since this is one of the three major revenue generators for our club, we genuinely appreciate your support. John Gram, John and Linda Norton, Lisa Morrison, Mark Campbell and Pat Savage were very helpful with mailing volunteer announcements. Once again, Preston Weesner was instrumental in making things run smoothly all three days of this festival. Hats off to Robert Luehrs who stepped up to the plate to coordinate this festival.

### Big Brew

National Home Brew Day is scheduled for Saturday, May 5. We do not plan to return to Saturday Market due to logistical reasons. John DeBenedetti of Steinbart's has proposed that the Brew Crew conduct a brewing demonstration. John is willing to be open from 8:30 am until 4:00 pm if we want to conduct a full mash while brewing. We could make a mead, too. Additional activities could be comparing various grains that have been steeped for aroma and taste differences. We

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## Bottom's Up

### A word from the brewers at Rock Bottom

**By Van Havig**

I know that you've driven, biked or walked by the Rock Bottom on a Friday or Saturday night, going to or coming from a favorite pub, and have thought "What kind of Chump would go in there?" I don't blame you - the corporate schlock of "High Energy Restaurants" (insert vomit here) doesn't seem to mix with the concept of the brewpub. But if you were here at 6:30 in the morning on a brew day, you'd realize that we're interested in the same things you are - brewing the best beer we can. The difference is, we make about 1500 BBLs of beer a year, and have to sell that to our clientele. As a result, we need to make a spectrum of beers which will appeal to everyone from the man in the flannel shirt to the

man in the tailored suit, from the most dedicated beer aficionado to the beer neophyte too scared to wean themselves from the domestics. Pat and I really differentiate our beers, to make that everyone can at least one beers to enjoy. In fact, in the past months we've completely changed the beer lineup, so if you

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# March Meeting Minutes

By Russ Rainforth

Meeting got under way at 7:45. The meeting was heavily attended. Martin Wilde gave a quick demonstration of a nifty capper he got that caps those large "Belgian" bottles that require 29mm bottlecaps. There is also a mushroom corker available. He found a supplier on the internet. Martin said he would post something to the ListServ and do an article for the newsletter.

Christian Ettinger and Mike DeKalb spoke about the Laurelwood Pub (ex Old World Brewing). Mike is the owner and Christian is the brewer, as he was when it was Old World. They plan to be open the weekend of March 23rd. Christian joked that they are probably the only new brewpub opening up with a 6 month lagered Vienna, and a year old Barleywine! We are all encouraged to visit.

David Cato from the Foam Rangers of Houston, hosts of the annual Dixie Cup, showed the Brew Crews his T-shirt from last years competition. Every year their T-shirt designs include Fred Eckhardt, this year saw him on the face of a \$17 bill. See David if you would like to get one.

Patti Granton, Burgermeister, thanked Noel Blake, Lisa Morrison and John and Linda Norton who laid out an amazing Mardi Gras feast for us!

Gary Corbin gave a BJCP update, reporting that 4 out of 7 people passed BJCP Exam this time around.

Abe Goldman-Armstrong announced that he was holding a Communications Committee meeting at County Cork on Wednesday, March 14, and invited anyone interested to attend. Abe talked about updating the OBC website and including brewpub reviews.

Robert Luehrs and Steve Woolard spoke about the upcoming Spring Beer Festival. It will be in the newest building at the Expo Center, and there is a lot of area to do things. Robert emphasized the need for more volunteers- especially those with OLCC servers licenses! They figure that they are short 150 volunteers at this time. The ever-popular early shift on Friday and Saturday are both already full.

Mark Wilson spoke about upcoming competi-

tions and workshops. Matt Maples will be doing a honey workshop soon, and Gary Corbin hosted a workshop on raising hops at tonight's meeting.

Mark announced that we will be hosting AHA Regionals at Columbia Distributing on Swan Island, like last year. Mark also announced that the Oregon State Fair will have a homebrewing competition this year on July 7th. Upcoming SCP include all types of Stouts. Mitch Scheele won last month's SCP with a Winter Ale.

Noel Blake discussed the Collaborator project. He reported that, unfortunately, no "Winter Ales" were chosen at last month's judging and told us not to get discouraged. It is, after all, subsidized brewing. Noel also discussed parameters for the upcoming Horse Brass Anniversary Collaborator, which also appeared in the March Newsletter. Any style is eligible, maximum of 2 entries per brewer (sorry Curt H!), must be reproducible in the Widmer's pilot brewery (i.e. no decoction, no rare specialized malts, no dry hopping, etc...). 1st round judging is in May, and you can bring your 4 bottles (6 bottles total) to the May meeting at Steinbart's.

Quite a few new members were introduced. Several of them came from our Beginning Brewers Class. The new glasses for members have arrived. You can pick them up at the May meeting.

Meeting ended at 8:25.

## Rock Bottom

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haven't been here for a few years (repeat first sentence) I implore you to come to this meeting and see what's been changed.

We're pretty excited that you're coming to our place for said meeting, and we'll have a whole raft of beers just for you. These include three different Franco-Belgian style beers that have been made here over the last year, at least two cask conditioned beers, and maybe some experiments which we have in Ruh.

If you don't make the meeting, please don't ever come by on a Friday or Saturday night – unless you want to pick up 22 year old boys and girls drinking Long Island Iced teas. But please do come by in the afternoons or for a late lunch, the place is actually alright at those times, and ask for Van or Pat.

# Collaborator Update

**By Noel Blake**

Consider this your final call to get out your brewpots and make a beer for the two Collaborator evaluations in May. The “regular” Collaborator event is a continuation in the seasonal beer series. We want your best spring beers! What could that be? You decide. Several styles have been talked about recently, including bocks, English milds, cream ales, heather beers, Belgian saison, dark wheat beers, and California common. Many suitable styles can be brewed within the month remaining, so get to work! If you can’t make this competition, then aim for the summer beer Collaborator in July.

The “special” Collaborator will be made this fall to commemorate the 25th anniversary of the Horse Brass Pub. Don Younger wants us to show our stuff and produce some kind of a flavorful beer that is not “too geeky.” What does that mean? Who knows, but I’d keep the bog myrtle out of the brewpot. It can be an ale or a lager, may be strong or a session beer, and does not have to follow any recognized style. Vision, innovation, and execution are all desirable, but in the end, we are looking for recipes that can produce a distinctive, delicious beer that the entire OBC can take pride in. This beer will be brewed one time only for this event.

If you are interested in entering, I will bring some entry sheets to the April meeting, or you may request a Microsoft Word version by e-mail to [nblake@teleport.com](mailto:nblake@teleport.com). Please, no more than two entries / brewer for the Horse Brass Competition. The HB beers will be evaluated by 12 judges- OBC members, including a couple from Widmer, in a best-of-show format with no scoresheets. If you are interested in participating, contact Martin Wilde at 503-642-3062. The evaluation will probably take place on a weeknight at Widmer. Please keep your schedule flexible so we can accommodate all who wish to attend. Entrants are not eligible to be evaluators.

General guidelines for Collaborator beers are designed to allow the beer to be reproduced at Widmer, and be appreciated in a pub environment. Recipes should be all-grain (adjuncts OK), maximum 1.076 OG, with safe food-grade easy to procure ingredients. Bear in mind that Widmer can’t do decoctions, and brewery recipes use primarily pellet hops. They will pitch whatever yeast you desire as long as it does not contain any vicious microbes and use the specialty malts you specify. The beer should be an enjoyable pub beer with good “lip appeal.” That means you should want to drink more than one of them. Unusual styles and innovative recipes are a definite plus.

Entries will be due at the May meeting. Late entries will be accepted up to two days before the evaluation. It is your responsibility to get late entries to the organizer in time. Since we will be very busy around that time, we can’t predict when the evaluations will take place. Entries should be packaged in plain brown or green glass bottles, preferably 12 oz. each, with easily removable labels for identification (no tape, please!) and a complete recipe. Six bottles are required. And please do not submit the same beer to both competitions. Don has made it clear that he wants a special, unique beer.

On the production and consumption side, the Steel Bridge Porter is back on tap. Get some! We had to delay the IPA scheduled for this spring due to production scheduling issues, so we will segue straight from the porter to the Belgian Wit made two years ago. This was a very popular and delicious beer! Matt’s IPA will be released in the second half of summer.

So, faithful OBC members, here are your orders. Brew! If you don’t brew, then be an evaluator. In any case, get out there and order a Collaborator. This is a unique project that we should be proud of, and we can all participate by downing a pint or two.

# S.C.P. Report

**By Mark Wilson**

Last month's styles and competition program had a strong field of eight stouts competing for Brew Crew bragging rights. John Lund placed first with a "sweet and smokey" Imperial Stout whose "alcohol was saying 'Hello.'" Second was Matt Weaver's Imperial, "Roasty, with hints of licorice." In third was Duane Younger's well-balanced Dry Stout. Rounding out the field of entrants were Abram Goldman-Armstrong, Mike Szwaya, Greg Martin, Mitch Scheele, and Tom Irwin.

Duane Younger was an excellent host for the judges: Mack Drain, Jim Woodruff, and Mark Wilson. He also stewarded and organized the entries. Mitch's Schwarzbier from last month's SCP did well at the AHA club only, scoring a 39.

April's entries can be any extract beer, steeped grains are allowed, but no mini-mashes please. Please specify style, sub-style, and any special ingredients, if applicable. May is Bockanalia, any bock categories are eligible. The race for the coveted bung for homebrewer of the year is wide open.

# Introducing The Amber Pages

**By John Gram**

Like to know the address or phone number of your favorite brewpub? Or where to find a homebrew supply shop that's open late or on Sunday? Check

<http://www.oregonbrewcrew.com> and click on Amber Pages on the home page. You'll be linked to a list of "Breweries, Brewpubs, Homebrew suppliers and Brew-On-Premises in the Greater Portland/Vancouver/Salem Area."

Compiled by John Gram from a list generously supplied by Fred Czuba of FH Steinbart and Co., the list includes both BOPs in Portland and locations as far away as Hood River. Not all McMenamins locations are listed; for those, go to <http://www.mcmenamins.com/>.

But to make the Amber Pages even more valuable, the Communications Committee needs your help. If you know phone numbers, web pages or email address for locations listed, email them to [obc@oregonbrewcrew.com](mailto:obc@oregonbrewcrew.com).

SCP STYLES Jun-Wheat, Jul-IPA, Aug-Witbier, Sept- V/M/Oktobefest, Oct.-Cali Common, Nov-Mead, Dec-Mild

# AHA Regionals

**By Mark Wilson**

The AHA National Homebrew Competition NW Regional is right around the corner. It will be held at Columbia Distributing, 6800 N Cutter Drive on Swan Island, Saturday and Sunday April 28-29th. Check-in starts at 8am, and judging at 9am. To encourage early birds we will be giving out bottles of Hair of the Dog beer, while supplies last. We really need judges, even if the weather is nice, so please register online at <http://www.oregonbrewcrew.com/ahanwregis.html>.

You can also register by calling or emailing judge coordinator Mark Wilson, 503-233-8867.

[comp@oregonbrewcrew.com](mailto:comp@oregonbrewcrew.com)

Michael Rasmussen is organizing the competition. If you are BJCP registered, you should have received a letter by now, if not, please see me at the meeting and I'll give you a copy. We also need stewards, so let me know if you're interested. It's a great way to get started in judging, and you (usually) get to try only the good ones!

Steinbart's has generously agreed to be the drop point again this year, please drop your entries off between April 4-13th.

# Drought Conscious Brewing

By Noel Blake

Following a very dry winter, the 'D' word is being mentioned publicly. Brewing uses a lot of water, and in an even more severe drought, we might question whether we should be doing it at all. We should practice water conservation anyway, and this year it is even more important.

There are steps we can take to use water wisely without compromising beer quality. Do attempt to limit consumption in cleaning and sanitizing, but don't bother to shorten your boil to save evaporation loss. I have watched in dismay as some brewers fill an entire carboy with water and sanitizing solution, then dump it out. This is probably done three or more times during a brewing cycle. We can do better.

For example, I always keep a carboy full of cleaning solution. Whenever a carboy has been emptied and cleaned, I siphon the solution from the clean carboy to the new one. Bleach solution can be used indefinitely if refreshed, and PBW can be used several times. Plus, it's better not to pour your chemicals down the sink.

Likewise, I use about 2 1/2 gallons of water treated with Iodophor to sanitize bottles, corny kegs, and implements. Even though the Iodine evaporates after a day or two, I don't throw this water away, but rather keep it in a bucket. When I am ready, I just add

another capful of the inky stuff and mix. This water will keep for at least a month.

Remember that it is the vessel walls you want to sanitize, not the air inside of the vessel. So you don't need to completely fill every vessel you are sanitizing. When I am sanitizing a carboy, I pour about half a quart of iodized water into it. I place a towel on a tabletop, and roll the carboy around to wash the sides and neck. Iodophor has a nice detergent action, and washes the surfaces well. I do this several times before draining and rinsing. I do the same for bottles or kegs used to package the beer. You can pour several ounces of Iodophor solution from bottle to bottle with a funnel, giving the bottle a few good shakes first.

A big water saver is to reuse the outflow from your wort chiller. This is not gray water, but is just as clean as it is when it comes out of the tap. I run the outflow into my washing machine. If more water is needed, you can capture it in buckets and use it to clean your brewpots. In summer, your garden could probably use the excess.

So remember, thank your favorite deity for the abundance of water, soil, and crops without which we would have no beer, and do not commit brewer's blasphemy by wasting these precious resources needlessly.

# Presidential Pint

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could also play with hop profiles. Your ideas are welcome. Contact me if you're interested in attending or assisting with this event.

## Horse Brass Collaboration

Since entries are to be received by the May meeting, time is running short if you plan to brew for this event. I want to end two misconceptions with the following.

Don Younger is NOT going to serve as a judge. I have asked Don to be involved in the final selection process and he has declined. Don expressed faith in our collective judgement and stated he wants to be surprised. Wouldn't a peach, jalapeno, asparagus, molasses cheese-cake IPA be a surprise?

We don't need to brew "session beers". See the brewing guidelines that appeared in last month's newsletter. There's plenty of room to use our imaginations within a 1.076 OG ceiling. And, we don't need to adhere to BJCP guidelines either! Have fun with this!

## April Meeting

Our friends at the Portland Rock Bottom are hosting this month's meeting. I encourage you to arrive early. Ready or not, WE'RE GOING TO BEGIN AT THE SCHEDULED TIME OF 7:30. We're in the upstairs game/meeting room. Smoking upstairs will be prohibited.

**DUE TO LICENSING RESTRICTIONS REGARDING VIDEO POKER MACHINES, NO CHILDREN** (regardless of how young they may be) **CAN BE ADMITTED.** Granted E. S. Bebeau has little interest in video poker, but the Rock Bottom is constrained by the law. Sorry, no children, period.

Portland Rock Bottom will be donating snacks for all to enjoy. If you want a more substantial meal, feel free to order your dinner on the main level. The \$140 that was budgeted for this meeting's food will be donated to the McCracken Scholarship Fund in the name of Portland Rock Bottom Brewery. Hope to see you there.

Brew Long and Prosper

# Beginning Homebrew Class a Success

**By John Gram**

Sixteen enthusiastic novices learned about extract homebrewing during three team-taught classes conducted by Bob Farrell, John Gram and Ken Johnson. The sessions were held during February and March at FH Steinbart. Eight of the class became OBC members.

Several of the class had never brewed before. During the first session, class-members watched Gram and Johnson brew and explain their techniques using two different recipes. At the second class, the students themselves put malt and water to the boil and fermented their worts with three different yeasts from starters made by Farrell. Noel Blake substituted for Bob Farrell for this hands-on session. Material for the classes was supplied by Steinbarts.

Class members learned to start a siphon and bottled at the third class, five carboys worth. At the finish, each student got to take some of each batch for sampling. Most said they had learned much and some asked for an intermediate class. There have also been requests for another introductory extract brewing class. If you're interested in helping and/or teaching, please see Bob Farrell, John Gram or Ken Johnson.

# Competitions Galore

**By Abe Goldman-Armstrong**

Competition season is here.

Slurp and Burp, hosted by McMinnville's Strange Brew kicked the season off. 300 beers, meads, ciders and sodas were judged by judges from homebrew clubs around the state. The OBC as usual, had a large number of judges in attendance. The switch of venue from the Golden Valley to Jane's Safari Motel was a bit disappointing, but the festival went well overall.

Next up are the Northwest Regionals for the American Homebrewer's Association National Homebrew Competition. The OBC again has the honor and task of judging entries from such far-flung and exotic places as Minnesota and Alaska.

(Shouldn't they be in their own sub-zero/permafrost lager region?) Judging will take place out at Columbia Distributing's main warehouse on Swan Island April 28th & 29th, starting at 9.00 am. OBC Competition Coordinator Mark Wilson announced that there will be rewards for judges who show up early. Anyone interested in judging should contact Mark at 503-233-8867, comp@oregonbrewcrew.com.

May 19th, Heart of the Valley hosts the 19th Annual Oregon Homebrew Festival down in Corvallis at the Benton County Fairgrounds. Entries for this competition may be dropped off at Steinbarts before Monday May 14th. Anyone interested in judging should contact Mare Goeger, 541-928-5023,

## Slurp n Burp Results

<b>Total Entries</b>	<b>300</b>
<b>Total Entries Strange Brew</b>	<b>113</b>
<b>Total Entries Capitol Brewers</b>	<b>83</b>
<b>Total Entries HOTV</b>	<b>19</b>
<b>Total Entries Oregon Brew Crew</b>	<b>44</b>
<b>Total Entries Non-Club</b>	<b>41</b>

### Ribbons By Clubs

	Strange	Capitol	HOTV	OBC	Other
1	14	5	1	4	3
2	16	5	0	5	1
3	5	10	2	6	3
<b>OR HB Trophy Pts.</b>	<b>50</b>	<b>43</b>	<b>7</b>	<b>36</b>	<b>NA</b>

## Brewcrew medalists

Arranged by first name, as that's the way my computer sorted them.

Name	Category	Place
Brad Sleeper	23 Smoke	3
Curt Hausam	8 Koelsch/Alt	1
Curt Hausam	11 English & Scottish Strong	2
Curt Hausam	17 Wheat	2
Curt Hausam	5 Scottish	3
Curt Hausam	17 Wheat	3
Curt Hausam	21 Fruit	3
Gary Corbin	21 Fruit	2
Mitch Scheele	9 German Amber Lager	1
Mitch Scheele	13 European Dark Lager	2
Mitch Scheele	14 Bock	2
Mitch Scheele	11 English & Scottish Strong	3
Tom Irwin	5 Scottish	1
Tom Irwin	13 European Dark Lager	1
Tom Irwin	22 Herb & Spice	3

judge@hotv.com.

The State and Yamhill County Fairs, lie ahead in the summer months. With no Rose Festival competition, the OBC is left without a competition to call

our own. There has been some talk of a fall competition to replace the Rose Festival. If this is to happen, action must be taken immediately to organize and advertise a competition.

# Don't Forget to Brew !

Meetings are held the second Thursday of the month, business starts promptly at 7.30 pm. Here are the meeting dates and locations, and some other beer events in the months to come.

3rd April	Charlie Papazian at the Lucky Lab, 7:30 pm
6th-8th April	Spring Beer Fest- Expo Center
12th April	Meeting- Rock Bottom Brewery, 7:30 pm
13th April	AHA Regional entries due- Steinbarts, <a href="http://beertown.org/AHA/NHC/2001">http://beertown.org/AHA/NHC/2001</a>
20th-21st April	Okanagan Fest-of-Ale, Penticton, British Columbia, <a href="http://www.fest-of-ale.bc.ca">www.fest-of-ale.bc.ca</a>
28th-29th April	AHA Regional Judging- Columbia Distributing, Swan Island
10th May	Meeting- Steinbarts
14th May	Oregon Homebrew Festival Entries due- Steinbarts, <a href="http://www.hotv.org">http://www.hotv.org</a>
19th May	Oregon Homebrew Festival, Benton Co. Fairgrounds, Corvallis. 9:30 am
14th June	Meeting- Steinbarts
12th July	Meeting- Widmer Brewing
20th-22nd July	Oregon Brewer's Festival- Waterfront Park
9th August	Brew Crew picnicTBA
13th September	Meeting- Steinbarts
25-27th Sept.	Great American Beer Festival, Denver, Colorado, <a href="http://www.beertown.org">www.beertown.org</a>
11th October	Meeting- Hair of the Dog Brewing
8th November	Meeting- Steinbarts (Elections)
30th Nov-1st. Dec.	Great Canadian Beer Festival, Victoria, British Columbia, <a href="http://GCBF.com">GCBF.com</a>
December	TBA—Holiday Party



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