



Holiday Party: Dec. 15, 6 p.m. @ Scandia Hall

BREW CREW NEWS

Oregon's Oldest Homebrew Club

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The Presidential Pint

By Abram Goldman-Armstrong



Ahh December, big malty barley wines and Northwest Winter Warmers, the beers I look forward to all year! So, I'll keep things brief so we can both go on enjoying those big ol' beers.

I hope everyone brings their homebrew to the Holiday Party, 6 p.m., Dec. 15, at Scandia Hall. (SE 11th and Madison). This will be a members and families (includes partners/significant others) only event -- NO GUESTS. In past years, guests have over-indulged themselves on the freely flowing holiday cheer. It is a pot luck, please bring an entrée, side dish, or desert of your choice. (Beer cuisine is encouraged but not essential.)

It's been a good term as president of the OBC. As it draws to an end, I am confident that incoming president Brian Butenschoen and the new Board will ably steer the Brew Crew through the next year. Thanks to all those who served with me on the board over the past two years, and I hope to be an asset to the new board in my position of Past President.

Many thanks to all those who participated in the discussion proceeding the election last month. Some very valid points were raised, and I feel the new budget options which will be voted on at the Jan. 9, 2003 meeting, are stronger after the reworkings. This vote will require a quorum, so please

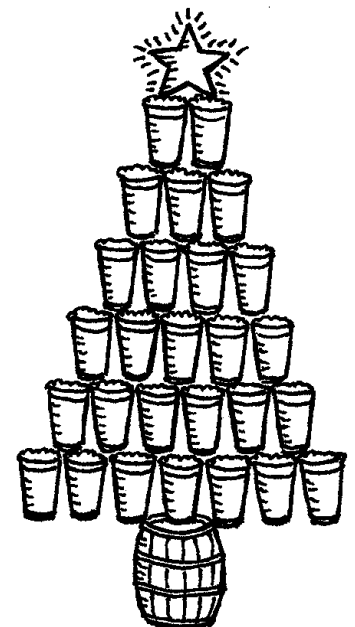
come to the January meeting, or if you can't make it you make sign up for an absentee ballot at the Holiday Party, or request one from: secretary@oregonbrewcrew.com.

Unfortunately, many people chose not to participate in the discussion of the budget, instead voting without hearing the arguments. Please remember that the budget determines our club's future, everyone should play a role in constructing in, or at least know the reasons behind certain expenses.

At the January meeting you will be asked to choose between two budgets, one is balanced, the other includes all the perks we Brew Crewers are used to.

But enough about that, on with the Holiday Party.

Cheers. Viva Presidente Brian!



And Now, A Word From Our New President

by **Brian Butenschoen**

Been listening to a lot of comedy CD's lately. I find even when I'm busy, stressed, annoyed ... like today when I went to pick up my CO2 cylinder at 4:40 only to find out the place closed at 4:30.

Which is fine.

I screwed up.

Everyone who works there is still inside.

I knock on the door. Knock. Knock. Knock. Answer your door.

I knock again. Knock. Knock. Knock. Answer your door.

One guy kind of looks over.

Oh well, I really did not want to deal with a lecture about how they closed at 4:30 or how it was going to be this great, big imposition for them to get my CO2 cylinder and then have to ring me up. At that point, I really just wanted to tell them that one of their vans still had their headlights on.

When I got home I called them only to get their answering machine.

All right, now that you're all warmed up.

We'll have almost \$9,000 in the bank at the year-end. I would think most of this money is from "fundraising" i.e. the money we get from the festivals.

Guess how much of this money, non-profits are supposed to have in the bank at the end of the year?

Zero? Good answer.

I am under the impression that this money has to be spent on education (see the Purposes section of the bylaws — they are on the Web site at <http://www.oregonbrewcrew.com>).

So we've got to spend some of this money. Gotta spend it.

So, I've got to ask my more intelligent friends: What are we going to spend some of this \$9,000 on?

Well, I'll propose we send another grand to the Bob McCracken Scholarship Fund at Oregon State University. You can count on that.

After that I got a couple of ideas:

Bring in Michael Jackson next year for the Holiday Party. He deserves a bung and it's about time we gave him one. Send a homebrewer to a weeklong course at Siebel or UC-Davis. Build a kick-ass pilot system and find a permanent home for it.

These are just a few ideas off the top of my head. And believe me, the first ones are, usually, really, not that good. (Many of you are probably thinking, "No duh!")

So, who wants to decide what we do with the money?

Let me know:

Brian_Butenschoen@mail.listtool.com — and, assuming we can form a committee, we'll pick one of you to head it.

OK — monologue's over. Thanks for listening. Did anyone laugh? Speaking of committees, I've got three more I'll propose:

List serv protocol

We currently have a de facto moderator. Why not actually set up a few rules and choose a moderator or some such?

Electronic Newsletter

We spend about \$180 every month on the newsletter. We have 67 people signed up. We should double that number by the end of the year and cut that expense in half.

Welcome Packet Committee

Each new member needs to know what the benefits and responsibilities of membership to the OBC are, something like the membership information/application that is on the Web site, plus some kind of nifty membership card.

The OBC is in the business of education, the understanding of beer. How to make it? What are the styles? How do you evaluate it?

Is this what happens at the meetings? Did anyone really answer yes?

We need to be spending our time and money on ... Drum roll please ... Education.

And by this, I mean, some of our meeting, i.e. how we spend our time and how we spend our money, has to be on education. Isn't that what we're there for anyway? Isn't that why people should sign up to be members? That's why I did.

How to accomplish this? That's the problem.

First, the B-meeting, in the other room, where the kegs are is going to end. It's got to.

Instead — we're going to have real B-meetings. Every month. The first one is Saturday, Jan. 4, at Tucks Brewery, 6712 SW Capitol HWY, (503) 246-3909 from noon - 6 p.m. Everyone's invited to come out and try OBC'er Max Tieger's beer.

But I digress. Back to the meeting.

I propose we eat first — eat fast — keep it simple. Keep the business portion short and focused. A brewer would then talk about the style of the month, how it was made, provide some history, a recipe, etc.

We are going to judge the SCP's at the meetings. We're going to open the club-only styles to include more styles, to get better participation.

I would like to include brewing — parts of the brewing process — some workshops. It's harder to have everyone involved in a brewing workshop. Let me know if you have any ideas.

New President, Cont'd

There has been discussion about dues based on participation. Well, this is something to think about and talk about, and figure out how to do, BUT in the meantime:

I'll propose for next year we have a bung for the non-board member who participated the most. More details on how that would work out later, but it would likely include volunteering at festivals, attendance, entering contests, judging, etc.

There could even be a prize/contest for best SCP entry – more on that later.

Well, I'll get off my soapbox for now. Believe me – the more we try to be an educational club in how we spend our time and money, the better off we'll be.

~Brewing demo at Steinbart's Dec. 14, 9-1

~The Annual Holiday Party at the Scandia Hall, 12th and Madison, Dec. 15 at 6 p.m.

~Release for Blackbeards Revenge Dec. 17 at Port Halling. (take the MAX, trust me!).

~B-Meeting at Tucks Brewery Jan. 4, noon to 6 p.m.

~January Meeting at Steinbart's Jan. 9, 7 p.m.

~The Mill Creek Classic Feb. 8

~Fred Eckhardt's Chocolate and Beer Tasting at Rogue Public House, Feb. 14.

Thanks to everyone for his or her time and ideas. Believe me, everything you just read were suggestions from people who care about the OBC — and besides I'm not smart enough to think up all this stuff.

Also, if your not going to be at the January meeting, sign up to have an absentee ballot mailed to your door at the Holiday Party.

Notes From The New Education Chair

by Trevor Millund

As your new Education/Competition Committee chair I figured I would introduce myself and set out a proposed agenda for the next year.

Some of you may know me from the Great Hop Experiment or from my "You put what in a beer/mead" brewing style. I look forward to being in this position over the next year and being able to offer something back to the club.

I have been homebrewing for 9+ years now and have been a member of the club for about 7 years. I started homebrewing while living in Boulder, Colo., and continued after moving to Portland. I bought my first homebrew kit from Paul Gatzka at What's Brewing in Boulder: a can of Irish stout and a can of Irish red ale. And for those of you that are wondering, no, I didn't follow the recipe, but I didn't add any fruit or anything to it either, I saved that for the second batch.

From my first attempts at dump and stir, I now have 44 gallons of mead (30 of which are from the BrewCrew Mead Experiment), 25 gallons of beer and 38 gallons of cider fermenting in my basement, and a loving wife who doesn't mind that the freezer is always full of hops and fruit and that the house often smells like a brewery.

Some of the more interesting things I have brewed over the years are a Rhubarb Cream Ale, Vanilla Bitter, Heather Braggot, Ginger-Peach Weizen, Chocolate Porter and a Peat-Smoked Malt Liquor. Currently the most interesting thing I have going is a Quince Melomel, and I am trying to figure out something to do with all of the cider.

What you will get from me:

1. I am willing to drink, taste, smell your beer no matter what it is.
2. Classes and speakers to help you improve your beer or techniques.
3. Teaming up experienced judges with new judges to judge the SCP at every meeting.
4. Short speeches during the business portion. (Unless I need to keep on about how we need judges or beers to judge, so fair warning!)
5. Great Hop Experiment 2003 or at least some kind of neat experiment.

What I will need from you:

1. Your beer, and lots of it.
2. People to talk about the different styles (we will try to get industry brewers where we can)
3. People to brew the style of the month and bring it to the meeting. We pay for it and you get to keep half of what you brew.
4. People to sign up and judge at the meeting. Yes, that's right at the meeting. Sadly, this will mean no late entries but it will mean instantaneous feedback as well as a chance for everyone to view their beer being judged.
5. Your feedback: What you want to learn about, experiments you would like to see done. Should we redo the Yeast or Hop experiment with different variables or move on to something else?

(Please turn to "Education," Page 5)



Advanced Mashing -- The Double Mash

By Mike Szwajza

Classic (Pre-Prohibition) American Lagers, Strong Belgian Ales, and English Bitters.

What do these beer styles have in common? Their use of adjuncts, specifically corn and/or rice, in the grain bill. The introduction of flaked grains has made the production of these styles much easier on the homebrewer. But it hasn't always been this easy for commercial brewers to use these grains and at their production scale, flaked grains typically aren't the cheapest form available.

This article outlines the Double Mash procedure, reasons why it is (and isn't) applicable, and a procedure for performing a simple double mash. The Double Mash is primarily used in making Classis American Pilsners and I've outlined the procedure below accordingly but it could easily be adjusted for other styles.

History

The Double Mash system came about by German brewers attempting to emulate the classic continental pilsner styles using domestic ingredients. The problem was that the domestic malt contained high amounts of protein that contributed to chill haze and a shorter shelf life. The brewer Anton Schwartz discovered that substituting corn or rice for 10-20% of the grain bill would dilute the high protein content of the domestic malt.

However, the problem with using these grains is that their starches do not gelatinize at normal mash temperatures and therefore won't be available to malt enzymes for conversion to sugars. Boiling the grains solves the gelatinization problem but then you are left with a large volume of heavy 212F mash mush (say that 10 times fast) to get back into the main mash where the malt enzymes are waiting.

The procedure that was developed to address these issues was the Double Mash.

It's fairly easy and is no harder or more complex than a single decoction mash. At first, you'll feel a little busier than Rob and Fab at a karaoke bar. But after the cereal mash is added to the main mash, it's the same as a regular mash. I've outlined here a typical Classic American Pilsner mashing procedure.

Equipment

This system is a variation of an all-grain mash. I'm assuming you have the kettles, mash tun, and burner(s) to mash all-grain. You don't really need anything extra unless you already mash in your boil kettle in which case you'll need an extra kettle.

Grain Bill (for 5 gal.)

8 lbs. 6-row malt

2 lbs. corn meal/polenta or rice (crushed or ground if possible)

The Cereal Mash

Add malt anywhere between 10 to 30% of the grits weight (1.6 to 5 oz per lb). The malt helps thin out the mash and provides enzymes to liquefy the starch in the grits. I've seen water volumes range from 1.5 qt to 1 gallon per lb. My experience has been with 1.5 qt/lb and it actually turned out easier to stir and transfer than I expected. I'd stay at 1.5 qt but if you're cautious, you can bump that up to 2 or 2.5 qt/lb. Although I don't have any direct experience with it, I'm told that rice needs a little more water than corn.

Heat the water to mash in at 153-155F. I heat to 167F but no doubt your system will vary. Rest here for about 20 minutes or so. Following the rest, gently heat the cereal mash up to boiling, stirring during the heat addition. We want to do this gently for the following reasons; avoiding caramelization and better yet, avoiding scorching. On the other hand, don't be a spaz while you're stirring and get all sorts of air into the mash. That's not good either. Just keep things moving, especially if you've got one of the jet-type burners.

Note: I typically brew in large 15-20 gal. batches. For a 5 gal batch, you could probably use the kitchen stove as a more even and gentle heat source.

The heat to boiling should take about 20 minutes or so. As it approaches boiling, the mash will thin out a bit and start to give off a pretty strong corn aroma (assuming you're using corn). Once it's boiling, I start to get the other mash ready and only need to stir it every 3-5 minutes. However I've got a multi-jet burner that gives off a gentle diffused heat. Like I said, if you've got a jet burner, you may need to babysit it a little more.

Another note: if you do burn the bottom (you should feel it with your spoon), leave it there. Don't try to scrape it off and stir it back into the mash. It'll just make the mash taste that much more burnt. Leave it and deal with it later.

Boil for 45-60 minutes stirring periodically.

The Main Mash

About 15 minutes after you reach boiling on the cereal mash, you should be ready to strike the main mash. Using typical mash ratios (1 to 1.5 qt/lb), shoot for a 146F rest. Maintain this temperature until the cereal mash is finished.

Cereal Mash Infusion

When the cereal mash has boiled for 45-60 minutes, it's time to add it to the main mash. Please remember that you're dealing with sticky boiling goop and keep safety in mind. Particularly avoid splashing, if not from a mash aeration perspective (which is bad) but from a safety point of view. I use a saucepot to transfer and a long handled spoon to mix well.

Once the cereal mash is fully in, the main mash temperature should be boosted somewhere between 155-158F. From here continue on with a typical all-grain mash. Sparge, boil, cool, lather, rinse, and repeat.

Mike's Mash, Cont'd.

Variations

The mash I've described here has a rest at the low (146F) and high (158F) end of the saccharification range. You may notice that it omits a protein rest entirely, which may be odd considering that I use 6-row malt. However, I haven't seen the problems common with high protein mashes, particularly chill haze. My theory is that the corn does what it's supposed to; dilute the protein. Using this mash and a fairly brief 3 week lagering, my pilsners usually come out bright and clear.

A second mash procedure uses a very dilute cereal mash (1 gal/lb) and a very thick main mash (1 qt/lb) which rests at 122F while the cereal mash boils. Upon adding the cereal mash in, the main mash temperature is increased to 153F. Since I haven't tried this procedure, I can't really comment on it. However, if you do, I'd like to hear how it goes.

Conclusion

So that's a double mash. Do you need to do it? No. Absolutely not. I've used flaked corn or rice syrup. They work fine and produce excellent beer. However, the double mash is fun and challenging. In my opinion and from judging feedback, there's a more noticeable corn/grain character to the finished product.

Double Mash Demonstration

As a follow up for the Double Mash article, I'm planning a Classic American Pilsner brew session at my house (in NE Portland) either Jan. 3 or Jan. 10.

I've only got space in my garage for a half-dozen or so people but if you're interested in seeing a double mash, please contact me. Hopefully we could get the pilot system and run two batches.

Contact me at (503) 335-8719 or mike.szwaya@clark.wa.gov.

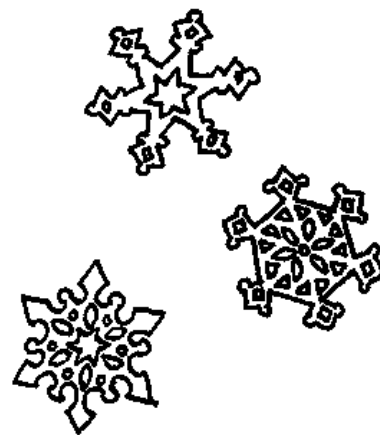
Tidbits From The Treasurer

By Catherine Allen

T-Shirts: Our T-shirt order has arrived! If you pre-ordered a T-shirt or sweatshirt at the September meeting, they have arrived and will be available for pick-up at the holiday party on Dec. 15. There will also be a limited number of T-shirts and sweatshirts for sale at the party (perfect for last-minute holiday gift-giving).

Dues Renewal: Many members renew at year-end. If your dues expire Dec. 31, 2002 or earlier, you can renew at the holiday party for \$20/individual; \$30/family. Since we will be voting on the budget at our January meeting, and things may get a bit hectic, we would appreciate your renewals in December! Remember: Effective Jan. 1, 2003, dues will increase to \$25/individual; \$40/family! Renew under our current dues rate and save!

Membership Glasses: Sadly, in an effort to create a balanced budget, we have eliminated the budget item for membership glasses for 2003, so those will no longer be available when you renew your dues. Bummer, I know.



Education, Cont'd.

Here is a preliminary list of some styles for the monthly competitions, I am still waiting to hear back on whether we really only have four SCP's for the year, so these may change somewhat — or if you have a suggestion or way to improve it just let me know.

<u>Month</u>	<u>Name</u>	<u>Style</u>
JANUARY	Roasty, toasty beers	12c, 15, 16
FEBRUARY	Bitter, English Pale Ale SCP	4
MARCH	Bring us your bocks	14
APRIL	Brown Ale SCP	10
MAY	English, Scottish Strongs SCP	11
JUNE	Lagers	1, 2, 8, 9, 13, 14
JULY	Fruit/Vegetable/Spice	Any with fruit, spice or vegetable matter in it.
AUGUST	European Pale Lager SCP	2
SEPTEMBER	Hop to it.	IPA, APA, hopwines
OCTOBER	You made a what?	24, 25, 26, uncategorizable
NOVEMBER	Belgian	18, 19, 20
DECEMBER	Anything goes	All and then some.

If you have any questions or see anything that you feel needs to be changed feel free to contact me at any meeting or you can e-mail me directly at millund@netscape.net.

Meeting Minutes November 14, 2002

By Russ Rainforth

Our "Annual Meeting" was held at Steinbart's, and didn't get under way until 8 p.m..

Outgoing President Abram Goldman-Armstrong welcomed everyone to our Annual Meeting, and announced the candidates for Board positions: for President, Will Siska is running against current VP Brian Butenschoen; Greg Martin running unopposed for Vice President; Catherine Allen has agreed to a second term as Treasurer; Rob Daly will run for Secretary; Merle Gilmore is slated for the Burgermeister position; Lisa Morrison will repeat her role as Communications Chairwoman; Trevor Millund has stepped up to run for Education Chair; and Duane Younger has agreed to head up the Festival Committee.

Abe expressed sorrow that there was no bus trip this year, as there were not enough people signed up. Apparently some souls did undertake a freelance version of the trip in their own vehicle.

Abe announced that there are many items on the ballot to vote on tonight, and that many are not educationally based, which can cause problems for our non-profit status.

Abe introduced our guest, and long time OBC supporter, and our main Bob McCracken Scholarship supporter, Art Larrance. In addition to running the Oregon Brewers Festival, Art has his own brewpub, Raccoon Lodge, on the West side. Art brought two Raccoon Lodge beers with him tonight, for our enjoyment, Ring Tail Pale Ale and Defroster Winter Ale.

Art thanked the Brew Crew for our efforts at the OBF every year, and said that we make the Fest what it is! Supplying 1200 volunteers is no mean feat. Art said he was glad we had such good weather this past year. Improvements for next year are already under way -- he'd like to get the

Web site volunteer sign-up online earlier, and they're kicking around some ideas for 2003's OBF theme.

Art also asked for small groups of OBC'ers to come visit him at his brewpub for some small informal tastings he and his brewer, Ron Gansberg, are hosting.

Max Tieger announced that he is now the Head Brewer at Tuck's Brewing in Tigard. Max said he couldn't pass up on this excellent opportunity so near to his house. He urged us to stop by anytime, he'd be glad to see us and give tours, so come by and check it out. The brewery is only officially open on Saturday afternoons from noon to 6 p.m., and you can get free taster samples. Max is excited about the job and welcomes any help, and emphasized that he wants the Brew Crewers to take an active part in developing recipes and hopefully volunteering to help. "Everyone's welcome, all the time!"

Preston Weesner got up and gave us some brief info on the Holiday Ale Festival, coming up Dec. 6, 7 and 8. Preston told us about the clear-topped, heated tents, the crisp December evenings, holiday music, and the vendors -- especially the roasted nuts. Unlike most festivals, beers are paid for here with cash, and that equates to tips for volunteers. He said many of the spots are already filled up, so sign up quick to volunteer. Twenty-six beers will be on tap, mostly winter seasonals, including the newest Collaborator, "Sled Crasher." Last year, the OBC/Widmer Collaborator won the most popular vote!

Noel Blake told us that the newest Collaborator effort, Noel's own "Sled Crasher", is on tap currently at the Widmer Gasthaus. Noel is hoping to get it on tap at more places around town. He announced that there are several other Collaborators waiting in the

wings, but none specifically scheduled as yet.

Education Chairperson Chad Kennedy pleaded, once again, for judges. He'll be hosting the SCP judging at his house. Chad also announced that Dave and Mandy Hayes won the Fall Classic Best Of Show, and he thanked Laurelwood Brewery and Public House for hosting our event.

Bob Farrell brought in two different meads for us all to sample, one was a ginger-lemon mead -- which was actually made at a Brew Crew meeting workshop, and the other was a cranberry zinfandel that's been aging for four years. Both meads are straight out of the carboy.

Fred Eckhardt announced that there will be a sake tasting here at Steinbart's on Saturday, Dec. 14. Fred asked how any of us could resist a beverage with a three-way ferment?

Fred also modeled the newest Dixie Cup T-shirt, with his image on it, put together by the Houston Foam Rangers.

After that, the candidates for Board positions got up and gave their platforms.

Individual Ballot Measures were discussed informally afterwards. Several objections were raised that a balanced budget was not one of the options put to the membership.

There were enough members to make a quorum, so voting took place. Tallying the results took some time, but was accomplished before the end of the meeting. (Note: a recount took place afterwards to validate the results).

For Board positions, Brian Butenschoen is the President for 2003, and Greg Martin will be Vice President.

Minutes, Continued

Catherine Allen and Lisa Morrison will retain their positions as Treasurer, and Communications Chair, respectively.

Rob Daly will be Secretary, Merle Gilmore the Burgermeister, Trevor Millund Education Chair, and Duane Younger shall head up the Festival Committee.

The results from the Ballot Measures were less clear-cut:

1. The continuing Bus Trip subsidy was narrowly approved.
2. Increasing our Festival profit percentage given to the McCracken Scholarship fund from 10 percent to 25 percent was defeated, again by a narrow margin.
3. The \$1,000 OBC Holiday Party subsidy was overwhelmingly approved, by almost a 2-to-1 margin.
4. The membership voted to continue the subsidy for the annual picnic, again by a narrow margin.
5. Members voted to reduce the annual food allowance from \$1,800 to \$1,200.
6. A dues increase from \$20/person to \$25/person (\$40/family) per year was overwhelmingly approved by nearly a 3-to-1 margin.

Unfortunately the Annual Budget, as a whole, was disapproved, meaning the Board must come up with another budget proposal ASAP, to be voted on by the membership once again, but that the individual Ballot Measures will stand as voted on.

Respectfully submitted,

Russ Rainforth

Secretary, Oregon Brew Crew

The OBC Pilot System *By Brian Butenschoen*

15.5 G Hot Liquor Tank

15.5 G Brew Kettle w/Copper Screen

60 Q Picnic Cooler Mash/Lauter Tun w/False Bottom

40 Q Gott Picnic Cooler Mash Lauter Tun w/SS

false bottom and inline thermometer.

2 Propane Tanks

165,000 BTU Burner w/Regulators and Stand

Copper Wort Chiller

2 Garden Hoses for Wort Chiller

2 - 2 ft. Braided Transfer Hoses

Picnic Cooler for holding Garden Hoses

The OBC Pilot Brewing System is available to check out for a refundable \$25.00 deposit, just return it the way you got it.

The OBC picks up the cost for the propane.

I ask that you pick it up as close to when you need it, and, arrange to drop it off, after you are finished.

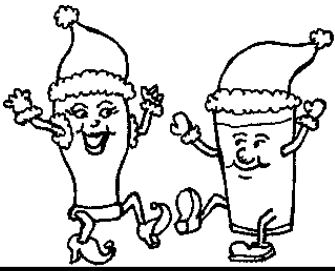
The system should fit in most vehicles. New member Tim Eastwood recently borrowed it to make the Unknown Comic Beer.

Brad Sleeper recently borrowed it and didn't lose anything. ;-) You know I'm kidding, Right?

I used the system and stepped on the old mash tun breaking off the ball-lock out spout, allowing us to buy a new 10-Gallon Gott Cooler which holds temperature very well.

Anyways, you want the sytem, you call me (503) 493-4134, and we'll set up a time for you to pick it up.





Meetings are held the second Thursday of the month. Business starts promptly at 7:30 p.m.!

Hoppy Holidays!

Mark Your Calendars! Upcoming Events:

13 December
14 December
15 December
17 December
04 January
09 January
08 FeBREWary
14 FeBREWary

Big Winter Beer Tasting, Woodstock Wine & Deli
Sake Brewing Demonstration @ Steinbart's (9 a.m. - 1 p.m.)
Brew Crew Holiday Party & Potluck, 6 p.m., Scandia Hall (details inside)
Release of Blackbeard's Revenge @ Port Halling
First Brew Crew B-meeting: Tuck's Brewery, 6712 SW Capitol Highway
First Brew Crew meeting of the New Year (@ Steinbart's)
Mill Creek Classic (details to follow)
Fred Eckhardt's Beer & Chocolate Tasting @ Rogue Public House

Do you have a listing for the events calendar?

Send it to: news@oregonbrewcrew.com



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***“What’s that orange dot on my newsletter?”
If you have an orange sticker on your newsletter,
your dues are, well, due.***