



BREW CREW NEWS

Grist for the Mill

Beer is proof that God loves us and wants us to be happy. -Benjamin Franklin

June 1999

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President

Don Rutledge 829-3733
president@oregonbrewcrew.com

Vice President

Gary Corbin 281-3780
vice-pres@oregonbrewcrew.com

Treasurer

Tom Irwin 538-5227
treasurer@oregonbrewcrew.com

Bergermeister

Nancy Belau
food@oregonbrewcrew.com

Brewers' Festival Coordinator

Chris Irwin 538-5227
festival@oregonbrewcrew.com

Members at Large

Matt Weaver 570-1137
comp@oregonbrewcrew.com

Ken Johnson 658-3337
large@oregonbrewcrew.com

Newsletter Editors

Chris Sack-called to New York
John Gram 287-7824
news@oregonbrewcrew.com

How to contact the Brew Crew:

Hotline: 288-BREW (-2739)
email: obc@oregonbrewcrew.com
http://www.oregonbrewcrew.com

Our next meeting:

Thur., June 10
Widmer Brothers Brewing, 929 N.
Russell (SE corner, Russell and
Interstate), Portland

Monthly competition style:

Pilsener

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My apologies for the late mailing. I wanted to include the results of the Rose Festival HomeBrew competition.

-Ed.

Presidential Pint

By Don Rutledge

I'm really looking forward to this month's meeting. The Widmer Brothers have generously opened the dock area of their brewery to us. The meeting will be at the usual time, 7:30pm, Thurs., June 10. I will bring my barbecue and we'll cook up some delicious summertime grub. This month's style is pilsener. I will not be conducting a workshop this month; a visit to Widmer is a workshop in itself. We will resume the workshops at the meeting at Steinbart's next month.

When you read this, the June 5th Rose Festival Homebrew Competition will be a memory. Steve Woolard of Nor'wester and a team from the Brew Crew did a great job organizing the event this year, despite the late start. I would like to thank Nor'wester Brewery, specifically Steve Woolard, and Steve Goebel, for supporting the homebrewing community with a great event.

The Oregon State Fair homebrew contest is also just around the corner. Judging

will take place on July 10. Call Curt Hausam at 503-378-0774 if you would like to judge. The deadline for entries is June 25. I have a few entry forms. Catch me at the meeting if you need one.

The Oregon Brewers Festival is also around the corner, July 23, 24, and 25. We still need volunteers on several shifts. The volunteer hotline number is 503-778-5819.

I paid Molly McCracken a visit a couple of weeks ago. Of course, Bob always kept his home in great shape and Molly is having a bit of a hard time keeping up with some of the chores that Bob took care of. So, I am organizing a yard work and home repair day at Bob's house. It will be June 19, the day before Father's Day. I would like to set up two or three works days like this later in the year. Please call me at home or send me an e-mail if you're interested.

Collaborator Brown Now Pouring; Wit brewed

May was a very active month for the Collaborator project. Scott Sanders' Brown ale continues to be served on tap, and though the number of handles is down, this beer is doing quite well in the locations where it is poured. This excellent beer won't be on much longer. If you haven't tried it yet or want a last taste of it, you'd better get out there and order a pint or two.

On May 5th, the first new Collaborator beer from 1999 was brewed at the Rose Quarter brewery. Noel Blake and Martin Wilde assisted Widmer brewer Ike Manchester in producing a 10-barrel batch of Belgian-style wit beer.

There were several concerns about this batch: the effect of using 50% unmalted grain on lautering, adjusting spice amounts and boil times to compensate for the whirlpool step, and whether and how to condition the beer in the keg.

Ike was relieved that lautering was no problem, as the grain bed stayed soft throughout. Fermentation was carried out at 68 degrees, and Ike noted that the Wyeast #3944 fermented more like a lager than an ale yeast. At the end, Widmer agreed to Martin and Noel's request to condition in the keg.

Measuring the priming solution was not

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Collaborator (continued from page 1)

easy, according to Ike, and the conditioned beer had less carbonation than anticipated. They intend to finish with a little CO₂ to achieve the desired gas level.

A preliminary taste of the Wit showed that the recipe conversion and brewing process were very successful. There is an excellent balance between the orange peel, coriander and grains of paradise. The spices are noticeable but subtle, which allows the grain character to come through.

The unmalted wheat makes a big contribution and the 5% oats gives a silky mouthfeel. The addition of lactic acid gives the beer a crisp, refreshing finish. It promises to be an excellent summer beer.

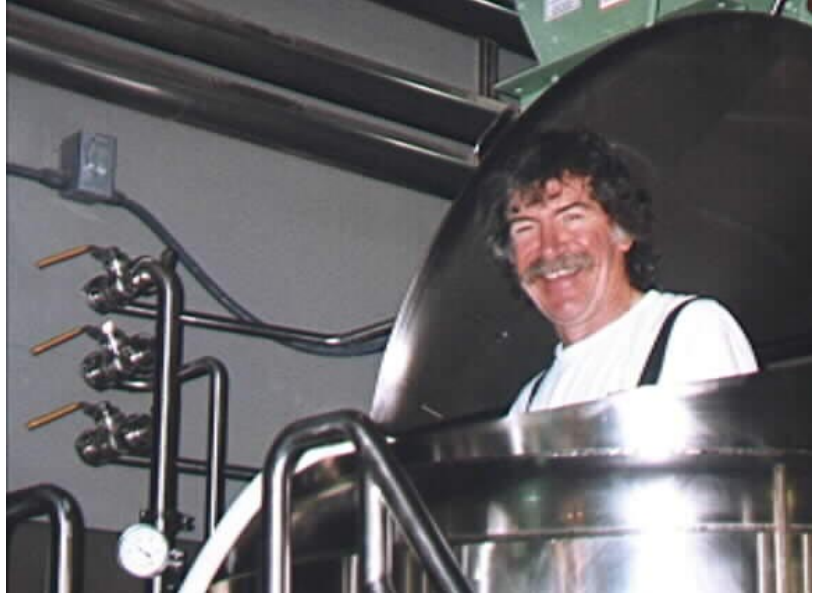
The May Collaborator evaluations featured lagers in the American-style pilsener, Munich dunkel, and schwarzbier styles. There was an amazing turnout, with six pilseners and eight dark lagers submitted by 12 different brewers. That's great participation and congratulations to all who entered! Special thanks go to Ed Lingel, Terri Fischer, Scott Sanders, Eric Bogan, Gary Corbin, Michael Rasmussen, Rob Radtke and Noel Blake who participated in the judging or evaluation sessions.

The American pilsener flight was very strong, with all six beers scoring very well. Three were selected to submit to the Widmer-OBC panel, by Scott Sanders with Ingmar Saul, Mark Norbury, and Curt Hausam.

The dark beer flight was more difficult to judge, because two distinct and relatively unknown styles were represented. Three calibration beers were presented to the judges, one for the Munich style, and two for the schwarzbier. One of the schwarzbiers, LEV dark from the Czech Republic, was highly oxidized and unsuitable for comparison. The other, Ritter Zak from Germany, was in much better shape and served as the model for the style. All the beers submitted in the two subcategories were very well made but many were judged to be out of style. The most common problems were schwarzbiers that were too light and caramelly, or too heavy and porter-like, and dunkels that lacked the crisp, biscuits-and-chocolate Munich dunkel character. In the end, one very good beer was selected to bring to the committee, a schwarzbier brewed by Eric Dana.

The committee struggled to find flaws that would have

eliminated two of the pilseners. In the end, the decision was based on personal preference and recipe information, and the beer brewed by Curt Hausam was selected. Eric's schwarzbier was also accepted. Both beers carry recommendations from the committee for some recipe modifications but undoubtedly the brewers will be more



Manchester pops up from mash tun scrub during Collaborator wit brew

than happy to oblige. Production schedules for these beers are uncertain, but it appears that the pilsener will be produced in spring 2000, with the schwarzbier possibly being readied for release as early as fall, 1999.

The next style due is Scottish export for July 1999. Please note that this is not a strong ale, but the Scottish equivalent of an English ESB. Feel free to interpret this beer style in its sweeter or drier profiles, but please don't make it too heavy, hoppy or alcoholic. These entries will be due by the July 8th meeting at the latest. Because July is a very busy month and Widmer's production schedule is not set, we cannot accept late entries. If you can't make the meeting, give your beer to somebody else who can or contact Gary Corbin or Noel Blake to arrange a drop-off. There is just time to brew one up if you get going right now!

Once again, congratulations to all who participated in May's evaluation, and don't forget to watch out for the Wit bier coming your way this month!

May Food Hurrah!

By Tina Scholnick

Many thanks are in order for the fine fare served up by the May food crew. This meal was a true team effort. Praise and accolades go to:

- John Lund- homemade Italian sausage & tomato sauce
- Matt Maples- tomato herb sauce,
- Lisa & Matt Weaver- Alfredo sauce
- Coleen & Paul Walker- mixed greens salad
- Bob Brewer & Mark Hubbard- garlic bread

Dave Kling- cheesecake brownies

Jerry Kissick- those great chocolate cookies

One More Chance for an OBC Shirt

By Tom Irwin

We sold about half of our OBC t-shirts at the May meeting. I will have more available again at the June meeting. When these are gone, we will be out of the shirt business for awhile. So if you are planning on a purchase, don't wait too long.

Competitions**Heart of the Valley Winners**

Complete results are on the internet at <http://mtsw.com/hotv/result99.html>.

Ken and Mrs. Johnson	English-Style Barley Wine	2nd
Curt Hausam	Belgian & French ale: Tripel	1st
	Belgian & French ale: Dubbel	3rd
Curt Hausam	Belgian-Style Fruit Lambic	1st
	Belgian-Style Lambic	2nd
Curt Hausam	Scottish Ale, Scottish Export Ale	1st
Curt Hausam	English & Scottish Strong Ale, Strong Scotch Ale	1st
Gary Corbin/Michael Rasmussen	English & Scottish Strong Ale, English Old Ale/English Strong Ale	2nd
Curt Hausam	Stout, Foreign-Style Stout	1st
Curt Hausam	German Bock, German-Style Helles Bock/Maibock	3rd
Curt Hausam	German Light Lager, Munchner-Style Helles	1st
Curt Hausam	German Light Lager, Dortmunder/European-Style Export	2nd
Curt Hausam	Classic Pilsener, American-Style Pilsener	1st
Mark Wilson	Classic Pilsener, American-Style Pilsener	2nd
Curt Hausam	American Lager, American Lager/Ale or Cream Ale	1st
Curt Hausam	American Lager, American-Style Premium Lager	3rd
Curt Hausam	Vienna/Marzen/Oktoberfest, Marzen/Oktoberfest	1st
Curt Hausam	German-Style Ale, Kolsch/Koln Style Kolsch	3rd
Ken and Mrs. Johnson	German-Style Wheat Beer, Hefeweizen/Hefeweissbier	2nd
Ken and Mrs. Johnson	Smoked Beer, Classic-Style Smoked Beer	2nd
Curt Hausam	Fruit & Vegetable Beer, Classic-Style Fruit & Vegetable Beer	1st

AHA National First Round Results

by Scott Sanders

Congratulations to the following Oregon Brew Crew members who had entries that will advance to the second round, to be held June 24-26 in Kansas City KS at the 1999 AHA National Conference Blues, Brews, & Barbeque

For a complete list of First Round winners or find out more about the AHA National Conference, visit Beertown at <http://beertown.org/>

Northwest Region - Portland

Curt Hausam	Barley Wine	3rd
Curt Hausam	Belgian- and French-Style Ale	3rd
Matt Weaver	Belgian-Style Lambic	1st
Mark Wilson	Mild & Brown Ale	1st
Curt Hausam	Mild & Brown Ale	3rd
Curt Hausam	Scottish-Style Ale	2nd
Curt Hausam	Porter	1st
Curt Hausam	English- and Scottish-Style Strong Ale	1st
Curt Hausam	Stout	1st
Curt Hausam	German-Style Light Lager	2nd
Curt Hausam	American-Style Lager	3rd
Curt Hausam	Vienna/Märzen/Oktoberfest	1st

Curt Hausam	Smoked Beer	1st
Curt Hausam	Herb & Spice Beer	3rd
Curt Hausam	Specialty and Experimental Beer	3rd

California Region - Apple Valley, California

These guys sent their entries here because they were involved in organizing the Portland Regionals.

Ken Johnson	Barley Wine	3rd
Gary Corbin	Porter	2nd
Gary Corbin & Mike Rasmussen	English- and Scottish-Style Strong Ale	2nd
Ken Johnson	German-Style Bock	1st

Rose Festival Homebrew Winners

Andrew Bishop	American-Style Barley	3rd
Joe Schreiter	English-Style Barley Wine	2nd
Ken Johnson	English-Style Barley Wine	1st
Ken Johnson	Belgian-Style Dark Strong	2nd
Marc Hayden	Belgian-Style Dubbel	3rd
Tom Feller	Belgian-Style White (Wit)	1st
Marc Hayden	Belgian-Style Fruit Lambic	1st
Matt Weaver	Belgian-Style Fruit Lambic	2nd
Bob Farrell	English-Style Dark Mild	1st
Ron Thomas	American-Style Brown Ale	2nd
Ron Thomas	American-Style Brown Ale	3rd
Daniel Buchman	Classic English-Style Pale	2nd
Jerry Malloy	India Pale Ale	3rd
Steve Munch & Ray	India Pale Ale	1st
Joe Schreiter	American-Style Pale Ale	3rd
Ron Thomas	American-Style Pale Ale	2nd
Steve Munch & Ray	American-Style Pale Ale	1st
Andrew Karp	English-Style Special Bitter	1st
Jay Cole	English-Style Special Bitter	2nd
Ted Hausotter	English-Style Special Bitter	3rd
Mark Kowalski	Scottish-Style Export Ale	1st
Michel Brown	Scottish-Style Heavy Ale	3rd
Ron Thomas	Scottish-Style Heavy Ale	2nd
David Blan	Brown Porter	2nd
Greg Martin	Robust Porter	3rd
Ron Thomas	Robust Porter	1st
Hal Weeks	English Old Ale/English	2nd
Joe Schreiter	English Old Ale/English	3rd
Ken Johnson	Strong Scotch Ale	1st
John & Judi Gram	Imperial Stout	1st
Mark Kowalski	Classic Irish-Style Dry	3rd
Ron Thomas	Foreign-Style Stout	2nd
Ron Thomas	German-Style Helles/Mai	3rd
Gary Corbin	Munich-Style Dunkel	2nd
Ted Hausotter	German-Style	1st
Dan Diana	American-Style Pilsener	1st
Mark Wilson	American-Style Pilsener	3rd
Steve Munch & Ray	Bohemian-Style Pilsener	2nd
Cliff Rice	American-Style Dark Lager	1st
Cliff Rice	American Lager/Ale or	2nd
David Palmer & Linda Jones	German-Style	3rd
Joe Schreiter	German-Style	2nd
Ted Hausotter	Vienna-Style Lager	1st
Gerry Feldkamp	German-Style Weizenbock	1st
Ken Johnson	German-Style Weizenbock	3rd

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Rose Festival (continued from page 3)

Ron Thomas	Berliner-Style Weisse	2nd
Ken Johnson	Classic-Style Smoked Beer	1st
Merle Gilmore	Bamberg-Style Rauchbier	3rd
Ronald Wolfe	Other Smoked Beer	2nd
Andrew Bishop	Classic-Style Fruit &	3rd
Cliff Rice	Classic-Style Fruit &	1st
Gerry Feldkamp	Classic-Style Fruit &	2nd
Cliff Rice	Herb & Spice Beer	2nd
Noel Blake	Herb & Spice Beer	1st
Tom Feller	Classic-Style Herb & Spice	3rd
Dan Diana	Classic-Style Specialty	3rd
Geoff Winslow	Classic-Style Specialty	1st
Joe Schreiter	Specialty Beer	2nd
Dan Diana	California Common Beer	1st
Ron Thomas	California Common Beer	2nd

Curt Hausam Sweeps April/May SCP

By Matt Weaver

The April SCP competition had a wonderful flight of 10 bocks that were judged by Steve Woolard, Noel Blake, and Don Leif. The flight consisted of two maibocks, three traditional German-style bocks, four doppelbocks, and one eisbock. Entries were submitted by Mitch Scheele, Tom Feller, Charles Kralovec, Ken Johnson, Andrew Karp and Curt Hausam. The results:

- 1 Curt Hausam - Eisbock
- 2 Charles Kralovec - Doppelbock
- 3 Ken Johnson - Traditional German-Style Bock

Thanks to everyone who submitted an entry. Having 10 bocks available for judging made this competition very impressive.

The May competition was hosted by Scott Sanders and

proved to be one of the toughest competitions to win, with the 1st and 2nd place entries both having average scores above 40. Scott Sanders, Jeff Frane and Martin Wilde were all on hand to judge the nine entries. The results are:

- 1 Curt Hausam - American Pale Ale
- 2 John & Judi Gram - English-Style India Pale Ale
- 3 Mitch Scheele - English-Style Pale Ale

Other entries were submitted by Mark Wilson, Tom Irwin, John Lundy, Matt Weaver, and Gary Corbin.

The race for the Silver Bung is going full steam, I've been able to keep track of all the points that have been accumulated during the SCP competitions, however, if you've placed in any other AHA sanctioned competition, please get me that information. You can reach me through email or at a meeting. I need to know the name of the competition and what entries you had that placed 1st, 2nd or 3rd.

Keep up the good brewing and don't forget your Pilseners at the June meeting.

If you're interested in judging, talk to me at a meeting.

Mill Creek Competition Runs in June

By Ron Thomas

The 5th Annual Mill Creek Classic Homebrew competition to be held June 26 hosted by The Capitol Brewers at Honeywood Winery, 1350 Hines St. SE, Salem. Phone 503/362-4111. Judges should arrive at 9am; judging starts at 10.

We need judges and entries. There will be a great raffle again this year. We hope to see a bunch of the Brew Crew there.

Tigard Woman Wins Guinness Pub in Ireland

Erika Lee, 27, Tigard, was chosen this year's winner of the "Guinness Win Your Own Pub in Ireland" contest and has received the keys to J. O'Sullivan's Pub in Newcastlewest, County Limerick, Ireland. She is the second Portland-area winner of the contest's six-year history. In 1996, Shann Weston of Portland won the Seanachaoi Pub in Killaloe, County Clare, northeast of Limerick.

Last year's winner Trevor O'Driscoll said, "I'm really excited for Erika. It's fun to see her wide-eyed and so excited. She has no idea of the adventure she is in for. Whether she realizes it now or not, her life has changed in an amazing and positive way."

This year's grand prize, J. O'Sullivan's Pub, is located in Newcastlewest, which lies along the Daar River about 150 miles south west of Dublin. The town of Newcastlewest began as Geraldine Castle, built in 1269. The town was named after the castle "An Caislean Nua Thiar" which means "the new castle to the west."

Contestants were required to complete a slogan, throw darts and pour a perfect pint of Guinness.

Stephen Gilberg, Publisher, <http://www.HappyHours.com>

A Farewell and an OBF Update

By Chris Irwin

I am sorry to say that Rob Radtke will be leaving us in a few weeks. He has accepted a promotion with his company and will move Ann Arbor MI. He will be missed by all Brew Crew members as he has been an active member since first joining the club about five years ago.

He was appointed to the board within six months or so to fill a vacancy. The next three years he held the office of vice president and has stayed on the board this year to fill the position of past president after the passing of last year's president, Bob McCracken.

As much of an asset that Rob has been to this club, I don't know if anyone will miss him as much as I. Rob has been an invaluable asset to me the past few years in handling the supervisors and field volunteers while I manned the volunteer booth during brewer's festivals.

It will be tough to break up this team but Preston Weesner has volunteered to take over Rob's responsibilities. Preston has been an enthusiastic volunteer since joining the Brew Crew a little over a year ago and has always been willing to do whatever might be needed so I am optimistic that we will have a smooth transition.

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*Brewpubs***Old World Brewpub to Open in Hollywood***By Lisa Morrison, KOIN-TV (and OBC member)*

"It's like Christmas!" A beaming Pete Quails greeted me recently at what will soon be the front doors to northeast Portland's newest brewpub, The Old World Pub and Brewery.

We've been following Pete for more than a year now as he follows his dream: a vision that has meant some tight financing, lots of sweat equity and at least more than a few fitful nights.

Pete, a former KOIN-TV videotape editor, chucked it all — with his wife's blessings — to open a brewpub. And his dream is one huge step closer to fruition.

"The brewing system arrived Sunday [about a month ago. Ed.] around 5 p.m.," Pete told me excitedly as we entered the large space. That it did. And it was taking up all the space that will soon be filled with happy patrons. Laying on their sides, the mash tun and copper kettle, four fermenters, and nine serving tanks look more like something out of the new "Star Wars" movie than a brewing system.

"Now we have to get all the equipment down to the brewing area below," Pete said.

No easy feat.

"The kettle weighs about 1,000 pounds and the fermenters probably weigh, oh, about 600 pounds," Pete told me.

You can get an idea of how big these puppies are when Christian Ettinger, OWPB's brewmaster, and Jim Larson, a brew lover and KOIN photographer, are standing in front of the mash tun.

The plan is to gently lower the equipment through an open space in the main floor that will, in the future, allow patrons to watch the brewers do their thing. Then each piece will be slowly moved into its spot on the concrete floor below.

Not a simple process, but this has not been an easy road for Pete. Construction delays and additional costs have been just a couple of his stumbling blocks. In fact, the last time we talked, Pete was looking at opening the pub sometime in mid-December. Now he's thinking mid-June looks do-able.

And with the arrival of the brand-new DME brewing system, he's talking about brewing his first batch of beer.

"I don't know what we will brew first — maybe a pale ale or an IPA," Pete says. "I will leave that up to Christian, the brewmaster."

I know countless beer drinkers — and admittedly myself at times — who have chatted about their pipe dream of someday opening a brewpub. The talk usually comes while sipping a fine craft brew while sitting in such an establishment. I'm sure Pete also has talked often about his brewpub dream. Difference is, he's doing something

about it.

"And I'd do it again in a heartbeat," Pete said with a smile.

Look for the Old World Pub and Brewery, 1728 NE 40th Avenue in Portland, to open sometime around June 15. We'll keep you posted on the progress here in the First Draft [www.koin.com. Ed.].

Pelican Pub Stout Pumps Johnson*By Ken Johnson*

Believe it or not, there is a NAPA store in Cloverdale OR. Which gave me ample excuse to stay the night next to the Pelican Pub and Brewery in Pacific City. Pacific City is not incorporated. You won't in it on most maps but it is directly west of Cloverdale. A beautiful ocean view is enjoyable from the bar. A keen combo! Meals are on the medium scale in price. Beer is on the thin side:

Heiferweizen-nope, not a misspelling. They want you to think this one is creamy. It is an American wheat style, unfiltered, overhopped. Cascade hops dominate the taste. I can't help it; I'm a purist. I didn't like this one.

Nestucca Bay Bitter-this was a nice one. Liberty hops were present in abundance, appropriate for this style. Fruity with a light nuttiness of chocolate or black malt. I could drink a couple of these.

India Pelican Ale-BIG cascade aroma. Light and clean finish. Not hoppy enough for this style.

Dorymans' Dark Ale-roast malt aroma and flavor dominate. Must've gotten a good deal on a trainload of Cascade hops though, here they are again. I would've liked some more body to this one, (stop laughing Noel). Billed as an American Brown. Not bad.

MacPelican's Scottish Ale-said to be Scottish Export style. I would be very surprised if this one had a high enough OG for the style. Little aroma. Willamette hops stay subdued, medium body, clean finish. A pretty fair interpretation, I liked it!

Brown Pelican Porter-medium body, Very smooth, not enough dark malt flavor. Caramel body. Sorry, I thought it missed.

Tsunami Stout-This one knocked my socks off! Rich black malt flavor. Incredible head. Unmalted barley body, big time. enough hop for style. Ken says BRAVO!

Winterfest Dopppebock-way thin for style. Good hop balance, just not enough body or flavor. Disappointment for a dopppebock fan.

Don't bother asking for tasters. They will sell you a tray of all for \$5 though. My steak was delicious. Try a pizza; I will next time.

Grist for the Mill

Social reformer Lady Astor ended a lengthy temperance speech: "I would rather commit adultery than drink a glass of beer." A voice from the crowd bellowed back: "Who wouldn't?"



Newsletter office:
6625 NE 33rd Ave.
Portland OR 97211

Brew Crew Meeting Calendar

Date	Location (*=tentative)	Beer Style	Notes/Competition
June 10	Widmer Brewing	Pilsner	
July 8	Steinbart's	Fruit Beers/Mead	It's a Mead, Mead, Mead, Mead World
Aug. 12	Raccoon Lodge	Wheat	
Sept. 9	Steinbart's	Porter	Porter!
Oct. 14	Hair of the Dog*	Octoberfest	
Nov. 11	Steinbart's	Strong Ale	Winter Warmer Competition; Elections
Dec. ?	Saxer*	Yours!	Holiday Party
June 29	Entries for the Oregon State Fair homebrew competition are due. Drop off at FH Steinbart, see www.fair.state.or.us or call 503 / 373-1765.		

Farewell / OBF (continued from page 4)

June's meeting will be Rob's last for a few years until he hopefully will be transferred back to Oregon. Let's all wish him well.

Now, on to the Oregon Brewers Festival! The big event is only about seven weeks away and many volunteers are still needed. To be on the safe side, I could still use another 500 bodies. Applications are still coming in on a regular basis but it is time again to start recruiting all your friends, neighbors or smiley faces you pass on the street. I'm sure all of you should be able to round up a few more folks. Applications can be faxed to 503-554-8457, call the hotline at 503-778-5917 or register online at www.oregonbrewfest.com. Many thanks to all of you who have already registered.

Welcome, New OBC Members

By Tom Irwin

New members joining the Oregon Brew Crew in May are:

Jay Johnston- Portland
Greg Martin -Portland
Mike Licurse-Portland
Mark Wales -Portland
Mark Norbury-Salem

Welcome to our club.

For any correspondence concerning dues etc, I can be reached at treasure@oregonbrewcrew.com or at 507 N College, Newberg 97132.