



BREW CREW NEWS

“Wine gentrifies. Beer unifies.”

—W. Scott Griffith

Oregon's Oldest Homebrew Club

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The Presidential Pint

By Brian Butenschoen

Happy St. Paddy-o's Day!



Batter up! John Harris at Full Sail has once again graciously given us an inordinately large amount of something – for free – hops! (About 250 to 300 pounds of hops – mostly pellets, but some whole-leaf hops.)

We are going to have them packaged up for distribution at our next meeting. See elsewhere in the newsletter for a spreadsheet of crop, including type, alpha acid and approximate amounts.

We will once again have food ready for the start of the meeting, and it will be served to you by fellow OBC'ers. The taps will be shut off during the meeting, so bring some homebrew. And never fear: We will be tasting beer throughout the meeting. Linda Norton is making corned beef with cabbage and Lisa Morrison is making Irish soda bread.

We will also be divided up into 4 groups.

1. Welcome wagon for new members
2. Food distribution
3. Hop give away and/or cleanup
4. Beer Judging

We'll draw for the positions at the meetings, your nametag will have a corresponding number on it. You will be asked to help out, but don't feel you have to do something you are uncomfortable with. Plus, we

will only need so many people for certain things. This will give members, old and new, a chance to interact, and it will spread around the work.

We have a busy meeting lined up.

Ike Manchester from Widmer Brewing will be on hand to talk about Bocks and will be bringing some Widmer Doppelbock and the next Collaborator beer, Fearless Moore Maibock. This beer was a made from a Pilsener recipe of Ken Johnson's and brewed by Ken and Preston Weesner. Ike and Preston recently brewed it so expect a Collaborator release party in the coming weeks.

Dave Wills from Freshhops, will be at the meeting to receive his gold bung from last year's Holiday Party and Awards Ceremony. He will give a short talk about hop rhizomes and may be bringing some rhizomes for sale. Fred Eckhardt is going to undertake a Breathalyzer experiment and Karl Ockert, the brewmaster at Bridgeport, is going to bring a Firkin of the latest Old Knucklehead #11, which honors OBC member-for-life, Fred Eckhardt.

Abe Goldman-Armstrong has stepped up to be the Sergeant-at-Arms for the next meeting and will be around to help at check-in, in addition to leading the welcome-wagon group. Abe will also be on hand to bottle the beer brewed at Febrewary's Brew meeting: an Export style stout. We will also be posting for your perusal, a demo copy of the membership application and the last two months' board-meeting minutes.

As you can see, the meeting is going to be busy, and we are going to need the space at

(please see "Prez Pint," page 2)

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Prez Pint, continued from page 1

Steinbarts for 1-2 judging groups, 1-2 discussion/evaluation groups, a group for bottling beer, Dave Wills' hops discussion — and we will be giving out hops, so please be respectful of the people who are doing stuff after the meeting. It should only take 20 to 30 minutes.

Bring your Brown Ales to the meeting and enter them in this month's SCP which is Brown Ales Category 10. This includes Milds, Northern and Southern English Browns and American Browns. If you win, the OBC will reimburse for your shipping expense. From the AHA Web site: entries are due by April 4, 2003 and judging will be held April 12, 2003. The shipping address is the Prairie Homebrewing Companions, c/o Susan Ruud, 5605 56th Ave. N., Harwood, ND 58042, hosted by Susan Ruud and the Prairie Homebrewing Companions of Fargo, ND. And never fear: We are continuing down the tax status evaluation trail and the committee should be ready to make some recommendations to the membership, and the board is getting its thoughts together to present a listserv protocol.

Spring Into Action!

Spring Beer Fest is approaching! From their Web site: It will be held at the Oregon Convention Center, 777 NE Martin Luther King Blvd, April 18 & 19, 2003 (Friday and Saturday) noon -10 p.m. Admission is FREE but a souvenir tasting mug is \$5 and sampling tokens are \$1

You are invited to volunteer at the SPRING BEER & WINE FEST. In addition to having a good time, volunteers will receive free admission for two days, a festival mug with eight tokens, plus the volunteer T-shirt. You can apply online at www.springbeerfest.com or printed application (which is also on the Web site), by fax at (503)234-2937, by mail (638 NE 19th Ave. Portland, OR 97232) or by e-mail at jhonaker@cs.com. The event will coincide with the opening of the expansion of the Oregon Convention Center <http://www.oregoncc.org/celebration/>

[bash_ad.html](#). You will also be able to find the latest Collaborator beer, brewed by Widmer, the Fearless Moore Maibock. The Spring Beer Fest organizer and OBC'er Steve Woolard is expecting 30,000 people to attend. So, sign up early and volunteer for more than one shift if you can.

Homebrew Festival season is upon us. St Patrick's Cascadia Cup is March 8 in Redmond, Wash. The Slurp & Burp is March 29 at the Rams Head in Salem. You can head on down to the Eugene Spring Beer fest after that. The AHA Nationals (NW Region Qualifier) is April 26 and 27 at Youngs/Columbia Distributing in Portland on Swan Island and the 21st Annual Oregon Homebrew Festival will be May 16 & 17 in Corvallis.

Next month's meeting April 10 will be at Rock Bottom, which is adjacent to the MAX stop at 3rd and Morrison in downtown Portland. Van Havig, who won a gold medal at this past year's GABF for his Merry Prankster Old Ale, has graciously agreed to have us back for another meeting. Expect the meeting to be a little different than in years past — with details to follow.

Future B-meetings

The next B-meeting will be at Port Halling Brewing Company, 333 North Main Street, Gresham, OR 503-674-4926 March 22 from 2-5 p.m. for the release at 3 p.m. of their Brotherman Bock. The following B-meeting will be at the Raccoon Lodge on a Sunday April 13 from 1-3 p.m., which will coincide with a tapping of the second month of their IPA project. Should be fun.

Future ideas for B-meetings include a release of the Food Channel's segment about Liquid Solutions, an all-MAX pub-crawl, the opening of Fearless Brewing in Estacada sometime this spring, and the patio at the New Old Lompoc.

Cheers and hope to see you at one or more of March's events.

Don't Worry, 'B' Hoppy

By Brian Butenshoen

For Febrewary's Brew Meeting, more than 30 people showed up, including more than a dozen OBC'ers on the morning of Febrewary 22 to learn how to make beer.

Thanks to Steinbarts for organizing and hosting the demo. Also, a big thanks to John Foyston for putting info about the demo in Friday's A&E, in "The Oregonian." Thanks to Abe Goldman-Armstrong for teaching the extract demo and to his girlfriend, Jessica, for helping to cook the Zenner's sausages. Thanks to Gretchen Hogan for boiling and grilling said sausages. Greg Martin helped out in every way possible before heading off to work for the day. Christian Ettinger and Chad Kennedy from Laurelwood made sure we had a very healthy yeast starter and everyone walked away with the new Laurelwood logo sticker to plaster on their brew fridges.

Did I mention that the whole proceedings were being "filmed" for a future showing on public access cable TV? A local independent videographer and homebrewer named David expressed an interest to film the proceedings. We will keep everyone up-to-date on future showtimes.

After the lights were set up and the kettle was lit, we went into Steinbarts to get our ingredients. After picking out the yeast, hops and malt extract, the "class" picked out, weighed and crushed our specialty grains.

After that, the class alternated between Abe's extract demo and my all-grain mash demo. We passed out a first-time brewing beer handout from the AHA, a new brewers survey to keep the flow of questions going, and two recipes for the beers that we were making that day.

Toward the end, everyone had some sausages boiled in beer and was invited to our March 13 meeting to bottle Abe's Export Stout.

New Recipes: Get Brewin'!

ABE'S EXPORT STOUT

Ingredients for 5 gallons
Brewed on Feb. 22, 2003

7 lbs	Dark Malt Extract
¼ lb	Roast Barley
1 lb	Black Patent Malt
1 lb	Chocolate Malt
1-1/2 lbs	40L Crystal Malt
5-1/2 H2O	
2 oz	Fuggles Hops
1 oz	Saaz Hops
Ale yeast:	Wyeast 1056 – American Ale Yeast

Mash in 5.50 gallons of water at 154 degrees for 30 minutes

Raise temperature to boil and add 2 oz Fuggles.

Add 1 oz. Saaz at knockout

Original Gravity Computed: 1077

Original Gravity Actual: 106?

Final Gravity: ?

Boiling time: 1 hours

Primary Fermentation: ?

Secondary Fermentation: ?



BRIAN'S IPA

Ingredients for 5 gallons

12 lbs	Maris Otter malt
1 lb	Dried Malt Extract
8.5 gallons	H2O
4 oz	Ultra Hops 6% AA
4 oz	Amarillo Hops 8% AA
Ale yeast:	Wyeast 1968 from Laurelwood

Mash in 3 gallons of water at 150 degrees for 30 minutes or until starch conversion is complete. Sparge with remaining 5.5 gallons of 170 degree water. First Wort Hopping add 4oz Ultra. Raise wort temp to boil and add:

1oz Amarillo after 1 hour

1oz Amarillo after 1:15

1oz Amarillo after 1:30

Anticipated original gravity: 1070

Original Gravity: 1074

Gravity after Primary: 1016

Boiling time: 1.5 hours

Primary Fermentation 3 days

Secondary Fermentation 7 days

Tertiary Fermentation ?

Free Hops To Good Homes

John Harris, brewer extraordinaire at Full Sail, has some hops he wants to see go to a good home, or in this case, homes. How many hops? A bunch. Like, somewhere between 250 and 300 pounds!

There's one minor caveat: They need to be bagged. The OBC board hopes to have all of them bagged up by the OBC meeting March 13, but we might need a hand. In the meantime, here's a list of the hops available so you can do some pre-meeting "shopping." So, get hoppin'!



<u>DATE</u>	<u>HOP NAME</u>	<u>ALPHA ACID</u>	<u>WEIGHT</u>	<u>VARIETY</u>
3/20/2001	UK NORTHDOWN	7%	15 lbs	HOP PELLETS
3/20/2001	UK NORTHDOWN	6.50%	4 lbs	WHOLE HOPS
1996	NORTHERN BREWER	8.50%	44 lbs	HOP PELLETS
2/20/2001	UK NORTHDOWN	7.50%	2 lbs	WHOLE HOPS
2000	STERLING	4.30%	4 lbs	HOP PELLETS
6/1/2001	SIMCOE	13.70%	8 lbs	HOP PELLETS
7/24/2001	STRYIAN GOLDING	4%	40 lbs	HOP PELLETS
1997	MAGNUM	14.50%	11 lbs	HOP PELLETS
1997	MAGNUM	14.50%	10 lbs	HOP PELLETS
2001	CENTINNIAL	14.00%	26 lbs	WHOLE HOPS
11/21/2002	CZECH SAAZ	3.50%	20 lbs	HOP PELLETS
2000	TRADITIONAL	?	40 lbs	HOP PELLETS
11/27/2001	HERSBRUCKER	?	12 lbs	HOP PELLETS
?	NORTHERN BREWER	9.20%	15 lbs	HOP PELLETS
?	HORIZAN	8%	11 lbs	HOP PELLETS
2/25/2001	NUGGET	12.20%	8.5 lbs	HOP PELLETS
7/3/2002	CHINOOK	12.50%	10 lbs	HOP PELLETS

Postcard From Colorado

By Jeff Ball

Editor's Note: Brew Crew member Jeff Ball recently touched bases with your dedicated communications chair to give us a glimpse of life in the Rockies, with out fellow hopheads -- and what it's like living under the shadow of the Almighty Coors. Here is his open letter to the Oregon Brew Crew.

Since I moved to Colorado a year ago, I've been in search of tasty big beers after being in Portland for awhile.

I have found that most of the brewers here are afraid of stoking the hops to their creations. Notable hops-oriented brews I've found have been at the hands of those brewers behind Avery, Heavenly Daze, Rockyard, Dostal Alley and Twisted Pine breweries/pubs.

I dropped in on the first annual Boulder Strong Ale Fest on Feb. 9. It was held at the Barrel House in Boulder and the ebb and flow of the crowds never imposed more than a two-person wait to obtain one's next pour. \$15 allowed for a nice English-style glass pint vessel and tickets for seven 4-ounce pours.

There were 39 strong ales to choose from, none of which were less than 8% ABV I sampled about a third of the available beers and pertaining to those, a few of my untrained observations:

Sam Adams Utopia at 24.3% ABV had a port nose, tingly walnut/apricot taste with a hot "post-shot of Middleton Irish whiskey" finish. Delicious; perhaps they should market it in 50ml or 1-ounce containers at \$12 rather than the \$100+ it takes to bring some home today.

Allagash Brewing of Portland, Maine, Trippel cask conditioned: Delicious "heavy-white" solid Belgian-style ale. Seek out a dram.

Oggi's Brewing of Del Mar, Calif. Colossus: slight vinegar nose with a tart/sweet cherry body and burnt-sugar finish. Nice dance of flavors on the palate.

Oskar Blues Brewery of Lyons, Colo. Gordon: (brewed for their beloved hophead): Fruity nose, straight hoppy body with an apricot-pit finish. Fun stuff to sip.

Russian River from Guerneville, Calif. Pliny the Elder 100 IBU Imperial IPA: Simple/singular hop nose, direct and more complex hop-bitter body and astringently bitter finish. After an uptight day at work could put your drawers in a twist.

Snake River Brewing of Jackson, Wyo. Locs Brau dry hopped american strong golden ale: Kent Goldings hop nose and clean, pale, malty body with and tapered, mellow finish...truly a winter session beer.

Lastly, and my favorites from two locations of Pizza Port; Carsbad, Calif., Hop 15: Complex (stuff your face in it) fresh hop-bag nose, well-balanced with light-malt and hop body with a long-lingering hop finish. Excellent big beer that one could live with every day. Pizza Port of Solano Beach, Calif., Wipeout IPA West Coast Double IPA: Dry-hopped three times. Super-hop nose, resinous "sin semilla" body with a super clean onset, body and finish. Absolutely heaven for the hophead and my vote for best-of-show.

Adam Avery envisioned and executed this event with the help of his many friends. Adam is of the mind that if "lots of hops" crowds one's envelope, more's just that much better.

Next year the word should get to the lovers of great beers at OBC, so consider coming to Boulder for a fine day of sipping.

One final note: I had to laugh at the irony of having to wear a wrist band throughout the event emblazoned with Coors Light!

Beer & Horsepower

Contributed By Don Lief

If not for brewing beer, we would not know how to measure the power of engines.

Early steam engines invented by James Watt were used in mines whose payments were based on the amount of coal saved by the grand new device.

When Watt and his partner Matthew Boulton sought other industries to show it off, they began making engines for two brewers, Goodwyn and Whitbread.

Since the engines replaced horses, not coal, they needed a new way to determine royalties.

As some may already know, Watt estimated that a horse could raise 33,000 pound of water one foot per minute.

Thus, "horsepower" became the standard measurement for engines' power.

All this, thanks to brewing.



SNOB Story: Tuck's Doesn't Suck!

By Noel Blake

OBC'er Max Tieger has been at the helm of Tuck's Brewery for about three months now.

He invited the folks from the Oregon Brewers' Guild to an open house at the brewery, located on Capitol Highway between Hillsdale and Multnomah Village.

From the looks and taste of it, Max is quite a turnaround artist. Think Cinderella. A formerly languishing brewery with doubtful products and no distribution is now turning out quality beer with style. Though he's still fiddling with the recipes and procedures, he already has an impressive lineup of distinctive beers.

I tasted all six of his regular offerings.

Both the Kolsch and the Alt are brewed with German Ale yeast. The Kolsch (one of my favorites) is crisp, with a clean malt backbone and a whiff of floral hop character. It's a great session beer, and did not wash out on a cool, late-winter afternoon. The Alt, though slightly undercarbonated, was nonetheless rich and malty, with just enough bitterness to cut through the malt caramels.

A Kristall Weizen is brewed with German weizen yeast. IMO, this beer needs the most work to bring out more yeast character, though it was still very enjoyable. Max is going to Germany soon, and he hopes to score a unique yeast to pump this beer up.

The IPA recipe is undergoing modification to bring out more hop character. The one he served today was delicious, however. More in the English style, it enjoys very good malt definition and a fruity, almost citrus hop character. This is one beer to watch as he further defines his style.

A strong ale (my other favorite) had a great big caramel and malt palate, and scored well in the hops department, too. I see it morphing into a winter warmer with a little more roastiness, but as it is, it's a wonderful fireside beer. The stout is foreign style, with a pronounced, almost burnt, roastiness.

He has also produced an exceptional barleywine, "Gluteus Maximus," which sounds more like a big-butted gladiator than some of the other kitschy-sounding Robin Hood named beers. In the glass it is exceptionally rich and quite hoppy, not unlike Sierra Nevada Bigfoot. It will be aging all year and is to be unveiled at next year's Winter Ale Festival. Get down to Pioneer Courthouse Square *now* and grab a spot in line - it'll be worth the wait.

Tuck's is currently available at both Lucky Lab's, New Old Lompoc, Rose and Raindrop, and the Old Market.

I don't think Cinderella's coach is turning back into a pumpkin any time soon.

(Editor's Note: SNOB is an acronym for "Support Native Oregon Beer." It's a group supported by the Oregon Brewers Guild as a way for Oregon beer fans to strut their stuff. To learn more about SNOBbish events, or to become a card-carrying SNOB, contact OBG executive director Jim Parker, or visit the organization's Web site at: <http://www.oregonbeer.org/>)

10 Reasons To 'Go Pixel'

By Lisa Morrison

With apologies to David Letterman, here are the Top 10 Reasons why you should sign up for the electronic version of this newsletter:

10. Less to carry out in the recycle bin.

9. Read my lips: No Dead Trees.

8. Hey Kids! Create your own newsletter archive right on your computer desktop.

7. Pet parakeet will no longer know more about brewing than you because you won't be lining her birdcage with old newsletters. (It's so embarrassing when she says "Polly wants a pale ale!")

6. Hot off the press: E-newsletters arrive in your inbox as soon as they are completed. So you get the scoop days ahead of your "snail mail" friends.

5. Two words: Printing & Postage. You can save the club a bunch of money by going electronic.

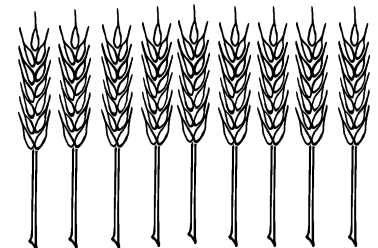
4. Easy download. Adobe reader is free, a "standard" for online documents and available on our Web site <http://www.oregonbrewcrew.com>.

3. E-newsletters look just like the one you used to get in your mailbox -- but there aren't all those messy postage markings on it.

2. You can still print your own hardcopy (the parakeet will miss the newsletter).

1. You can join a growing number of OBCers who have "gone pixel!"

If you want to sign up for the e-version, all you have to do is drop me a note at news@oregonbrewcrew.com



Uncontrollable Bock!

With the help of Brian Barreto, Curt Hausam, and Wayde Burrese, I recently upgraded to a system that enables me to brew rather large amounts. On Feb. 6, I tried it out by producing a quantity of 22.5 gallons, using a double-mash (two mash tuns). Here are the recipes and methods. You can reach your own conclusions, when I bring a couple of the (hopefully) finished beers to the annual Bock meeting of the Oregon Brew Crew.

Mash 1

20 lb. Breiss Munich
2 lb. Dextrin
1/2 lb. Caravienna
1/2 lb. oven-toasted Pale
1/2 lb. 120L Crystal
1/4 lb. Caraf. Crystal malts added late.
Initial temp: 156°

Kettle 1 (Dunkel)

:60 ~2 oz. Northern Brewer (7.3)
:20 ~1 oz. Hersbrucker (4.5?)
:05 ~1 oz. Santiam (6.8)
:00 ~1/2 oz. Santiam (6.8).
90 minute boil. 5 gal. with Danish lager yeast (Wyeast 2042) 5 gal. with Bavarian yeast (2206).

Mash 2

12 lb. Weyerman Pilsner
2 lb. Dextrin
1/2 lb. Caravienna
1/2 lb. oven-toasted Pale
1/2 lb. 120L Crystal
1/4 lb. Caraf. Crystal malts added late.
Initial temp: 130°

Kettle 2 (Doppelbock)

1st wort ~1/2 oz. Hallertaur (4.6)
:60 ~2 oz. Hersbrucker (4.5?)
:35 ~1 oz. Tettanager (homegrown)
:05 ~1 oz. Tettanager (homegrown)
2 hour boil. 5 gal. with Danish yeast (2042), 5 gal. with Bavarian (2206).

By Mitch "Bockmeister" Scheele

Decoction

18 lb. Weyerman Pilsner. Started this at approximately 55°, with steps at 122°, 154°, and a final 15-minute boil. Originally planned to add 5 lb. of the decoction to Mash 1, but ended up adding all to Mash 2, to raise it to 150° saccharification rest. Instead of 20 gallons of 1065 O.G. Dunkels Bock, I ended up with 10 gal. of 1054 O.G. Dunkel, and 10 gal. of 1077 O.G. Doppelbock.

Kettle 3 (Dunkel Mix)

Cold-steeped 1/4 lb. Caraf & 1/2 lb. Chocolate malt overnight, and added to late runnings from both mashes. Also added a few dribbles of the cold-steep to Kettles 1 & 2. :90 ~2 oz. Hallertaur
:15 ~1/2 oz. Hersbrucker

135 minute boil. Added leftover wort from Doppel & Dunkel, ending up with 2.5 gallons at O.G. 1045. Bavarian yeast.

SCP Calendar 2003-4

<u>Month</u>	<u>Style</u>	<u>Host Club</u>
Jan/Feb.	Bitter & English Pale Ale	Minnesota Timberworts
March	Brown Ales	Prairie Homebrewing Companions
April	Bocks	OBC Only
May	English & Scottish Strong Ales	Rillito Creek Homebrew Club
June	Fruit, Vegetable & Spice (Any Style)	OBC Only
July	European Pale Lagers	Foam On The Range
August	Meads/Ciders (BJCP Cat. 24, 25, 25)	OBC Only
September	Hop Wine (any category)	OBC Only
September	Specialty, Experimental & Historic	C.A.S.K
October	Belgians (BJCP Categories 18, 19, 20)	OBC Only
November	Koelsch & Altbier	Pacific Gravity
December	Anything Goes! (Your best beer)	OBC Only
Jan. 2004	Barlewine	Dunedin Brewers
March 2004	Mead	Brewers Of Anchorage



Meetings are held the second Thursday of the month. Sign-in starts @ 7, Business starts @ 7:30!

Beerware The Ides Of March!

Mark Your Calendars! Upcoming Events:

08 March
13 March
14 March
15 March
22 March
28-29 March
29 March
10 April
13 April
18-19 April

St. Patrick's Cascadia Cup, Redmond, Wash.
March OBC Business Meeting @ Steinbart's
Son of 2002 Big Winter Beer Tasting @ Woodstock Wine & Deli
World Cup Of Beer Entries Due (See Web Site For Details)
Brew Crew B Meeting: Port Halling, Gresham (See Inside For Details)
KLCC Microbrew Festival, Eugene, OR (www.klcc.org)
Slurp & Burp Competition (See Web Site For Details)
April OBC Business Meeting @ Rock Bottom
April OBC B-Meeting @ Raccoon Lodge
Spring Beer Festival @ Convention Center (have you sent in your volunteer sheet?)

Look for more events online! 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.***