

Central Oregon Homebrewers Organization

General (Club) Meeting Minutes

DETAILS

Date: Wednesday, 03/19/14

Start Time: 6:30pm PST; 7:00pm PST Call to Order

End Time: 9:00pm PST

Type of Meeting: Monthly COHO General Meeting

Location: Aspen Ridge Retirement Community

Organizer / Chair: Tom Brohamer

- I. Call to order at 7:10 pm (Tom Brohamer led the meeting). There were 39 folks in attendance.
- II. Introduction of first-time attendees (please excuse any misspellings, mistakes or omissions of some folks' last names); all listed below joined COHO tonight.
 - Spencer Williams – has been an extract brewer and went all-grain 1.5 years ago; he has a 10 gallon HERMS (Heat Exchange Recirculating Mash System). He learned about COHO through The Brew Shop.
 - Art Izer – took Tim Koester's extract brewing class at COCC and is brewing his first batch this Sunday.
 - Skip & Marilyn James – Jerry Oldridge introduced them to COHO. Their Scottish ale (kit from The Brew Shop) is currently in the fermenter.
 - Brent Thurman – took Tim's brewing class at COCC and went all-grain immediately. He put his own system together and brought his first beer tonight to share.
- III. Treasurer's Report (Kevin Tucker) – COHO has approx. \$2,253.55 in our accounts and we are approx. \$274 ahead of February's budget
- IV. In The News
 - New COHO Brew System Meeting – Tom Brohamer
Several members came to the planning meeting for the new brew system that was held on February 26th at the Pour House. The system design was modified slightly; it will be light weight and portable. We will use it for display at functions like the Fermentation Celebration and Zwickelmania and will brew on it at the Bend Brewfest; all COHO members will have access to brew on the system.
 - Advanced Homebrewing Class – Tim Koester

At COCC & taught by several local professional brewers and industry experts. This class is for experienced brewers who want to take their brewing skills to the next level. The first class is March 20th and the final class is June 12th. There will be brewing homework and lots of outside reading assignments. There are only 12 openings; there is one spot left...Troy Whiteid took the final spot.

- Barrel Brew – the fermented beer was transferred to the barrel last Sunday. The barrel is a first use rye whiskey barrel generously donated by Deschutes Brewery. The following members transferred the beer and cleaned all the carboys and blow-off hoses: Gary Wirt, Tim Koester, Joe Mikus, Jerry Oldridge, Bill Herrick, and Doug Jordan.

- V. Jack Newkirk, Director of Experiences for the Northview Hotel Group (NVHG) who own Eagle Crest and Brasada Ranch in Central Oregon (many other properties throughout the USA), said NVHG is planning its second beer celebration at Eagle Crest called Oktobercrest on Saturday, September 13, 2014. Last year 1,200 people attended the event; this year they are expecting about 3,000 people.

Worthy Brewing and Eagle Crest are sponsoring the Worthy Brewing Homebrew Invitational Homebrew Competition. Cash prizes will go the 1st, 2nd, & 3rd place winners with 1st place getting cash and an apprenticeship at Worthy Brewing. The competition is for all BJCP style categories and open to all homebrewers in Deschutes, Jefferson and Crook counties. Next year it will be statewide and the following year will be AHA certified and open to homebrewers nationwide.

The deadline for submitting beers is August 29th; only the first 100 entries will be accepted. Entrants will be asked to submit one 22 oz bottle of their beer. Six BJCP certified judges will whittle this down to 25 finalists; finalists have to submit the remainder of their 5 gallon batch in 12 or 22 oz bottles to be “judged” by a People’s Choice “panel” (those attending the event) the day of the event, September 13th, and the 3 winners will be chosen. More information will be posted at www.nvoregonresorts.com; Jack’s email is jacknn@nvoregonresorts.com.

- VI. Jon Dude, the distiller at Oregon Spirit Distillers, presented the educational session. Their system grinds the grist to powder and sends it into the mash tun where it is stirred constantly while mashing. There is no lauter; solids and wort are pumped into a 1200 liter (300 gallon) plastic, non-jacketed fermenter where it (bourbon) ferments at about 90 degrees for about 10 days. It is pumped from the fermenter, solids and all, into the pot still and distilled. Their bourbon is aged, on average, 3 years in new American oak barrels. The rum (black strap molasses) is fermented for 28-30 days; it is aged in bourbon barrels.

The grain bill for their bourbon is 300 lbs of corn (must be 51% or more of the grist), 100 lbs rye, 50 lbs barley, and 50 lbs wheat. They use a yeast from Switzerland that is “like campaign yeast on steroids”. They collect the alcohol when it’s at 80% and stop when it’s at 60%. Jon brought samples. Their gin is Genever (Amsterdam) as opposed to London Dry and has a nice grainy flavor from 2-row barley and “drinks more like a

whiskey". The rum is flavored with botanicals and spices; their bourbon is American-style (as opposed to Canadian which uses sugar); their vodka is made from white winter wheat from Shaniko, OR (Wasco County); all are quite distinctive and very delicious.

Oregon Spirit Distillers is located at 490 NE Butler Market Rd (just east of 4th St on the north side of the road) and they are a proud sponsor of the COHO Spring Fling. Please visit their distillery and store. The tasting room is open Mon – Sat from noon to 5p and they are always ready to show you around the distillery.

- VII. April's Group Brew is at Ben Wiersch's house on NE Weeping Willow off Butler Market Rd. Ben will be brewing two 5 gallon extract batches. This would be a good group brew for those who are new to brewing.

Those who host a group brew can brew extract, partial mash or all-grain as long as it's 10 gallons. The Club pays for the ingredients up to \$70 and the host keeps 5 gallons; the other 5 gallons is for consumption at Club meetings. Generally just the host brews, but anyone can bring their system (let the host know if you are) and brew on their own dime.

May's Group Brew is on the AHA Big Brew Day. We will likely be brewing at The Brew Shop again. More to follow on that.

Tom Brohamer is going to host the June Group Brew.

Group Brews are the first weekend each month and the brew day rotates each month between Saturday & Sunday.

- VIII. Spring Fling is Saturday, May 10th at the Nativity Lutheran Church on Brosterhous Rd at Knott Rd. Anyone interested in helping with the event should contact Doug Jordan. Anyone interested in judging at the event should contact Tom Brohamer. We are in need of ice chests for storing the competition beers the day of the event. If anyone is interested in hosting a judge (giving them a place to stay), contact Tom or Doug.

- IX. COHO Club Only competition

Tonight was People's Choice Awards and announcement of the winners of the Deschutes Sensory Panel's awards.

Deschutes Sensory Panel Awards:

- 1st Place – Jerry Oldridge
- 2nd Place – Denise Oldridge & Maura Schwartz
- 3rd Place – Joe Mikus
- 4th Place – Doug Jordan

People's Choice Awards:

- 1st Place – Tie between Tim Koester & Team Denise & Maura
- 2nd Place – None give due to the tie
- 3rd Place – Bill Herrick
- 4th Place – Jerry Oldridge

X. Attendance Drawing – Lloyd Horsley’s name was drawn but sadly Lloyd was not in attendance so next week the drawing will be for a \$25 in gift certificate redeemable at The Brew Shop.

XI. Adjournment

Meeting adjourned at 9:10 p.m.