

Central Oregon Homebrewers Organization

General (Club) Meeting Minutes

DETAILS

Date: Wednesday, 11/20/2013

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 (Tom@MyBrewPal.com)

- I. Call to order at 7:03 (Tom Brohamer led the meeting) – Tom said COHO now has 93 members; had about 51 at this time last year. (side note: **tonight's attendance = approx. 47** – the largest regular meeting gathering, perhaps to date! Last month was 35 and Sept was 33.)
- II. Introduction of first-time attendees (please excuse any misspellings, mistakes or omissions of some folks' last names)
 - Tom Robinson – has been a member for about a year but lives in Portland part-time so this is his first Club meeting. He is Tom Brohamer's friend and Tom has been helping him with his brewing.
 - Brendon –has been brewing for the past 9 months. He likes IPA, Porter and Stout the best. He has a Holiday Porter almost ready to go.
 - Pattie, Roy, John and Marvin – are Aspen Ridge residents and part of the Ridge Brewers. Roy is the resident artist who designs the very creative labels for the Ridge's brews; he has offered his services to COHO members who would like design work for their labels; Roy enjoys good beer – hint, hint.
 - Grant Metske – has been brewing about a year and is currently studying to be a professional brewer.
 - Charlie Chaffee – is one of Tim's students in the all-grain homebrewing course at COCC. Charlie has been brewing extract batches but is now moving into all-grain brewing.
 - Jerry Moore – Jerry is Steve Anderson's friend and neighbor. Jerry started brewing extract batches in 1985 but got out of brewing for about 12 years; since living across the street from Steve, he has gotten back into brewing. Steve and Jerry brew all-grain together.
- III. Status of Holiday Party - Aspen Ridge is willing to host the party but space is a concern. The eBoard is looking for other possible locations; more to follow on the website and by email. Instead of a gift exchange, this year attendees should bring an unwrapped gift that we will donate to Toys for Tots.
- IV. Treasurer Report (Kevin Tucker) – the year-to-date budget is approx. \$1,800 ahead of income projections. The Club has spent a little more than projected but we have brought in a lot more than expected. Between our two accounts, we have about \$2,200, some of which we will be using to purchase equipment that will be available for all Club members to check out and use. New members should see Kevin for their membership card if they have not yet received one.

V. Ways to help COHO financially – there is a link to Amazon.com, BYO magazine and the AHA on our website (right side bar at the bottom). Each of these when accessed through our website gives a portion of the proceeds to COHO w/o costing you anything extra. Currently the link for BYO does not allow renewals, only first time subscriptions; Doug will look into this and report back.

VI. Tom mentioned that we still have a stack of COHO business cards available to all members to pass out to interested persons. Everyone should take several and hand them out when someone wants to know about COHO or about homebrewing in general.

VII. COHO Swag

- Logo Hydro Flask orders will open beginning tomorrow; when 12 members place orders for Hydro Flasks we will order the next dozen (we have to order at least 12). This time we can order them in copper or black. Kevin added that due to the holiday season, we need to place our order of 12 ASAP to get them in time for the holidays.
- COHO logo shirts, etc are now available for purchase on-line through Zazzle. Jeff Moore modeled one of the new shirts (blue); COHO logo on the back and “We Drink Like Fish” on the upper right.

VIII. Club Equipment

The eBoard is forming a committee to determine a design and build for the new Club all-grain brew system. The first meeting was held last Monday. The next meeting will be Monday, January 13th. All interested in helping with the design are encouraged to attend. Location of the meeting is TBD; more to follow on the website and by email.

IX. COHO Community Involvement – COHO has a commitment to being an integral part of the community. In that spirit, the eBoard would like COHO to put on a blood drive. The original idea was “Give a Pint (blood), Get a Pint (beer) but the logistics are too great to pull that off. More will follow on this topic in future meetings.

X. 2013 COHO Pub Crawl – this is a COHO Member-Only (plus a guest) event – it’s not too late to join☺

The 8th Annual COHO Pub Crawl will be Saturday, November 23 – this Saturday. There are about 35 signed up. Anyone interested in attending needs to REGISTER IMMEDIATELY so we can ensure there’s enough food! It is member-only because the Club is paying for the food, transportation and raffle prizes. Each person will receive a raffle ticket and a playing card at each pub crawl destinations. The raffle will be held at the Platapus Pub during the pizza dinner and the playing cards (5-card poker hand) will be used for the grand prize at O’Kane’s, the last stop.

XI. Holiday Party with the Beer Angles

The Bend Beer Angles want COHO to join them for a holiday party that would be held possibly at Hollingshead Barn (Hollingshead Park) on either Tue, Dec 10; Wed, Dec 11 or Thurs, Dec 12, which is the week prior to our COHO Holiday Party. There could be a \$5 advance fee to attend. COHO would bring the homebrew and the Angles would supply the food, which is reputed to always be an all-out affair. There would likely be a beer-related gift exchange, also.

Tom asked for a show of hands for those interested in attending; over half the room raised a hand. Tom asked how many could bring beer; about 10 hands went up. Watch the website for further details.

XII. Barrel Brew – will be held at Gary Wirt’s house on Sunday, February 2nd. Will have approx. 8-10 brew systems brewing up around 50+ gallons of beer to be transferred into a barrel. COHO will purchase all the ingredients.

XIII. Review of November Group Brew

- Steve Forkel hosted the November Group Brew. Good turnout. Steve brewed 10 gallons of a pumpkin ale (used roasted pumpkin). Had some temp control issues with the mash. It has been in the primary fermenter for about 3 weeks; it should be ready for the next Club meeting. Kudos to Brett Thomas who came by and offered lots of good advice on the brewing process.
- Next Group Brew is December 8th at Jerry and Denise Oldridge’s house; 60301 Woodside Lp, Bend.
- Jeff Moore volunteered to host the January Group Brew; 1206 NE Polar Dr. Bend (around the corner from Aspen Ridge). Jesse Reeves will assist Jeff running the Club’s current brew system.

XIV. COHO Budget for 2014 (Kevin Tucker) – Kevin presented the budget (attached to these minutes); Mara Schwartz moved to approve the budget and Bill Herick seconded; all members were in favor and none opposed.

- Brew of the Year competition. This Brewer of the Year competition is style category 12 (Brown, Robust, and Baltic) Porter. There’s a good read about Porter recipe formulation in Beer & Wine Journal at <http://beerandwinejournal.com/porter-iii-ingredients/-more-1556>

XV. Last Brewer of the Year Sensory Panel Results for the IPA (Thank you, **Amanda Benson** and your amazing panel at **Deschutes Brewery**):

- First Place – Jerry & Denise Oldridge
- Second Place – Kelly Harper
- Third Place – David Feldman
- Fourth – Kevin & Ken Johnson

As the Brewer of the Year now stands after three competitions,

- First Place – Kelly Harper
- Second Place – Joe Mikus (trailing Kelly by 3 points)
- Third Place – Jerry & Denise Oldridge (trailing Joe by 1 point)

XVI. Guest Speaker – **Jimmy Seifrit**, Brewmaster at **10 Barrel** Brewing speaking about **Barrel Aging Beer**

Why barrel age a perfectly good beer? To add layers and complexity to the beer.

There are many types of barrels and each should be selected according to the beer one plan to age in it. RE: **Spirits**, there are bourbon, rye, tequila, & wheat whiskeys; cognac, gin, and sherry. For example, bourbon has much mellower and sweeter notes than does rye, which is much sharper. 10 Barrel is aging an imperial pumpkin ale in a rum barrel and a dark (imperial) lager in a tequila barrel.

RE: **Wine**, there are pinot, port, chardonnay, cabernet, and Riesling. For example, a pinot barrel would not work so well with a stout because you would lose the subtle complexity of the more delicate notes that come from pinot. However, pinot lends itself well to a golden such as 10 Barrel’s Double Golden. Port, on the other hand lends nice dark fruit notes to something like a stout.

Oak barrels are made from 3 **varieties** of oak: 1) American Oak which is robust with an assertive woody and aggressive cooked fruit notes; these are the cheapest at approx. \$350 per. 2) French Oak which is known for its cinnamon, all spice, cedary notes, toastiness, and sweet fruit (jammy) notes; these are the most expensive at \$750-\$800 per. 3) Hungarian Oak which has black pepper, coffee notes and lends a mild, full-body flavor; these price out somewhere between American and French oak.

Bending oak barrel (staves) is accomplished in one of two ways: 1) Water (steam) bending, which lends toward more intense natural oak flavor and 2) Fire bending with light, medium or dark toast. This, depending on the toast, brings out malty, caramel and roasty notes in the beer.

Barrels need **preparing** before they can be used to condition beer. Generally, barrels come with ½ to 1 pint of liquid (spirits or wine) left inside. This is important, because the flavor of that spirit is what you want and it is imperative that a barrel should never be allowed to dry out. If that occurs, the barrel has to be *re-swelled*. This can be accomplished by either filling the barrel with water or laying the barrel on its side and putting some water in the barrel. The first method dilutes the flavor of the former contents of the barrel and is the least favored. A barrel that comes without a bung in its bung hole can be problematic because any number of bugs could have infected (inoculated) the barrel; once contaminated, that barrel cannot be sanitized.

Once the barrel is prepped, it's time to **fill** it. As mentioned above, be smart about what style of beer you put in your chosen barrel. Also, it is imperative that the barrel is filled fully so that no oxygen is left inside. Oxygen can carry those dreaded bugs one of which is acetobacter. Acetobacter when oxidized creates acidic acid (used to produce vinegar) and can create a strong solventy off-flavor.

Now it's time to **store** the barrel of beer. 10 Barrel stores their barrels at 55°F in a dedicated "cellar". This temperature helps keep the cells in the wood open. Occasionally, he will increase the heat a few degrees to swell the barrels and then lower it again.

It is a good idea to taste the beer in the barrels every month to ensure it is progressing nicely. It is a fine line between not aging long enough and aging a bit too long; it's a total judgment call. Initially with a whiskey barrel, the whiskey taste will be quite strong at the outset but will mellow and the woody and vanilla notes will start to come across. It is common to age beers from 6 months to 2 years, though Jimmy said he has never kept a beer in a barrel for two years.

10 Barrel **blends** their barrel aged beer with non-barrel aged beer at 55% barrel-aged to 45% non-barrel-aged. The non-barrel-aged beer is overly hopped to compensate for the dissipated hops in the barrel-aged brew.

Homebrewers who do not have access to a barrel (or don't brew quantities sufficient for filling a barrel) can use oak spirals, blocks, cubes or chips soaked in a spirit. Jimmy believes the spirals work best. (All of these are available in light, medium and dark toast).

The bottom line, don't be afraid to make mistakes. Some will turn out delicious and some may not be so tasty, but it is a learning experience and well worth the effort when it works according to plan.

Jimmy very generously brought us a 1/6 bbl keg (10 Barrel generously donated the actual keg to COHO, too) of barrel-aged Pray for Snow, several 6 packs of Pray for Snow and their wheat IPA as well as swag (to be raffled later) and 3 750 bottles of Precursor, a 10% abv barrel-aged imperial red ale, and 4 bombers of Rye'M or Treason 10% barrel-aged rye ale.

Wow! What a great learning experience – with our heads and our taste buds!

XVII. Attendance Drawing – Val Doss drew Tom Brohamer’s name; Tom won a \$20 gift certificate to the Brew Shop. Congratulations Tom!

XVIII. Upcoming AHA Sanctioned Competitions (Thank you Wendy Joslin for tracking these for us):

- **Kris Kringle Challenge** - Entry Fee: \$7.00; Entry Deadline: 01/09/2014; Phone Number: (541) 519-2542; Location: Baker City, OR; Email: goodlibationshbc@gmail.com; Organizer: Randy Scorby
- **North Sound Winter Homebrew Competition** – Whidby Island Homebrews; Entry Fee: \$6.00; Entry Deadline: 11/30/2013; Competition on 12/7/13 in Mt Vernon, WA. Phone Number: 360-632-1508
<http://www.wahomebrewers.org/competitions/446-north-sound-winter-homebrew-competition-whoty-qualifier>
- **KLCC Microbrew Festival** – Eugene, OR Fairgrounds; deadline for entries is 1/31/14 at Falling Sky Home Fermentation Supply at 30 E. 13th Avenue.
<http://mediad.publicbroadcasting.net/p/klcc/files/HomebrewBrochure2014.pdf>

XIX. Adjournment

Meeting adjourned at 9:15ish p.m.