

Central Oregon Homebrewers Organization

General (Club) Meeting Minutes

DETAILS

Date: Wednesday, 09/18/2013

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

End Time: 9:00pm PST

Type of Meeting: Monthly COHO General Meeting

Location: The White House

Organizer / Chair: Tom Brohamer (Tom@MyBrewPal.com)

I. Call to order at 7:08 (Tom Brohamer led the meeting)

II. Introduction of first-time attendees (please excuse any misspellings or mistakes)

- Pete Brantly – has lived in Bend for the past 9 years and started homebrewing this past March. He has brewed about 10 batches; recently, he's brewed a CDA, a fresh hop Bitter, and has an IPA in the kegerator.
- Steve Forkel – moved to Bend from California 5 days prior to the meeting. He started homebrewing 15 years ago, had a hiatus and started up again 2 years ago. He's been all-grain brewing for the past year and a half. Steve likes brewing IPAs best.
- Larry Russell – has lived in Bend for 25 years and just started homebrewing – all-grain right from the start – the first of this year. Larry has brewed about 9 batches, most of which have been IPAs. Joseph Rodriguez invited Larry to join our club. Larry just brewed a blonde and fermented a cider for his wife.
- Alex Witt – has been brewing about a year and a half. He brewed his first batch – a partial mash – last week and plans on brewing his first all-grain batch next. Jerry Oldridge invited Alex to join our club.

III. Status of Club Meeting Location

Apologies to all; Tom had secured our former meeting location at the Clubhouse on Hollygrape but the person who was to give us access, withdrew at the 11th hour. Fortunately, we were able to get the White House for this meeting. The Executive Board is looking at two other possible meeting places; stay tuned for more. We have the use of the White House for at least the next meeting, if needed.

Chad Kennedy, Brewmaster at Worthy Brewing, said we could meet in their brewery area if we were interested; Tom Brohamer said we would take that into consideration.

IV. Status of Secretary Position

Garrett McAllister had to step down as Secretary to take care of his sick mother. Doug Jordan had indicated at the last Club meeting that he would run for Secretary. Tom Brohamer appointed Doug as the interim Secretary until the Secretary's position is filled via elections.

V. Treasurer Report (Kevin Tucker)

- Account balance as of Sept. 3, 2013 is approx. \$2,400 and the COHO is approx. "\$1,000 ahead of budget."

- Spring Fling made money for the Club and the sale of Hydro Flasks also made some money; the next Hydro Flask order will be in November (Hydro Flask requires a minimum of 12 individual paid orders before we can place our Club order).
- The General Meeting raffle continues to make money for the Club. The raffle is approx. \$100 over budget. Keep buying those tickets!

VI. Club Equipment

- After researching the Breathalyzer, which costs \$125, it seems it would not suit the Club's needs because one must wait 30 minutes after the last drink before the blood alcohol measurement is accurate (no one dissented).
- Bret Thomas has offered his 4-tap jockey box for sale, and it seems a better use of the Club's money.
- The Executive Board is also looking at developing a new Club brew system that is more portable than our current system. On that note, the Executive Board will be forming a committee to design a new Club brew system. If anyone is interested in being on that committee, contact any Executive Board member. The current brew system is available to any COHO member to use.

VII. Club general business cards

Tom and Tim handed out the new COHO business cards sponsored by Sober Dudes. These cards are available to all COHO members to pass out to the public for the purpose of spreading the word about COHO and the homebrewing community.

VIII. Status of 2014 nominations

Election of Executive Board Officers finalizes at tonight's meeting. All current Executive Board Officers (Tom, Tim, Kevin, and Jesse) will be running for re-election; Doug Jordan will be running for Secretary. If anyone wishes to run for any one of these offices, please raise your hand or otherwise contact Tom before the end of this meeting; you may nominate yourself. Elections will be held at the October General Meeting. Terms are for one year.

IX. 2013 COHO Pub Crawl

The Pub Crawl will be Saturday, November 23 – the Saturday before Thanksgiving. Mark your calendars! One MUST be a COHO member to participate in the Pub Crawl; member's spouses may also attend. We will visit approx. 10 beer, wine, and spirits establishments. The route will be mapped and one may join in or leave at any point along the way. Last year we rented a van for a shuttle; we will discuss this more at the October General Meeting but it would be nice to have those who served on last year's planning committee to participate on this year's committee. Aaron Hofferber said he may have a connection for the use of a van for the Pub Crawl.

X. 2014 Spring Fling

The Spring Fling is set for Saturday, May 10th. We still need to confirm the church (Nativity Lutheran at Brosterhouse & Knott) is available that day. It's time to brew and get you entries ready. This competition is open to anyone in the USA. We will get it certified by the AHA and will have certified judges and COHO members assisting; there is ample opportunity for any club member to participate: Judges, stewards, cooks, etc. The Best of Show is automatically entered into the NHC (National Homebrewers Conference). Tom Giles said the Brew Shop will be accepting entries. Kevin Tucker said anyone wishing to participate on the Spring Fling planning committee should contact any Executive Board member. One member said it is important for COHO members to enter beers in other club's competitions if we expect them to enter beers in ours.

XI. Fall Fest

Fall Fest is happening downtown on October 4th & 5th (Friday & Saturday). Kevin Tucker and Tim Koester said COHO has been offered to make a 30-minute presentation about the Club and homebrewing on each of the days.

XII. Little Woody

Tim Koester said Gary Witt, Steve Anderson and he bottled the barrel brew left over from Little Woody and there is still 5 gallons remaining. The COHO booth at Little Woody received a lot of attention, especially when announcing “free beer”; the kegs “went fast.”

XIII. Guest Speaker – Chad Kennedy, Master Brewer at Worthy Brewing, spoke about brewing with fresh hops.

Chad was the Education Coordinator of the Oregon Brew Crew and places great importance on groups like COHO, homebrewers who are responsible for many innovations in the brewing scene. Chad had been involved in the brewing industry for more than 20 years. He attended our entire meeting even though he had to drive to Portland after the meeting. Chad invited everyone to visit the hop yard at Worthy and talk with Lisa, their horticulturist. He also offered free fresh Meridian hops left over from their fresh hop beer. Thank you, Chad.

Chad sold beer for Stone in the late 90s and is the former head brewer at Laurelwood Brewing in Portland. Chad and Roger Worthington started Worthy Brewing and are greatly tied to Central Oregon hop development in conjunction with Oregon State University; Roger is a co-founder of Indie Hops, the first hop processor in Oregon. Worthy has a ¼ acre hop yard with many experimental hops and a quarantined green house. One of Worthy’s most used hops is Meridian. They just made a Meridian fresh hop beer that will be ready Friday, 9/20.

Dried hops have about 4-6% water content; fresh (wet) hops have 3-4 times that water content and will add water to one’s wort. So when making a fresh hop beer, it is important to compensate (in the grain bill) for the added water contributed by the fresh hops.

Chad’s 7 years at Laurelwood and his time at Worthy have taught him that fresh hops are best utilized post-boil when the aromatics, which are driven off by heat, are best preserved. Chad likes to save the fresh hops for secondary and the brite (conditioning) tanks. It is best to dry hop at fermentation temps (warm) rather than dry hopping cold. Cold temps can extract chlorophyll (vegetal compounds) from the hops contributing a grassy taste to the beer.

For fresh hop beers, look for hop varietals that are high in oils (measured in milliliters/gram) more than high in alpha acids. It is the oils that contribute to the aromatics and flavor.

When making a fresh hop beer, it’s important to keep the grain bill simple; it’s about showcasing the hops, not the malt. Worthy’s fresh hop beer is 90% 2-row and 10% Crystal 40; Nugget hops are used for bittering.

Worthy is harvesting their experimental hops in the hop yard this Friday, 9/20 or Monday, 9/22 and all COHO members are invited to help.

XIV. Discussion/Topics from the Membership

- Tom Giles brought a 16 oz can of Heady Topper, a double IPA brewed by the Alchemist – a small brewery in Waterbury, VT – and offered to raffle tickets for 3, 4 oz tastes to make money for the club. It is rated the #1 beer in America right now. Offer was accepted and several tickets were sold.
- October Group Brew will be held on Sunday, 10/6 at Tom Giles’ home, 60851 Ruby Place, Bend (cross of Poplar off Brookwood). Later in the meeting, Steve Forkel volunteered to host the November Group brew; Steve’s address is 1648 NW City View, Bend.

- Tim Koester shared that he is starting his homebrewing class at COCC starting on October 30th and Amanda Bensen from Deschutes Brewery will be teaching the Beer Sensory Analysis class starting on 10/16. Jerry Oldridge said COHO has purchased the spiked beer kits and offered an off-flavor/sensory analysis class to members in the past; Tim said COHO is considering offering that class again.
- Tim mentioned that COCC is holding two introductory classes for those interested in venturing into the brewing industry. The course will prepare a person to take the Institute of Brewing & Distilling exam, which will be offered at the end of the course; the course cost approx. \$1,800. Classes are 11/7 or 12/10.
- Tim said the next COHO competition (for Brewer of the Year) will be an IPA; entries are due on October 4th and should be turned in at the Brew Shop. The entries will be judged by Amanda Bensen and others from Deschutes Brewery, and The People's Choice Awards will occur at the October Club meeting.
- Tom Brohamer said he will share about making wine from wine kits for the education portion at the October meeting.
- Several members shared there are fresh hop festivals on Saturday, 9/28 in Sisters, Hood River and Independence. October Fest will be held downtown this Friday and Saturday.
- Tom Giles shared the Platypus has been closed for renovation the past few weeks. He hopes to have it back open and host a party the second week of October. They have hired a new chef and redesigned the menu. Tom brewed his first batch of beer for the pub off premise – still need licensing to brew on premise.

XV. Attendance Drawing

Chad Kennedy drew Greg Derksen's name (number actually) as the long-awaited winner of the coveted \$65 gift certificate to the Brew Shop. Congratulations, Greg!

XVI. Other Drawings

- Three won the tastes of Heady Topper. Thanks to Tom Giles for being so generous with such a extraordinary – and pretty impossible to obtain – beer.
- Many won the raffle drawing. Thanks to all who contributed raffle prizes. As mentioned, the raffle brings in lots of money for the Club, and it is mostly individual members who bring the prizes.

XVII. Additional Information

- Quartermaster: Troy Whiteid has accepted the Executive Board's appointment to the position of Quartermaster. Troy will be the go-to guy for checking out Club equipment; he is also responsible for maintaining the equipment, so make it as easy as you can on him. Thanks, Troy.
- Webmaster: Joe Mikus has accepted the Executive Board's appointment to the position of Webmaster. Joe will be the lead on further development of the COHO website and will be coordinating with Tim and Doug. If you have ideas of what you would like to see on our site, you may contact Joe or any Executive Board member. Thanks, Joe.

XVIII. Adjournment

Meeting adjourned at 8:51 p.m.