

Central Oregon Homebrewers Organization

General (Club) Meeting Minutes

DETAILS

Date: Wednesday, 07/16/14
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 7:12 pm (Tom Brohamer led the meeting). There were 19 in attendance.
- II. Treasurer's Report (Kevin Tucker) – COHO has approx. \$3,226.60 in our accounts and we are ahead of budget mostly due to membership renewals and new memberships. All members are welcome to examine the COHO books.
- III. Introduction of first-time attendees (please excuse any misspellings, mistakes or omissions of some folks' last names); all listed below joined COHO tonight.
 - Ron Stanley – is from Seattle and is visiting Randy Scorby so came to our meeting with Randy. Ron is not a brewer but is a craft beer lover.
- IV. Nominations for eBoard – per the by-laws, nominations for the upcoming year's club officers opens during the July Club meeting and closes during the September meeting. All eBoard positions are open: President, VP, Treasurer, Secretary and Sgt at Arms.
- V. July Group Brew – was held at Kevin Tucker's on Sunday, July 5th. Kevin brewed a Belgian Blonde which will work out nicely for the upcoming Club Only competition and next month's meeting.

The *August* Group Brew is still open and Tim will host the *September* Group Brew.

Remember, if you host a Group Brew, you get to keep 5 of the 10 gallons you brew and COHO pays for it all (up to \$65). The competition following French & Belgian beers is Stout, which will be due November 1st, so a Group Brew would be a great time to brew your competition beer...on the club's dime☺

- VI. Fermentation Celebration – Doug & Joe. This was our 3rd time participating. All went well and our beers, of which there were about 18, were well received. We rotated kegs regularly so we had more variety than any other brewers at the event. Initially, we accepted tokens for our beers, but the OLCC didn't think that was a good idea and our beer was essentially free after that and the lines got even longer.

- VII. Summer Bash – Tom & Kevin. It was a good event. There were about 7 people on Friday night. Tom brought 8 years' worth of his Stone Russian Imperial Stout for a vertical tasting. Saturday night was the potluck; there were lots of food and games, not to mention beer. Tom Gilles and Troy Whiteid were the winners of the competitive games.
- VIII. Member Survey – Tom. Last meeting we had only 24 total responses; as of tonight, we have 54 responses, more than 50%. Tom is still sifting through the responses. Stay tuned.
- IX. July General Meeting Education – the following members gave an approx. 5 minute presentation regarding their favorite piece of equipment in their brewery:
- Tom – Stainless fine mesh Hop Spider that hangs on the side of a kettle. One just adds hops directly into the Spider; the Spider is large enough (8" diameter x14" deep) to accommodate several ounces of hops and they have sufficient room to move around; thus, the utilization is very good. The mesh is so fine that even pellet hops do not leak out and gum up one's filter screen. Tom advises to put the Spider in after the initial hot break so the break material does not gum up the fine mesh. Also, it's best to rinse the Spider immediately after use and pat it dry.
 - Spencer – Blichmann Hop Rocket used for adding one more layer of hops to a beer. The Rocket is a cylindrical, enclosed vessel that gets packed full of hops. There is a screen to keep the hops in the rocket. The hot wort flows from the kettle through the Rocket and then into the chiller (plate or counterflow) and finally into the fermenter. The hops also act as a filter to reduce the amount of break material that goes through the chiller and into the fermenter. One can also pack the Rocket with rice hulls which act as a filter for the less hoppier beer styles. Spencer has also infused his beers with coconut, mango, as well as jalapeno and habanero peppers using the Rocket. He has also used it as a Randalizer on his draft system. The Hop Rocket is used in the Blichmann RIMS Rocket, an electric Recirculating Infusion Mash System.
 - Jesse – DIY Counterflow Chiller built of 30 feet of 3/8 inch soft copper tubing that carries the wort. The copper coil runs through a 5/8 inch braided hose that carries the chilling water. Jesse's chiller can chill wort to from boiling to 60°F in under 15 minutes. The wort goes directly from the kettle into the fermenter.
 - Doug – DIY beerline cleaner is constructed of a 64 oz. Gilmour Spray-Doc garden sprayer. This sprayer works so well because the sprayer end has threads that match a liquid (out) corny fitting. To operate it, one has only to attach the liquid end of a beer line to the fitting on the sprayer, pump it up, and depress the thumb button on the sprayer and the cobra tap of faucet on one's draft system. I run BLC (Beer Line Cleaner) through first several times and then flush the beer line with Star San.

X. Educational Session (bonus) – Tom

Tom had everyone get a sample of his Mosaic Blonde, style category 6.B., that he brewed at the June Group Brew. Tom read the style guidelines and we all evaluated the beer based on the BJCP guidelines. All said they thought this was good training and we should do this more often.

XI. Upcoming Events

- The Bend Brew Fest is coming up August 14-16. COHO will have a booth again this year. We will need COHO members to staff our booth. Tim and Doug will be coordinating the COHO portion of the Brewfest. Anyone interested in helping out, contact Tim or Doug.
- Crook County Fair – Doug. This is the first year the Crook County Fair is holding a beer competition. They had no entries as of today so anyone entering a beer has a good chance of placing. Go to the COHO website for more information.
- Deschutes County Fair and the Oregon State Fair have been holding beer competitions for years and all are encouraged to enter these two competitions as well. Go to the COHO website for more information.

XII. Open Forum

Jesse asked about the progress of the Club's new brew system. Tom said he's been very busy at work and has had time only to get the cut list put together.

Tom mentioned he will be out of town for the August meeting and Tim will be leading our meeting.

XIII. Attendance Drawing – Jamie McMillan's name was drawn but unfortunately Jamie (nor Pat) was in attendance. Next month's drawing will be for a \$25 gift certificate to The Brew Shop.

XIV. Adjournment

Meeting adjourned at 9:00 p.m.