

Central Oregon Homebrewers Organization

General (Club) Meeting Minutes

DETAILS

Date: Wednesday, 02/19/14

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. Treasurer's Report (Kevin Tucker) – COHO has approx. \$2,284 in our accounts and we are approx. \$636 ahead of January's budget. All members are welcome to examine the COHO books.

Current members should check your email for your renewal notice; there is a 45 day grace period after which you will be dropped from the roster if you fail to renew your membership. New members should see Kevin for their membership card if they have not yet received one.

- III. Introduction of first-time attendees (please excuse any misspellings, mistakes or omissions of some folks' last names); all listed below joined COHO tonight.
 - Mac McClain – just brewed his 4th batch of beer and is currently fermenting 5 gallons of a Saison and a Cascadia Dark Ale (CDA).
 - Kirk & Becky Stock – has been brewing for 17 years. He brews 10 gallon all-grain batches and got a 10-tap keezer for Christmas. He recently retired and moved to Bend.
 - Jared & Missy Brown – works for the Crook County Fairgrounds and came to talk to COHO about entering our beers in the fair this year. Jared is just starting to homebrew.

Tom reminded everyone to click on the Amazon link on the COHO website before ordering from Amazon; COHO receives \$14 from each purchase and it doesn't cost you any extra. Also, click on the Brew Your Own (BYO) magazine and American Homebrewers Association (AHA) links on the COHO website when you subscribe or renew your subscription/membership. Joining the AHA gets you an automatic subscription to Zymurgy magazine and a bunch of discounts.

- IV. A round of applause for Joe Mikus who keeps our website up-to-date. Thank you, Joe.
- COHO hired an outside company to put a Spring Fling sponsor column on our webpage. Everyone should log-on and take a look.
 - There is also a tab under Forums at the top of the webpage entitled “Support Your Fellow Fish” where members can post their business/service information.
 - Tom just started a thread on finding the best value for propane in Central Oregon. The best values currently is \$2.49/gallon at Oregon Feed & Pet. If you find propane cheaper at another business, please post it.

V. 2014 Calendar of Events

- Second Annual Summer Bash (Campout) is coming up Friday, June 27th – Sunday, June 28th at Big River Campground on the Deschutes. All are encouraged to spend the weekend or, if you can't, come to the potluck on Saturday night. More to follow....
- Tim Koester, our beloved professor, has put together an advanced brewing class taught at COCC by several local professional brewers and industry experts. The cost is \$159 plus a \$50 materials fee. 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; it is currently open to COHO members only but will open to the public by March 1st so sign up soon.
- Barrel Brew – was held at Gary Wirt's house during one of the snowiest weekends on record. Gary said all the brewers made it to his house on brew day and we brewed 60 gallons of beer; the beer is happily fermenting away in Gary's basement. The two packs of dry (S-04) yeast made for a very strong fermentation bubbling wort and yeast out of the blow-off buckets all over the floor. The beer's OG was 1.095 and it is at 1.017 currently. About 25 COHO members (including the brewers) were present. For the record, the brewers were Tim Koester, Tom Brohamer, Troy Whiteid, Joe Mikus (Bill Herick assisting), Tom Gilles, and the Kevin Tucker-Jeff Moore-Doug Jordan team. Gary and Doug provided the food. Gary spent hours smoking a Brisket on the Traeger as well as smoked baked beans. Oh, and there was lots of homebrew.
- Zwickelmanian – was held last Saturday, February 15th from 11a to 4p at 10 Barrel's brewery. Doug said many men and women who had either homebrewed in the past and wanted to start again, never homebrewed and were interested in learning how, or were just curious about homebrewing stopped by. COHO was well represented: Gary Wirt, Jeff Moore, Joe Mikus, Joseph Rodriguez, Greg Derksen, Tom Brohamer and Doug Jordan staffed the booth and handed out lots of COHO business cards. Tom Gilles suggested that perhaps COHO could pour homebrew next year at one of the breweries or at The Brew Shop.

- VI. COHO Club Only competition – the next competition is style category 2, German, Bohemian, and American Pilsner. You need to turn your beer into the Brew Shop no later than 7p on Friday, 2/28. There is still time to brew this beer but you should do it soon to give it time to lager.
- VII. Missy Brown encouraged all COHO members to enter their homebrews in the Crook County Fair this year. The fair is August 6th – 9th. Beers will be judged according to BJCP guidelines plus there will be a People’s Choice judging in the beer garden run by Solstice Brewing.
- VIII. Outside Club Competitions – Go to the COHO website and click on “Upcoming Outside Competitions” under the Events tab at the top of the page.
- Slurp & Burp Open – this competition closes on March 7th.
 - Oregon Brew Crew Heart of the Cascades will be held on May 17th; deadline to enter is May 1st.
 - Capitol Brewers 9th Annual Homebrew Competition will be held on April 12th; deadline to enter beers is March 28th.
 - Pouring at the Coast Homebrew Competition deadline is March 14th.
 - Spring Fling COHO Homebrew Competition is May 10th.
- IX. Drink Tanks Presentation – Dan Hill of Drink Tanks showed his new 64 oz double-wall growler and their cap, which has a fitting for pressurizing the growler – no more flat beer – and a dispenser so you don’t have to open the growler to pour your beer – stays fresher longer. They are currently working on a way to carbonate in the growler, as well. Dan asked if a 1 gallon Drink Tank was of interest. Several hands went up. The Drink Tank growler sells for \$69 and the cap sells for \$45. Dan offered COHO a discount on the growler and cap if we order as a group.
- X. Denise Oldridge presented her Smile Box slide show of last year’s Summer Bash.
- XI. Tom presented on Yeast Rinsing (aka Yeast Washing). Listed are the main points:
- Boil approx.2 quarts of water 15-20 minutes and cool it down.
 - Sanitize two or more pint jars (boiling them works well or use Starsan)
 - After you rack your beer from the carboy to the keg or bottling bucket, pour a quart of more of the cooled, sterile water into the carboy onto the yeast cake and swirl well to mix the left over beer (usually a ½ or so) yeast, water, and trub together.
 - Pour the mixture into a sanitized 2 quart or larger jar.
 - Shake up the contents of this jar and then let it sit until you see layers form.
 - The top layer will be a mixture of mostly water and beer
 - The second layer is the yeast you want to save (usually a creamy looking substance)
 - The last layer is the trub that you want to leave behind.
 - Flame the opening of this jar, especially the area from which you will pour.
 - Decant the top beer, water layer slowly

- Pour the yeast (you want to keep) slowly into the pint jars (can be quart jars, your choice) leaving the trub layer behind.
- Pour sterile, cool water into the pint/quart jars of yeast, cap them, and shake them again.
- Let the layers form and decide if you need to repeat the decanting process to discard more trub.
- You can store these jars of yeast for a long time if there's a layer of water covering the yeast. Release the lid to vent any pressure in the jar each day for approx. 2 weeks.
- If you do not use this yeast in the next couple of weeks, make a starter (upcoming class) and pitch the stored yeast (after decanting the water) into the starter and follow that procedure to build up the yeast population.
 - Taste the start wort by decanting some into a glass prior to pitching your yeast. Keep a packet of dry yeast on hand just in case it tastes bad.
- Don't try to reuse yeast from a high-gravity beer (>1.060-1.065)
- You may be able to reuse/repitch yeast for several generations but successful repitches depend on your sanitation.
- The best on-line (free) resource for yeast starters and pitching rates is www.mrmalty.com by Jamil Zainasheff.

XII. Attendance Drawing – Ken Johnson's name was drawn and he was the recipient of \$25 in gift certificates redeemable at The Brew Shop.

XIII. Adjournment

Meeting adjourned at 9:00 p.m.