



COHO March Club Meeting

March 15, 2023. Called to order at 7:06pm

I. Introduction of New Members and Guests:

a. Andrew. Just started making kombucha this summer and has lots of friends who brew beer.

II. Treasurer's report. Doing well with finances.

- a. Exploring adding COHO to Oregon bottle drop. Since the club is a registered non-profit, it can benefit. If you have bottle drop account, when we get the blue bags issued to us and we can distribute at future meetings.
- b. Bobby has 10 lbs of Caravienna 20 that he got from Bevel after brewing his pro-am beer free to anyone who wants it.

III. Recap of recent events:

- a. February group brew at Ben's was a pomegranate mead. Fermentation started slow, so he re-pitched yeast. It will take roughly six months to age; it should be ready for the campout.
- b. Zwickelmanias was Feb 25th. A good group of COHO members met up at several stops including Worthy, Bevel, Crux, Boneyard's Lake place brewery and Deschutes.
- c. Vertical tasting of the 2016-2021 Deschutes Abyss was at Brandon's March 10th. Thanks to Larry and Kate for bringing four additional bottles to add the 2013, 2014, 2015 and rye barrel aged Abyss. Ten people attended.

- d. Aspen Ridge brewing. The amber ale and imperial IPA (8%) turned out well. Resident who's an engineer made some quick disconnects for the Grainfather. Jerry promoted Spring Fling with them, recommending they submit the beers to the competition.

IV. Upcoming group brews:

- a. March 25th at Bobby's. Planning to brew a hazy IPA on the club's Blichmann brew easy 20 gallon system. Starting early afternoon.
- b. April group brew will be at Kevin's house.
- b. A member offered to donate a 15 gallon Speidel fermenter to go with the Blichmann system.
- c. Reminder to those who host group brews to bring a keg to the next meeting or (in the case of mead) when it is ready. Also reminder that ingredients are provided by Jason at Oregonized Brewing up to \$60.

V. Inventory of the club equipment is still ongoing; talk to Ben C if you have any equipment.

VI. Special announcements:

a. Spring Fling update: 52 entries from 5 states. Encourage club members to sign up. No meads so far, a few ciders, nearly half the entries are lagers. We've recruited 13 sponsors so far. Jason is donating a Grainfather system for best of show first prize. Most of the breweries are donating swag. Looking for a couple of more big awards for the raffle and for a few more volunteers.

b. Best of Craft Brew is at the end of this month. Great event to steward.

c. Homebrewcon is in San Diego June 22-24. Club will have a presence there. Sarah and Ben have volunteered to drive down with the kegs and jockey boat. Kevin polled the members to see how many would brew beer for the conference and time it to be ready by mid-June. In addition to club night, at the blow-out bash each club can bring one keg. Board has approved up to \$2500 for renting a truck and fuel to get the beers down there cold. Looking to either rent a box truck or borrow a pick-up truck to tow a trailer. Peter possibly can loan his truck.

d. The club campout is July 21-23 at Big River campground.

e. Buy your raffle tickets at the break.

f. The Maker's Faire is going to be September 9-10th at the Oregon State Cascades campus this year.

VI. Introducing a new event at club meetings to encourage more feedback on homebrew. Anyone can contact Kevin ahead of time to bring a growler of beer they want anonymous feedback on. Kevin had the first volunteer at the meeting with an oatmeal stout that was not entered into the club competition. Good head retention. Some phenols. A little astringent, short finish. Aged about two months. Nice roasty nose, some fruitiness. Discussion on how to deal with the astringency. Requested for next time that a grain bill/recipe sheet accompany the beer to help with additional feedback.

VII. Upcoming events

- a. Next club comp is fruit beers (BJCP category 29 A, B, C, D), due May 6th. Submissions must indicate the fruit and base beer style.
- b. May 6th is big brew day. The club has brought different systems to the Old Mill to demonstrate brewing and recruit new members.

VIII. Club comp announcements: winners were announced for the Judge's panel and People's Choice. Results to be posted to the website.

IX. Open forum: Jason is giving away expiring yeast for free. Bourbon tasting at Quentin and Leslie's this spring, date TBD.

X. March birthdays: Troy, Peter, Larry, Denise, Ted

XI. Attendance raffle: Randy Scorby, who was not in attendance unfortunately.

XII. General raffle: lots of really good beer.