Happy New Year to all my fellow homebrewers and beer nerds! I hope that everyone had a safe and relaxing holiday season filled with laughter, joy and a few glasses of your favorite suds. Our annual Holiday Party was a huge hit and I'd like to thank VP Brian Haslip, Burgermeister Meagan Thompson, Michelle Lish, David Scheer at the Oddfellows Lodge and the rest of the planning committee and volunteers for such a wonderful event. And thank you to everyone who brought beer, food and took home bottles from the ring toss.

Looking back on 2016, I am humbled by the contributions and achievements of our members, as well as the growing support from our local brewing community. This past year saw new collaborations with commercial brewers such as Labrewatory, De Garde and three "Homebrewer Series" releases from Portland Brewing, as well as a new festival partnership with Nano Fest. This year's Fall Classic competition saw a record eight brewing experiences offered to category winners, including our host brewery Ecliptic Brewing.

Our friends at Widmer Brothers welcomed Brian Haslip, Chris Hummert and Chuck Macaluso to the coveted rank of "Widmer Collaborator". Chuck also took 1st place in "Strong Stout" at NHC Finals, as well as winning his 4th OBC Cup and Member of the Year/Silver Bung. That is a tremendous accomplishment for any homebrewer, not to mention a huge contribution to the organization through many volunteer hours and thousands of M&Ms.

A few of our sour loving members and friends spent Memorial Day weekend in the woods brewing "Wild" beer, pairing some amazing meals from our Burgermeister Meagan with some of the best commercial examples, and building new friendships. Our members also took bus trips to Sake One, Wolves & People, Waltz Brewing and Bull Run Cider as well as Bull Run Reservoir. And speaking of brewing water, Brian Haslip and the chaps from Clean Water Services pulled off another inspiring "Clean Water Challenge" in September, generating more national press for the club and this very important global issue.
The other standout for me was the OBC presence and participation in the inaugural Pacific Northwest Homebrewers Conference, which returns to the Vancouver Hilton this March 17th and 18th. In addition to presentations by members Jason Barker, Alex Brehm, Rodney Kibzey and John Lovegrove, our "Intergalactic Kegger" was certainly the talk of homebrew club night. Thank you to all the outgoing and continuing board members, volunteers and other individuals who helped make 2016 an amazing year.

As we kick off 2017, the Winter is already off to a crazy start, with two snowstorms that froze all our hoses and shut down outdoor brewing for most of the month. This is a great time of year to play with extracts and new flavors with an indoor stovetop batch! Meagan and I managed to get 12 gallons of a Belgian Brown Ale into the fermenter between periods of freezing temperatures and snow. The 2017 OBC board will be joining us this month to resume an old OBC tradition called "Board Brew" featuring the same recipe made 10 years ago by the 2007 board. Look for a keg or bottles of a very special beer sometime later this year.

I am particularly excited to have Alex Brehm lead our educational initiatives this year, and continue to share his passion for brewing with all of you. He and our other incoming board members have a lot of wisdom to share. But our meetings should not be all about us! Given the size of our club and average meeting attendance, it is usually difficult to discuss "who is brewing what" and share updates on everyone's brewing adventures. It is my sincere hope that the club can be more inclusive of all members and allow each of you to share your stories and your results, and provide feedback, knowledge and camaraderie that I believe all of us are looking for in our club.

Please join us on January 12th at 7pm for our first FH Steinbarts meeting featuring guest brewer Ben Edmunds from Breakside, who just might be bringing a few kegs of special beer for us to try. We will also meet new members, discuss upcoming events like PNHWC, the return of "SheBrew" and open the floor to members to share their thoughts and wishes for the club in 2017. Until then, keep your fermenters warm and your bottles cold. I look forward to sharing a taste with each of you this year.

Cheers!

President Jim Thompson
Competition Corner

We’ve got some great competition opportunities coming up, so get brewing!

First on deck is the Stout Bout, put on by the Portland Brewer’s Collective. Let’s make sure the OBC represents! Entries are due Jan 14\textsuperscript{th} and the drop off location is Baerlic Brewing. This is also a good local opportunity to get judging points and experience. Find out more at: http://pbcstoutbout.com/

Here’s some regional competitions for January and February:


- Joint Base Lewis-McChord – entries due Jan 30\textsuperscript{th} https://www.competitions.hopsclub.com/2017jblm/

- KLCC Microbrew Homebrew Competition – entries due Jan 30th


I’m pleased to announce that registration is now open for the 1\textsuperscript{st} SheBrew homebrew competition. The OBC is taking the helm at starting up and running this competition, which is open to all female homebrewers. The entry deadline is February 18\textsuperscript{th}. Please consider volunteering to judge or steward on Friday evening February 24\textsuperscript{th} and/or Saturday February 25\textsuperscript{th}; if interested, you can register at http://shebrew.oregonbrewcrew.org/. All the proceeds from the homebrew competition portion of SheBrew goes to OBC.
There is also a SheBrew Festival, in partnership with The Human Rights Campaign (HRC) on March 4th. There will be several female professional brewers and homebrewers (including from the OBC!) with beers for sampling in order to vie for the popular vote (these beers do not have to be the same as entered in the homebrew festival). It’s a fun festival with great beers, well worth attending.

Last, but not least, be thinking about AHA National 1st Round Entries. For Seattle, the registration window is Jan 30th to Feb 5th, with entries due Feb 27th through March 8th. [https://www.homebrewersassociation.org/national-homebrew-competition/](https://www.homebrewersassociation.org/national-homebrew-competition/). Chuck took the honors in 2016, who will it be this year?

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![Brewhaha cartoon by Mitch Scheele](image)
Education Corner: New Beers Resolutions
from your Education Chair Alex Brehm

As we all turn the calendar to a new year, many people gain a renewed interest in their homebrewing. Perhaps you’ve been inspired by an inventive holiday ale, received some new brewing toys as a gift, or simply had some time off to think about making beer. I have been brewing up a storm over the last month, and am looking forward to a year of great beer. But it’s important to step out of the excitement of brewing every once in awhile to set goals for our craft. If we don’t have challenging but realistic goals, we will never improve as brewers.

So take a moment to think on this question: what in the wide world of brewing to I want to get better at in 2017?

For those of you struggling to name a single thing that you want to focus on, I recommend the following goal: get back to basics and brew simply. As exciting as it might be to craft a Smoked Mexican Chocolate Imperial Stout, you can learn so much more from a simple brew.

“But Alex,” you say, “that’s sooooooo boring! Quit taking all the fun out of homebrewing!” Believe me, I understand that complaint. I like being inventive as much as any brewer. But I can’t taste the final product of my spiced butternut squash ale and isolate where off flavors came from, or say, “oh THAT’s what CaraMunich malt tastes like.”

We stand to learn so much from brewing simply, and in my mind simplest way to brew is making Single Malt and Single Hop (SMaSH) beers. The premise is that you pick a single base malt and single hop, and when the beer is done you know exactly where every flavor came from. No more “does this citrus character I love come from the Centennial, Amarillo, or Mosaic hops in my IPA." There also isn’t much for off flavors to hide behind in a SMaSH beer, so you can likely use them to troubleshoot flaws in your process as well. If you’re looking for some inspiration, find some room in your brew schedule to try out this simple recipe (or something like it):

Simcoe SMaSH American Pale Ale
Targets: 5 gallons, 1.050 OG, 1.010 FG, 5.2% ABV, 40 IBU

All-Grain brewers: 10 lbs Vienna Malt, mash at 155 degrees
Extract brewers: 7 lbs Light Liquid Malt Extract

.5 oz Simcoe (60 min)
.5 oz Simcoe (10 min)
.5 oz Simcoe (5 min)
.5 oz Simcoe (0 min)
Chill to 65 degrees and pitch an American Ale yeast of your choice. Ferment for two weeks before bottling/kegging.

If you want to share your personal New Beers Resolution, shoot me an email (alex.brehm@oregonbrewcrew.org)! I’m super interested in hearing what your goals are for the year to come, and would love to use this information to put together education topics for our monthly meetings.

Cheers,
Alex Brehm

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Club Brews at Pacific Northwest Homebrew Conference

We're forming a committee to help organize our booth at PNWHC Club Brews night, taking place on the evening of Saturday, March 17 in Vancouver, WA. We're looking for volunteers!

What is Club Brews?

Club Brews is a private brewfest centered around homebrew clubs in the Pacific Northwest that happens on Saturday night of the PNWHC. All clubs, big and small, will have booths set up where fellow conference attendees can try their beer and chat with the brewers. This is a chance to represent your club, have fun tasting beer and see what other brewers in the area are doing.

What Do We Need Help With?

- Decorating our booth
- Supplying beer for our booth
- Serving beer at our booth

Requirements

You must be a paid attendee of the PNWHC to volunteer for or otherwise attend Club Brews Night.

Sign Up

Volunteers can help as little or as much as they want, no pressure! Contact Club Brews Committee Chair Sean Sanders if you think you may be able to contribute, and he'll include you in discussions on coordinating our efforts. This is a great way to help the club and earn MOY points.
Don't forget the OBC Pilot System!

Fabulous upgrades to the Pilot System!

This year, we decided to spend the full pilot system budget on much needed upgrades and improvements. A Brobdingnagian thank you to Brian Haslip for ordering the parts and assembling/transfiguring the system! Great job!

Some of the improvements include:
• Added a 2nd, better pump on a new stand
• Improved the existing pump
• Added switches to both pumps
• replaced all of the hoses
• Added a sparge arm
• replaced the thermometers with a digital one
• Added a 3rd burner high BTU (Blichmann stand donated by Jim Thompson), that thing is a massive improvement!

Future improvements will include:
• replacing the other burners with high BTU
• etching of the interior of the kegges
• possible new kegges to expand the system
• Others? Your suggestions requested

In addition to the amazing upgrades and improvements, we are also improving the sign-out process. There are new forms to complete that will allow you to request specific parts instead of the entire thing. This will enable multiple members to utilize the system simultaneously. Look for the new sign-out form online in 2017 to reflect these changes.

Any questions? Send them to bryan.haslip@oregonbrewcrew.org.
Happy brewing!
Hello, everyone! First of all, a huge THANK YOU to everyone who participated in our annual holiday party. Whether you volunteered, cooked, brewed, or just attended the event, your participation was much appreciated! (You definitely made my life easier.) The food and beer were excellent and the company… even better! Those who could not attend were missed.

Secondly, we look forward to seeing you January 12th at Steinbart’s for our first meeting of the year. Just like last year, I will hold a potluck raffle (2 items) to those who bring sober-making treats! (See ticket values below.) I will also offer bins for glass and recycling, plus hot coffee for those who… just… must. ;)

Finally, if anyone has any input they would like to share at any time during the year, please feel free to contact me, info below. I am here to serve the club, not my own interests, so I would like to know what club members want and need. I’m here for you guys!

**Wishing you a healthy, happy, beery good 2017!**

**POTLUCK RAFFLE TICKET VALUES**

1 ticket for small items: chips/dip, breads, package of store bought cookies, candy, etc.

3 tickets for medium items: salad, a plate of homemade goodies, a pot of beans, veggies, or a smaller to medium dish of substantial food.

5 tickets for large items (that feed at least a couple dozen people): lasagna, mac and cheese, sandwiches, BBQ or Smoked meats, or a medium dish with obviously expensive ingredients, or generous portion of time used to prepare it.

**Holiday Party Ring Toss, using the remaining Fall Classic homebrew entries.**

Meagan Thompson
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meagan.thompson@oregonbrewcrew.org
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Communications Chair, Jon Campbell
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Bürgermeister, Meagan Thompson
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Historian, Jeremie Landers
historian@oregonbrewcrew.org

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OBC Cup Standings

https://oregonbrewcrew.wildapricot.org/obccup

*Important: The cutoff for 2017 OBC Cup points is midnight, November 30th. All points will be verified and checked prior to the Holiday Party and final awards. December points will rollover to 2018.*

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OBC Member of the Year (MOY)

https://oregonbrewcrew.wildapricot.org/moy

If you are willing to write up an article for the newsletter please email me at jon.campbell@oregonbrewcrew.org

OBC Website
http://www.oregonbrewcrew.org

OBC Facebook
https://www.facebook.com/groups/41701213570/

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