Welcome to summer my friends! The year is rocketing by and the Brew Crew has a lot to be excited about. The May OUT meeting at Oregon City Brewing was a big success, and Dave Vohden's beers were really outstanding! I am excited to see their sour and barrel program grow in the coming years. If you missed the meeting, be sure to get down there this summer and say hello.

As we wait for 2017 Collaborator winners to be announced (we had a record number of entries this year) there are many competition wins to celebrate, including 27 medals at the 35th Annual Oregon Homebrew Festival organized by the Heart of the Valley Homebrewers in Corvallis. It is thrilling to see new members like Adam Lund, Alex Behlen and Jake Freshour joining the competitive ranks! Someday one of these new members may even catch Chuck Macaluso as he sprints toward his 5th consecutive OBC Cup win.

Congratulations to Corrie Heath and the Competition Committee on pulling off another successful Heart of Cascadia at the Labrewatoty last month, as well as Sander Hoekstra for winning Best of Show with his amazing Wit turned Belgian IPA! I would also like to thank Brian Haslip, Imperial Organic Yeast and FH Steinbart for organizing a really fun "Big Brew Day" last month. There is nothing better than brewing with friends on a beautiful Spring day with free grains, hops and yeast. Also thanks to our Burgermeister Meagan for the delicious cookout!

This month we return to FH Steinbart for our June meeting, which promises to be packed with exciting content. In addition to teaching this year's BJCP class, Alex Brehm continues to develop an awesome educational program for our membership. As always, please BRING FOOD for everyone to enjoy. You might even win some cool prizes. It is extremely helpful to have lots of food so that everyone can imbibe responsibly.
Lastly as we turn to hotter brew days in the coming months, I wanted to share a trick that I learn from Chuck: pre-chill your chiller water! I always had trouble getting my wort down to pitch temperatures after a long hot brew day, as most area groundwater will increase in temperatures this time of year. If you can find or build an inexpensive immersion chiller (or have an extra one laying around after you upgraded to plate or counterflow chilling) try running your garden water through a cooler filled with ice water. This trick has me often slowing the rate of my chiller water to keep the temperatures above 60F! Mine leaks all over the place but is still worth it.

Until next time, keep your... actually just keep everything cold!

Cheers!

President Jim Thompson

Big Brew 2017 at Imperial Yeast
Competition Corner

Whew, May was a busy month for competitions! But there’s still some around the corner…

- **Portland Fruit Beer Homebrew Competition** - entries accepted from May 15th to June 2nd at Steinbarts or Burnside Brewing. Categories include: light, dark, wild/sour, spice/herb, and cider/perry. More info here: [http://www.fruitbeerfest.com/?page_id=604](http://www.fruitbeerfest.com/?page_id=604)

- **Cheers to Belgian Beers** - taking place on 6/2 and 6/3, deadline May 26th, drop off at Commons Brewery. Yeast strain this year is B45 Gnome. Four categories including: Belgian, Belgian Strong, Trappist, and Yeast Strain. More info here: [http://oregoncraftbeer.org/ctbb-homebrew-competition/](http://oregoncraftbeer.org/ctbb-homebrew-competition/)

Your entry fee gets you entry to the festival!


- **Lane County Fair** in Eugene - entries due 7-14, no website but is a BJCP registered competition

- **Red, White, and Brew** - judging 7-8, this is a first year competition in Long Beach, CA, raising money for our military men and women, more info here: [http://www.longbeachhomebrewers.com/comp/rwb2017/](http://www.longbeachhomebrewers.com/comp/rwb2017/)


Congratulations to OBC members bringing in the medals from Heart of Cascadia!

Sander Hoekstra took Best of Show, followed by Adam Lund, and Jason Barker for a clean sweep of the top three! Medal winners included: Jason Barker (1st Am IPA), Rodney Kibzey (2nd Am IPA), Jim Sullins (1st Black IPA), Jon Larson (2nd Black IPA), Jake Freshour (1st Specialty/Session IPA), Sander Hoekstra (1st Belgian/White/Wild IPA), Alex Brehm (2nd Belgian/White, Wild IPA; 2nd Rye/Wood; 1st (with Caitlin Brehm) in Fruit/Spice/Herb/Veg IPA), Chuck Macaluso (1st Rye/Wood IPA), Adam Lund (1st and 2nd Double IPA); and Brady Gilchrist (3rd Fruit/Spice/Herb/Veg IPA).

**OBC also had a good showing at the Heart of the Valley competition!** Congrats to the following medal winners! Robert Hickman (2nd standard Am beer), Chuck Macaluso (2nd international lager, 1st Czech lager, 1st strong European lager, 2nd dark British beer, 3rd historical/alternative fermentables/smoked beer), Jake Freshour (3rd international lager, 2nd IPA, 1st specialty), Alex Behlen (2nd pale malty European lager), Scott Nieredka & Alex Parise (2nd pale bitter European beer, 2nd Belgian ale), Adam Lund (3rd amber hoppy European beer/dark European lager, 2nd standard Am Ale, 1st standard cider/perry), Jason Barker (3rd strong European lager, 3rd strong British ale, 3rd Wood), Doug Ballou (2nd strong British ale), Dave Lauridsen (1st Am porter and stout), Jim Thompson (1st strong Belgian ale, 1st historical/alternative fermentables/smoked beer, 2nd wood, 3rd traditional mead), Alex Brehm (2nd Am wild ale, 2nd specialty, 3rd fruit <co-brewed by Caitlin Brehm>), and a Jim/Chuck collaboration (1st Spiced Beer).
And this just in! You can soon enjoy a pint of Chuck Macaluso’s Rye IPA while watching a bunch of guys in green kick around a ball! Chuck won the Pride of Cascadia category of the Duane Graf Memorial Homebrew Competition. Congratulations!

Brewhaha

© 2015 by Mitch Scheele
Hello, everybody! **June is an IN Meeting** at F.H. Steinbart’s, June 8th at 7:00pm. We look forward to seeing you there. 😊

*Please BRING FOOD to help us get home safely!*  
We will raffle a Steinbart’s $25 gift certificate and a pocket Breathalyzer.

**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.

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**The May Out Meeting was at Oregon City Brewing.** It was a packed night with ~ 60+ members attending! We were given entry to the barrel room and enjoyed charcuterie and pickled veggies with a wide selection of beers. Additional food was available from OP Wurst.  
*We also witnessed a beautiful double rainbow!*
OBC CHALLENGE COIN

submitted by Michele Lish

OBC has a unique collectible and fun item for members. It is a challenge coin. This coin is "designed" like a bottle opener, but it doesn't seem to open bottles, sorry about that but I wasn't told that when I placed the order. However, I believe it is unique because I have not found another homebrew club that offers anything like this, but with over 1,700 brew clubs in the US alone, who knows for sure. What I can tell you is that every time I show it to people I meet who are not in OBC and are homebrewers they all think it is a one-of-a-kind item for homebrew clubs.

This coin, which bears the OBC logo on the front, is 1 ¾", ⅛" thick, it is basically round and made from brass, and has a 4 color hand-enameled design with an antique finish. They will be for sale at meetings, and can be ordered on our website. The cost to members is just $8, and to non-members is $10. It is a great gift to give to friends who like beer and especially those with whom you share your own homebrew. However, more importantly, you can get free beer. Here is how:

The tradition of the challenge coin goes back many years. But the “challenge” term comes from having one in your possession, and challenging another person, by tapping it on something – generally a bar counter or table in a bar, to show their coin. If they don’t have a coin, they are supposed to buy you a drink. For us that means a beer. If they do have one, you are supposed to buy them a beer. Many a club member has been caught without his/her coin, so be sure you not only own one, but keep it handy. In fact, they don’t even have to show you the OBC coin, as just any challenge coin will do. Not just any coin in your pocket, but a real challenge coin.

The history of challenge coins has varying stories regarding the origin and the minting of the first coin, so who knows which version is true. All seem to say it started in the military, probably during WWI, and was a sign of comradery in a military unit with the coin being given to all unit members. Later they were presented as an award. This award was done by palming the coin off in a hand-shake of congratulations. I received a few myself when I got a high promotion or a military ribbon while in the Air Force.

Besides the military, they have become very popular in many other career fields especially emergency services like police and fire. A lot of departments have a challenge coin with their department emblem on them. Now even the President has one since Bill Clinton started that tradition. This then became a new thing for other branches of government services. You can find them in other clubs like the Legion, Boy Scouts, the Lions club, and even as movie collectibles like the ones with characters from Star Wars on them. There are many that have become collector’s items, and with OBC being (probably) the first, and (probably) the only club to have one in the homebrewing industry, it too might become a collector’s piece. I plan on taking them to Homebrew Con in Minneapolis in June and see what other clubs think.

Some places even have pretty elaborate rules as to how all this should work, but we haven't established any as yet except as I stated above, so if you don't want to have to buy a drink, you might want to buy a coin instead and do what we all like.... get free beer.
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 keggles
- possible new keggles 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 brian.haslip@oregonbrewcrew.org

Happy brewing!

Dylan
Cheers to our new members!

Todd Baker  Jess Zdeb  Matthew McCormick  David Petri  
Kaoru Trepap  Dan Schlegel  Boyd Mathews  
Brian Stidham  John Piper  Bizzy Gross  
David Wiltz  Dave and Mandy Hayes  Mark Keene

New Member Profile

Mark Keene

How long have you been brewing? I brewed my first batch of beer in 2009 in a tiny apartment in Tokyo. That was my only all extract batch, I went to partial mash and then all grain as soon as I could. Basically, as soon as I knew I wanted to brew beer, I knew I was all in.

What is your favorite beer style to drink/brew? I make a pretty mean smoked brown ale. Brown ale in general is pretty underrepresented I think, especially ones that are on the dry side and use smoked malts like I like. I also enjoy brewing CDAs, XPAs and the one that really got me started, American hefeweizen. All three of these styles got me in lots of heated discussions with my fellow home brewers in Japan, and are probably one reason I didn't do too well competitions! I've been drinking hoppy Northwest micros since the early 90s and (don't tell anyone) I'm not quite as excited about them as I used to be. So lately I've begun brewing and drinking Brett beers. These are exciting but it makes me feel like I'm starting all over from day one - a little scary.

What is your typical brew day like? I usually mash in around 10 to 10:30 AM and finish chilling around 1 PM. Because of my condition I run out of energy by about 3:30 PM and need to lay down, so I started investigating ways to shorten the brew day. After some research I went to a no-sparge, 30 minute mash, followed by a 30 minute boil for most brews. Since I actually can't do any of the physical parts of brewing by myself anymore - I'm in a wheelchair with only minimal use of my arms and legs - I have a little crew of between one and three guys that do all the work. Even with just one guy though we can usually wrap up in time to eat lunch and have a couple of beers before I have to go crash.

Do you enter competitions, or plan to? Absolutely! The first thing I did after joining OBC was grab the last spot in the Pure Water competition. I've been in several BJCP comps in Japan, and judged in three of them.
What do you hope to get from OBC? Knowledge, gear and camaraderie, not necessarily in that order. I may also occasionally put feelers out for help on brew days when my regular guys are slacking off!

What do you think you bring to the club? I love brewing, with a passion. I was just beginning to make the moves towards going pro when I was diagnosed with ALS in 2013. At that time the prognosis was 3-5 years. This was a huge blow, a major setback. We decided to move back to the states to "get ready", so I sold off everything in my brewery. I assumed I was finished as a brewer. But it wasn't too long after getting settled here that the old itch came back and I started accumulating gear and pestering friends to come over and help out. In the meantime my specialist here had increased the prognosis to 10-15 years. Enough time to get some serious brewing done! So, hopefully I bring inspiration to other brewers. I'm always happy to share my knowledge with less experienced brewers too, and of course I love to talk about the state of craft beer in Japan, which is absolutely cracking right now.

SHOP NOW!!!
http://www.oregonbrewcrew.org/Shop

Challenge Coins!!!

The OBC now has a challenge coin for sale. The cost to members is just $8, and to non-members is $10. When this limited edition is gone, the intent is to make a different design.

A special thank you to Michele Lish.
Festival Updates

June brings us two of the best (in this humble writer’s opinion) Portland area fests of the year. First up is the BrewFest in the Park, replacing the Organic Beer Fest normally held at the same time and location. This is a family friendly fest featuring 60 organically produced beverages, mostly consisting of beer, cider, and mead. The fest runs from Friday June 3rd to Sunday June 25th at Overlook Park in Portland, and the OBC will have our information booth on site. We’re looking for volunteers to man the booth and conduct a brewing demonstration on the pilot system. The fest is also looking for volunteer servers. Check our events page to sign up to volunteer at this fest, or the fest website to volunteer as a server.

Next is the third annual, always excellent Portland Craft Beer Festival. THE PCBF will be taking place in its usual location at the Fields Neighborhood Park from Friday June 30th to Sunday July 2nd. We need a lot of volunteers for this one! The PCBF organizers donate to the OBC based on our participation in staffing the final serving shift of the fest on Sunday from 4-7. Volunteers will receive free entry, a shirt, and be able to fill 2 growlers to take home upon completion of their shift. We’ll also need volunteers for our info booth and a brew demonstration. Sign up now via our events page!

Other Fests

Did you think that was all? This is Portland! There are many more fests to be had -- ones that the OBC isn't directly involved in, but you should check out nonetheless!

The Fruit Beer Festival takes place Friday June 9th through Sunday June 11th at the Park Blocks in downtown Portland and is organized by our own Jeremie Landers and Jenn McPoland. Volunteer servers are welcome to sign up here (OLCC permit required).

Be sure to check out the Rye Beer Fest in Happy Valley on Saturday, June 17th.

Finally the Portland International Beerfest takes place at the same time as the Brewfest in the Park: Friday, June 23 through Sunday the 25th.

These five should serve as a good warm up for the many more happening in July. Hope to see you there. Cheers!

-Sean Sanders (Events Chair)
Education Corner: The Secrets of Master Brewers
from your Education Chair Alex Brehm

Did I grab your attention with that headline? I sure hope so, because you’re not going to want to miss this.

Every homebrewer wants that little nugget of insider knowledge. Whether you enter your brews in competition and are looking for any competitive advantage, or are trying to clone a classic brew to share with friends, you have probably asked yourself “but how do they get THAT flavor into this beer!?” Sometimes, the only way to answer that question is by going straight to the source.

This is the premise behind Portlander Jeff Alworth’s new homebrew book: The Secrets of Master Brewers. In Jeff’s own words, “to really understand the beers brewed in other countries, you have to put yourself in the mind of those brewers, to see how they came to their own basic assumptions and how they shape their beer.” That’s exactly what Jeff has done: put himself in the mind of brewers through extensive interviews and investigation.

Jeff will be joining us at our June 8th in meeting (7:00pm, FH Steinbart) to lead a discussion about classic traditions, techniques, and styles. He will be joined by local brewers Alan Taylor (Zoiglhaus Brewing, PINTS) and Alex Ganum (Upright Brewing), as well as OBC’s own Bill Schneller. Expect plenty of good beers on tap to… let’s say “facilitate” our discussion.

Cheers,
Alex Brehm
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Historian, Jeremie Landers
historian@oregonbrewcrew.org

OBC Cup Standings (as of 5/29/17)

<table>
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<tr>
<th>Name</th>
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<tbody>
<tr>
<td>Charles Macaluso</td>
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<td>Jim Thompson</td>
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<td>Alex Brehm</td>
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<td>Jason Barker</td>
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<td>Adam Lund</td>
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<td>Jake Freshour</td>
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<tr>
<td>Jon Larson</td>
<td>4</td>
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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.

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

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

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