



## Upcoming Meeting(s) & Events

July Zoom Meeting Thursday 7/9/20 at 7pm

Join Zoom Meeting

<https://us02web.zoom.us/j/85190596172?pwd=K3NRdlhRYUxCRE4vZi9hZGIwU0VWUT09>

Meeting ID: 851 9059 6172

Password: 219392

July Zoom Meeting Wednesday 7/15/20 at 7pm

### Tax Day Zoom Party

We all miss getting together sharing our lives, our stories, our food, but especially our beer!!!

Wednesday July 15th is the US rescheduled Tax Day for 2020, but lets face it, we all know you all have already filed your tax return and spent your refund on some beer related item.....maybe even on beer!!!

Therefore, we know you won't be bogged down with receipts and misc for the deadline that night, so you have no excuse not to join the party.

During the last few months of this pandemic, we're sure you have tried many new beers that you've never had before. Some maybe good, some maybe bad, and probably one or two really fantastic beers.

So here's what we want to do.....

We want you to go out and find that fantastic beer.....get a can, a bottle, six pack crowler or a growler.....even a keg if that's the only way !!! :)

Then join us on Tax night, and tell the rest of us why you like that beer so much and where you found it!

<https://us02web.zoom.us/j/84852272243?pwd=L0lWZUJDcUJsU1RualZmZVpQekJQUT09>

**Meeting ID: 848 5227 2243**

**Password: 794243**

## Presidential Pint

Happy July! Normally by the time this newsletter reaches you, Oregon Brew Crew would have just finished up with the Portland Craft Beer Festival and we would be getting ready for the Oregon Brewers Festival. This has been a much different year all together. Have you heard about the All Together worldwide collaboration between breweries raising money for the hospitality professionals <https://alltogether.beer>. The beer is very good!

June 18-28 was Oregon Cider Week and this year was virtual. Portland Cider had a donut pairing with their ciders. I ordered mine and took it home to enjoy. It was a fun virtual event and a great desert. We also got a keg filled by Rosenstadt Brewery with Kolsch to benefit the Oregon Food Bank on June 20th. This was an awesome benefit to being either an OBC member or an AHA member. Thank you Nick Greiner for the amazing opportunity!

Michele Wonder has been working on a home brewing event called Black is Beautiful which she has written an article about it (see below). American Homebrewer's Association (AHA) had their HomeBrewCon 2020 virtual this year and Richard Coffman attended and has written an article for the newsletter.

Portland breweries, tap houses, and restaurants were able to reopen to a limited number of patrons providing they wear their masks until they are seated at least. I have been frequenting Breakside Brewing, Valley Growlers, Roscoe's, and John's Market on Powell (new location). I have also been getting to go beer at Beer Monger's and Portland Cider. Remember to support your local breweries and tap houses.

Cheers!

*Jon Campbell*

2020 President

## Competition Corner

N/A - Everything is currently canceled.

# Bürgermeister Brewsletter

Hey fellow brewers. I hope this newsletter finds you all in good health and even better spirits. I enjoyed writing up a little different kind of news these past couple of months. As many of you know I enjoy cooking for you all. I am missing the summer bbq's we do. I am missing the food competitions we have. And I am missing seeing you all at the meetings and all the fabulous foods you bring. I have hope that we will all be together again one day soon. Maybe even an out meeting, in the nice weather, at a park or something. But until then I look forward to seeing posts that have been made on Facebook. Different meals that have been created, and also the brews that are going on. I love seeing the extra gardening that some of you are doing, and all the creative ways others have come up with to entertain themselves and their families.

Have you brewed a beer with coriander and orange peel? Was it a pale ale, a wheat beer? Would you share your recipe with me? Share your experience? What did you like about the beer? What did you not like? Do you like those flavors together? I have only used coriander but not orange. Why do I ask? Because I want to share a recipe with you. One that I love. One that I have been making for years, but not lately because I am trying to be gluten-free and am still working on what bread is now. Maybe these would pair nicely with a matching beer.

## Orange and Coriander Brioches

Makes 12

2 cups strong white bread flour  
 2 tsp dry yeast  
 1/2 tsp kosher salt  
 1 TBS caster sugar  
 2 tsp coriander seeds, coarsely ground  
 grated peel of one orange  
 2 eggs, beaten  
 1/4 cup salted butter, melted  
 1 egg beaten, to glaze brioche with

1 cupcake pan and liners, because I am assuming you do not have a brioche pan, nor do I. Sift flour into a mixing bowl and stir in yeast, salt, sugar, coriander, and orange peel. Make a well in the center, pour in 2 TBS hand-hot water, the eggs, and melted butter and beat to make a soft dough. Turn the dough on a lightly floured surface and knead for 5 minutes until smooth and elastic. You should be able to pull some of the dough and it will stretch nicely and you will also be able to see through it. That is the glutens doing their thing. Return to the clean, lightly oiled bowl, cover with a clean towel or plastic wrap and leave in a warm place for 1 hour until doubled in size. Turn on to the floured surface, knead again briefly and roll into a log. Cut into 12 pieces. Break off a quarter of each piece of dough and set aside. Shape the larger pieces of dough into balls and place them in the prepared pan. With a floured wooden spoon handle, press a hole in each dough ball. Shape each of the smaller pieces into a little ball and press into the holes, not all the way, but firmly. Cover with lightly oiled plastic wrap and leave in a warm place until the dough rises above the muffin tin. Preheat oven to 425°f. Brush the brioche with beaten egg and bake for 15 minutes until golden

brown. Scatter over extra shreds of orange peel if you like, and serve warm with butter.

I like to flavor my brioche differently to pair with the meal they will be served with. I think this one would go nicely, as I said before, with a similar beer.

I would love to be tagged in your post about your coriander and orange brewing or cooking.

Until then,

Keep brewing, keep cooking, and keep safe my friends,

Cheers.

*-Torri Hansmann*

## Brew U / Off Flavor of the Month / Edu Content

### Off Flavor of the Month: VDKs (Diacetyl and Pentanedione)

**What is it:** Vicinal Diketones (VDKs) are a group of flavor components in beer, most notably 2,3-butanedione (generally referred to as diacetyl) and 2,3-pentanedione. Pro brewers tend to refer to VDKs, homebrewers to diacetyl, as it is the main VDK of concern, here we are mostly discussing diacetyl

Diacetyl is created by non-enzymatic oxidative decarboxylation of alpha-acetolactate, which occurs outside the yeast cells [2]. Alpha-acetolactate is produced as part of the valine anabolic pathway (the reaction pathway yeast use to create the amino acid valine) which is a side chain to the main ethanol production fermentation pathway.

A similar process makes 2,3-pentanedione, except the precursor is acetohydroxybutyrate, and the competing amino acid is leucine.

As yeast slow down in fermentation, they enter what is known as the stationary phase. One of the key elements of this phase is diacetyl reduction. Not only do yeast produce the precursor to diacetyl, they also consume the diacetyl that is produced and enzymatically reduce it. Yeast reabsorb diacetyl and convert it to acetoin and subsequently to 2,3-butanediol. Acetoin and 2,3-butanediol have high flavor thresholds, and so neither contributes much in terms of flavor to the finished beer at normal levels. (Acetoin can taste musty at higher levels, but by this pathway is usually below flavor threshold)

**How is it perceived:** It is important to note, that there is a greater variation in the sensitivity of VDKs than many other off flavors; around 25% of the population cannot detect them at all, and others vary significantly in their sensitivity. Diacetyl is mainly perceived as movie theatre popcorn, where it is the artificial flavoring in the fake butter squirted on the popcorn. Other people describe, butterscotch and toffee, but it is important to be able to distinguish it from 40L or invert 2 in an English ale. It also affects the mouthfeel, some people can pick up a slickness or oiliness to the mouthfeel from diacetyl. This is an easy one to train, as you can buy

diacetyl at the fred meyer. It is sold as “imitation butter flavor” next to the vanilla extract in the baking section. Start by dosing a drop at a time in a light lager until you can perceive the aroma, and then be sure to dose a similar amount into an amber ale/bitter/old school ipa, to see how it differs from a caramel flavor.

2,3 Pentanedione tastes like honey but not in a good way. Like cheap honey mixed with a touch of old fryer oil. In my experience, if detected, it is always present with significant diacetyl. But don't get it confused with a 10L crystal or blonde candi syrup, which also can smell like honey; pentanedione smells like artificial poor honey and is almost always accompanied by diacetyl. (though there is some research that some belgian strains produce this at elevated levels, I am not sure I have perceived it.)

**When is it acceptable:** In barely perceptible levels in english bitters and other english and scottish ales. Darker english/irish porters/stouts can have a touch more and hide it as the darker malts make it slightly harder to perceive. Czech lagers allow more; but this is mainly due to Pilsner Urquell being a butter bomb when fresh, the majority of other czech lagers have none to barely perceptible VDKs.

**Causes:** VDKs are a fermentation by product, so naturally, the main causes are all fermentation related. Once again, proper yeast health and nutrition are paramount. As a healthy yeast will not drop out before reducing any diacetyl in the wort. Calculate a proper pitch with a calculator, make a starter when necessary, and ensure proper oxygenation of the wort, have stable temp control, and add a trace amount of zinc to repitched yeast. Standard protocols. I won't beat it to death, but these are really fundamental to not having issues with diacetyl. If there is diacetyl in your beer, tightening up your fermentation process is always the first place to look. The yeast needs to be healthy at the end of fermentation, and reach terminal gravity; beers that have the yeast drop out early, often have VDK issues.

It is important to provide sufficient maturation time for diacetyl reduction. Traditionally in a german lager tradition, krausening with fresh yeast/wort will speed up reduction and naturally carbonate a beer, or a long slow fermentation occurs with the temp slowly dropping to a lagering temp(Narziss). This is rare in a homebrew setting, and in a craft beer context, due to practicalities, and instead a Diacetyl rest (D-rest) is usually employed. The process is simply to raise the fermentation temperature from lager temperatures up to about 65 to 68 °F for two to three days near the close of the fermentation. Usually the diacetyl rest is begun when the beer is two to five specific gravity points away from the target terminal gravity.

For ale production, the fermentation temperature is already in this range, so temperature modification is not necessary, unless fermenting close to 60F. But the fermentation should still be “rested” at this temperature to ensure proper diacetyl reduction. Even if diacetyl can't be tasted, however, the beer might contain high levels of the precursor, acetolactate, which can be converted to diacetyl by aging/oxidation. Once cold crashed, there is no way to get rid of the diacetyl. A Diacetyl force test can be done to test for any of the precursor left; heat a sample of the beer to 150-160F, and then let cool back to room temp. The heat will convert any precursor, and if it remains in the original beer, the sample should reek of butter. You can look up a full procedure online.

Yeast strain selection is paramount; certain strains are much more prone to diacetyl, and need a much less forgiving fermentation control than others. While it is not 100% true, the more flocculant a strain, and the lower the attenuation, the more likely it is to be a diacetyl producer, as the yeast will have a tendency to drop out and go dormant before reducing all the diacetyl. The ringwood strain (WY1187) for example is especially notorious, and may need rousing at the end of fermentation to keep it in suspension. If an english strain says a “thorough diacetyl rest is recommended” in the yeast description, in general, take that advice seriously.

(and if you don't have temp control, or are a laissez faire, or new homebrewer, use those strains with caution and perhaps select another) Lager strains are also more problematic, as they are in all fermentation type off flavors due to low fermentation temp, and requirements for large pitch rates. Czech and some of the munich strains (e.g. wlp920,wy2206,wy2308) can also be fussy with common homebrew methods.

Hop creep could use an article on its own, but in brief, there is an enzyme in hops when used as a dry hop can slowly break down dextrins in a beer. As they do, the simple sugars can now ferment to the still present yeast, which will produce diacetyl, but as the yeast is tired, and the brewer may cold crash, it may not have the energy or time to clean up the diacetyl it produced.

Worts low in FAN, which includes the amino acid valine, can cause heightened diacetyl production. While this is not a concern in any 1.048 beer or above made with reasonable malts, a 1.040 beer made with 30% adjunct (e.g. american light lager) may not have sufficient FAN levels. These beers may need extra nutrients, or as many industrial breweries do, a high gravity brewing with dilution afterwards.

Like every off flavor produced so far, oxidation can be a major factor. O<sub>2</sub> can reduce the precursor into diacetyl, and at above the flavor threshold. If all of the precursor was not converted into diacetyl in fermentation, oxidation will do it; and is the most likely cause of many of the butter bombs at the judging table, as the o<sub>2</sub> pickup in bottling via beer gun or counterpressure, along with the temperature swings enroute, will convert leftover precursor in a beer.

Lactic acid bacteria, *Pediococcus* especially and *Lactobacillus*, produce diacetyl along with lactic acid and other off flavors. They are anaerobic and tolerant to alcohol, and can cause secondary infections in beer. The diacetyl produced by bacteria combined with sourness, is never pleasant, tasting like sour rotten buttered popcorn. If you are making sours, care must be taken with strain selection of both the lacto and yeast co-fermenter. This is outside the scope of this article, and my knowledge, but look at the milk the funk wiki for more information.

-*Scott Nieradka*

## Papers, Posts & Podcasts

- Need recipe inspiration? Here's morebeer's complete recipe list. ([link](#))

-*G Scott Stukey*

## Other



## **The Black is Beautiful Homebrew PDX Brewing Project by Michele Wonder**

When I first heard about Weathered Souls Brewing Co's collaboration beer idea, Black is Beautiful, an 8.5% Imperial Stout, I immediately began thinking how local home brewers like myself could make a contribution to this project. I was instantly reminded of the Resilience Beer collab project that was undertaken by Sierra Nevada Brewing Co. back in 2018 to raise money after the devastating Camp Fire. It was a phenomenal success and proved to be a wonderful way for folks to give back through camaraderie & community as well as fundraising.

In 2018 the OBC participated by having several different members brew the Resilience IPA beer, with their own added flare naturally. We then featured these beers and brewers during one of our educational sessions with the club. It was engaging, fun and delicious to taste the different interpretations and discuss what we liked or wanted to know more about with each beer.

Of course as home brewers we don't have a direct way of monetizing our brews so I knew we had to think differently. What if we asked people to donate to a cause and as a "thank you" they would receive some bottled beer via contactless delivery to their house. Beer delivery is now a thing anyways! So I reached out to 17 or 18 of my fellow OBC brewers & asked if they would like to participate. Most folks joined in almost immediately and some brought others along with them.

Very quickly we landed on nineteen brewers configured into twelve brewing teams, each tasked with brewing a 5gl batch and providing 52 bottles. 40 lucky folks who donate will receive a horizontal flight of this beer across 12 different brews, truly a unique opportunity! The other 12 bottles will be 12-packs for each of the participating brewers. Sounded like a hell of a lot of fun to me so off we went.

I reached out to Imperial Yeast and asked them to donate the yeast for the project...done! I reached

out to Steinbarts and asked them to donate the bottles....done! One of the brewers on the project, Ryan Holt, lives in Salem and had a vinyl label printing connection. He reformatted the label to fit both 12oz bottles & cans (of course we have canning home brewers on this project!), dropping in each of our own personal logos or names and all at a steep discount to boot. Caputo Group is currently considering covering the cost of label printing.

Now of course we are in the days of quarantine so I have a lot of time and need for activity in my life currently so I built a series of web pages that I could host on my blog [www.seesmelltastebeer.com](http://www.seesmelltastebeer.com) for the project. We highlight the project, have a registration form, along with our brewers bio's and links and love for our sponsors. Once all the beers are brewed and bottled we will add a page to the site where folks can go view all the stats and tasting notes for each brew as well.

This thing really just kept snowballing as we went and as I was designing and preparing to distribute everyone marketing materials for the project I thought, this needs to be on a Portland beer blog somewhere! So I reached out to Jeff Alworth at the Beervana blog. He was very generous and made posts about us on his Twitter, Blog and FB page. At that point all the other brewers posted began making posts about it as well to their folks and BAMN the registrations came flying in! We filled over half of the allotted 40 spots. That same day the donation receipts began coming in. The second donation made was for \$300. I couldn't believe it. We got exposure from Travel Portland, Breakside Brewing and many more. It is awesome to see places that we support turn around and support us right back.

In total 40 fine folks donated \$5500 across seven different local charities and all within 10 days of launching the registration site. It truly has been wildly more successful than I ever dreamed possible. The world finds itself perched on the edge of radical upheaval and change and I believe that the conversations we are having right now are important and powerful and can truly make the world better. And in this humble brewers opinion, nothing sparks a great conversation like a well crafted beer!

Thank you to the brewers...(in no particular order) Kathleen & Chris Freitag, Adam Lund, Alex & Caitlin Brehm, Jen & Drew Hohensee, Bill Midkiff, Jenn & Jeremie McPolanders, Ryan Holt, Jimmy Mack, Alex Parise, Scott Nieradka, Meagan & Jim Thompson, Bruce Morrison. Laurel Wonder & me, Michele Wonder.

## **The Black is Beautiful Homebrew PDX Brewing Project**

by **Michele Wonder**

I got nineteen local homebrewers configured into twelve brewing teams to agree to brew a 5gl batch

of the Weathered Souls Brewing Co collab beer, Black is Beautiful. They will bottle this beer (52 total), add a custom printed label on it including their brewery name and we will compile these into 52 unique 12-packs for a horizontal home brew flight the likes of which you have never experienced before!

How do you get this beer you say? Well it is too late but the premise is you donate \$\$\$ to a charity (we curated a list of seven different local black charities) email us the receipt and you can expect this 12-pack to land on your doorstep starting August 5, 2020. We made 40 spots available with the other 12 going to the brewers themselves. We want a taste too!

We reached out to Jeff Alworth at the Beervana blog and he featured us on his social media channels. Combine that with the network the 19 brewers brought to the table and this thing sold out in less than 10 days.

In the end we raised \$5500 for these charities and had about ten people left on the waiting list. We are truly humbled and blown away at the success of it all. Plus it feels really good to boot!

Are you one of the lucky 40 who gets to crack into this super unique 12-pack with us? If not you may just have to keep your eye out for Round 2....

**Brewers (listed in no particular order):** Kathleen & Chris Freitag, Adam Lund, Alex & Caitlin Brehm, Jen & Drew Hohensee, Bill Midkiff, Jenn & Jeremie McPolanders, Ryan Holt, Jimmy Mack, Alex Parise, Scott Nieradka, Meagan & Jim Thompson, Bruce Morrison. Laurel Wonder & me, Michele Wonder.

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## HomeBrewCon 2020

I was asked to write an article of my experience attending the virtual Homebrew Con that was conducted June 18-20. Some of you may have attended virtually as well.

June 18 sessions started at 11am MT. Started with Gary Glass announcing the events. He introduced Bailey Spaulding of Jackalope Brewing Company as the keynote speaker. She spoke of her brewery and how it started and where it is now.

There were 13 sessions for the first day. Many topics were discussed.

Draft beer and building a Keezer was one of the topics and very informative. Good session of do's and don'ts when doing this project. The presenters covered the three draft systems starting with the

basic, fridge or shank and tower systems. Gas and liquid systems and various taps and lines were discussed. A video was shown to build a Keezer. Next up was Yakima Hops speaking the subject from Citra to Galaxy hops. Another session topic was the science and art of blending hops and much, much more. Brewing with honey, adjusting fermentation to influence yeast flavor expression was also discussed. Mead was the last topic for the day.

Other sessions during the event covered Brettanomyces in British brewing, making sense of terpenes, thiols, and biotransformation in the quest for unique hop expression. Also brewing up a non-alcoholic beer. The one that sparked my interest was the practicing precise packaging with tips and tricks for bottling and kegging.

One of the sessions last day covered brewing oven based beers. This I had never heard of and was quite interesting. Also brewing in the champagne method, food fermentation concepts, lager brewing, yeast blending and making the most of your home brewing system. There were about 42 sessions in all which many I did not cover. Some were from sponsors and meet-ups. Altogether was a good virtual Homebrew Con. I think the AHA did a really good job.

See you in San Diego 2021!

Cheers,

**Richard Coffman**

## The “Dregs” (Footer)

- Pilot System Info ([Link](#))
- 2020 Board of Directors ([Link](#))
- OBC Cup Standings & OBC Member of the Year ([Link](#))
- Social Links (FB, IG, TW, Site, Email)
- General Call to Submit Articles & Content
- Amazon Smile ([Link](#))