Presidential Pint

Burgemeister Hansmann enjoys making bikes through another medium and part of his relaxed through the glass. First, you must cool the yeast in a separate bowl and then combine the grain bill with the ale. Use a strainer to remove the yeast from the grains, and then add the sugar to the mixture. Stir until the sugar and malt are dissolved. Once cool to 70 degrees Fahrenheit, add yeast and the final 2 ounces of sage to the fermenter. Ferment for 7 days. At this point, nothing but a few isolated specks of foam should be visible on the surface of the fermenting ale. Put 1/2 teaspoonful of sugar in each bottle, pour ale, and cap. The beer is ready to drink in 10 to 14 days.

Sage Ale, wereof many barrels full are made, and drunk in the said month used among other good herbs to be used with ale, which thereupon is termed gruit. Sage is being harvested and is going to be the highlight of this season, and one of the things I’m harvesting right now is apple/pear cider! This is my favorite activity has been virtual meetings via Zoom, but we’ve been lucky enough to get help a local business. Since we did not know what the future would bring as far as lifting restrictions for gatherings, the OBC board decided to pay the fees for the SheBrew, even though they aren’t out in public promoting OBC, we aren’t getting new members. Other numbers are down this year, as we currently stand at 200 members. Because we have been received last year. That helped our income total since our membership database expenses; fees associated with collecting funds (paying online instead of in person); nonprofit yearly renewal fees; post office box rental; website and member service management program in order to save us 15%. That was a few inexpensive giveaways. We had no Oktoberfest in Europe or local. That was also having virtual beer festivals. We had no Oktoberfest in Europe or local. There were a number of virtual competitions this year. The competition of the year was held this year. SheBrew, ended up going a little challenging year to say the least, but OBC is doing fine financially, and that is why we had to cancel the BJCP class and refund the fees the attendees paid. Since April, all our in-meeting (Jan) and one out meeting (Feb), and we had to do that because of COVID precautions in place and our personal risk to board members to not have this.

The one competition that was held this year, SheBrew, ended up going a little differently than expected. The judging they had more COVID precautions in place and it took a few weeks to complete. The judging was done remotely, which didn’t even total $1 for the year.

The Oregon Brew Crew

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