

## *Central Oregon Homebrewers Organization*

### *General (Club) Meeting Minutes*

#### **DETAILS**

Date: Wednesday, 05/21/14  
Start Time: 6:30pm PST; 7:00pm PST Call to Order  
End Time: 9:00pm PST  
Type of Meeting: Monthly COHO General Meeting  
Location: Aspen Ridge Retirement Community  
Organizer / Chair: Tom Brohamer

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- I. Call to order at 7:15 pm (Tom Brohamer led the meeting). There were 39 in attendance.
- II. Treasurer's Report (Kevin Tucker) – COHO has approx. \$2,000 in our accounts and we are approx. \$200 ahead of budget mostly due to Spring Fling. All members are welcome to examine the COHO books.
- III. Introduction of first-time attendees (please excuse any misspellings, mistakes or omissions of some folks' last names); all listed below joined COHO tonight.
  - DJ Aragon – came with member Kip Hjorath. His favorite brew is IPA. DJ brewed a red ale 1 month ago which was his very first brew.
  - Chris Wright – has been brewing for 4 months and already has 4 all-grain brews under his belt. He is currently brewing on a buddy's system but is building his own 3-tier brew sculpture. His last brew was a hazelnut porter. Chris heard about COHO from The Brew Shop.
  - Tracy England – moved to Bend from Lyle, WA in January. He started brewing with a Mr Beer kit and moved directly into all-grain with no coaching. His favorite brews are his Rye IPA. He heard about COHO from a guy who used to be a member. Tracy joined COHO tonight.
  - Kevin Hammel – has been brewing extract for the last 10 years but just purchased a Pico-Brew (automated 5 gallon system) and a 30 gallon Blichmann Brew Easy 2-vessel system. Kevin learned about COHO from The Brew Shop.

Tom reminded everyone if they joined COHO tonight, they would be eligible for the Attendance Raffle at the end of the meeting tonight.
- IV. Spring Fling – we had 186 entries, 67 of which were from the Willamette Valley (we had none from the Valley last year). Last year we had 98 entries and we had 102 in 2012. The record number of entries is 197. 28 judges got us through in 2 rounds and on-time, the first time ever!

Special thanks to the following members who put this competition together:

- Tim Koester – Sponsors and judges
- Tom Brohamer – Judge Director & score keeper
- Kevin Tucker – Outside activities and accounting
- Doug Jordan – Organizer
- Gary Wirt – Head Cook
- Jeff Moore – Sous-Chef (plus, Jeff sliced up all of the tomatoes and onions)
- Tom Gilles – Steward Coordinator
- Miles Wilhelm – Sponsors Poster
- Steve Anderson – Beer inventory & beer transport to the event
- Lee Klemp – Beer inventory
- Denise Oldridge – Event Photographer
- Larry Johnson – Facilities Coordinator

Special thanks to the following people helped judge and steward:

- Joseph Rodriguez
- Steve Anderson
- Tim Koester
- Maura Schwartz
- Mark Lindner
- Greg Derksen
- Jesse Reeves
- Troy Whiteid
- Joe Mikus
- Bill Herrick
- Miles Wilhelm
- Bryon Pyka
- Randy Scorby
- Doug Jordan

Extra Special thanks goes to the professionals in the beer industry who gave up a precious weekend day to judge for us:

- Amanda Benson – Deschutes Brewery
- Randal Fladung – Deschutes Brewery
- Anthony Stone – Deschutes Brewery
- Kelly Ward – Worthy Brewing
- Christina LeRue – Worthy Brewing
- Mike Brady – Boneyard Beer
- Tanya Cornet – 10 Barrel Brewing
- Aaron Hofferber – Silver Moon Brewing

The following businesses sponsored the Spring Fling by giving \$25 toward deferring costs to put on the event and merchandise for prizes to 1<sup>st</sup>, 2<sup>nd</sup>, & 3<sup>rd</sup> places. Please thank these folks when you stop by their business.

- The Ale Apothecary
- 10 Barrel Brewing (two categories)
- Silver Moon Brewing
- Brother Jon's Public House
- The Mountain Jug
- Bend Brewfest
- Old Mill District
- Broken Top Bottle Shop
- Deschutes Brewery
- GoodLife Brewing
- Worthy Brewing
- RiverBend Brewing
- Growler Phil's
- Mike Putnam Photography
- Gorilla Growlers
- The Growler Guys
- Brother Jon's Ale House
- Fermentation Celebration
- Boneyard Beer
- Jackson's Corner
- Bend Brewing Company
- Oregon Spirit Distillers
- Atlas Cider
- The Brew Shop
- Sunriver Brewing
- Redmond Craft Brewing Supply
- Nikobrew

- V. May Group Brew – was the AHA Big Brew day at The Brew Shop. Tom Gilles and Greg Derksen brewed all-grain together and Mac McLean brewed an extract batch. Tom Brohamer was going to brew but he spent his day picking up Spring Fling beers in the Valley – thanks Tom (& Stephanie) for making the sacrifice.

The **June Group Brew** will be hosted by Tom Brohamer at his house at 61165 Wildwood Drive Sunday, June 8<sup>th</sup>. He will be brewing a beer in the Belgian & French Ale category (BJCP #16).

- VI. **Paul Arney** presented on building his brewery, The Ale Apothecary, and his process for making new beers in the old-world style. (I have taken some literary license in recording what Paul told us. Forgive me Paul if I've butchered anything you told us). Paul brought samples of his flagship beer, Sahalie. If you have never visited Paul's website (<http://www.thealeapothecary.com/> and his blog at <http://www.Mountainbrewery.org>), you owe it to yourself to visit. If you are inclined to visit the brewery, you must make an appointment since Paul's time is very limited; it is just Paul and his assistant Conner

(used to work at the Platypus) making all that incredible beer. We were very privileged to have Paul speak to us.

Paul began brewing with his father, a pharmacist, before he was old enough to drink. He got a degree in geology but worked in a coffee shop. Paul met a man who talked about the beer he brewed and said he had gone to school to learn how to brew professionally. This was a revelation for Paul. Paul attended UC Davis' Fermentation Science program in 1995; graduated 1996 and moved to Bend in 1996 after getting hired by Deschutes (read his bio on his blog for the rest of the story). Paul was the Brewmaster at the pub for several years and helped craft some of Deschutes most memorable beers including Red Chair and The Abyss.

In 2011, Paul left Deschutes and began building The Ale Apothecary (the Feds still deny his putting "Apothecary" on his bottles). Deschutes, like larger breweries elsewhere, brew by automation these days and Paul likes the hands-on aspect of brewing; not to mention, they wanted to "promote" him to a managerial position. So in the midst of the recession, Paul ventured down an uncertain road and built what is now arguably one of the most respected and quite unique artisan breweries in the world.

Paul's brewing is built on creativity but he is not ashamed to say he's taken all of the best ideas and practices in the brewing industry and built upon them. That which he learned at Deschutes has been invaluable. His goal was to take the Orval model, i.e. make one beer and make it well. He produces under 1,000 cases of 750 ml bottles per year on a 3 BBL system. Paul mashes in oak barrels that sit (mashes) overnight; he adds acid (created by lactobacillus eating malt sugars) to the boil (kills the organisms but the acidity remains), and ferments in open oak barrels (puts a muslin cloth over the top to keep the insects, etc. out) where it is open to the "Skyliners (local) yeast" that come in through the window and uses his proprietary yeast (his own creation by blending about 14 Wyeast *Saccharomyces* strains, *Brettanomyces*, and his local wild yeast that blew in through the open window – this is another story in and of itself). It is a low pH fermentation. He uses no brewing salts, additives or gases.

All beers were "sour" until the late 1800s because brewers did not understand what yeast was. Wild yeast and bacteria got into the wort regularly. After Pasteur identified yeast, more industrial brewing began. The Ale Apothecary has 4 brands: Sahalie, LaTache, El Cuatro, and Sahati which is lautered in a Kurrna (hollowed out spruce log that uses spruce bows for the filter bed). Paul believes that the brewing process can influence the finished beer as much as the ingredients. On that note, Paul works with a barley farmer in the Madras area and also works with OSU.

Paul uses the acid (created by the lactobacillus eating the sugars) in the beer to add balance to the malt more, or in the case of all but Sahalie, uses no bittering hops. The hops that Paul does use are all Cascades from Goschie Farms near Silverton.

The Ale Apothecary beers are all bottle conditioned; Paul fills each bottle with still beer and then adds bottling sugar and his proprietary yeast strain to each bottle and allows it to ferment in the bottle, similar to champagne. This is a huge part of the flavor profile.

Paul's beers are aged in specially named oak barrels for 3-6 months before bottling. Some beers are barrel aged up to 9 months giving the Brettanomyces time to chew up those more complex sugars that Saccharomyces can't eat. The acid and carbonation levels increase with age in the bottle. The bottles should be stored upright (he uses an amalgamated cork) at room temperature (so the yeast can continue working).

STOP! Before you open an Ale Apothecary brew, first chill it down. There is a lot of pent up CO<sub>2</sub> in that little bottle. When the beer is warm, the CO<sub>2</sub> comes out of solution and wants to spew out all over your face...and walls, and ceiling...you get the idea. You can find Paul's beers at The Brew Shop, Newport Market, Broken Top Bottle Shop and Crows Feet Commons. They are relatively expensive but you haven't lived until you've had each of these incredible beers!

Paul's recommendation to those who want to make sour beers is to just start making them. A friend of his picks fresh apples and pears and tosses them into his wort. The wild yeast, etc on the skin does the rest. A word of caution: It's probably best to use dedicated hoses or other plastics/woods that could become inoculated by the "bugs". Other than that, glass and stainless steel clean up fine.

VII. Brewer of the Year Competition – this quarter's competition beer was Scottish & Irish Ales. **Deschutes Brewery's Sensory Panel** judged the beers last week and the results were as follows (there was a .3 difference between 1<sup>st</sup> & 2<sup>nd</sup> places):

1<sup>st</sup> Place – Steve Anderson

2<sup>nd</sup> Place tie – Chris Richer & Doug Jordan

3<sup>rd</sup> Place – (none awarded due to tie)

4<sup>th</sup> Place – Tim Koester

The **People's Choice** Winners were as follows:

1<sup>st</sup> Place – Team Maura (Schwartz) & Denise (Oldridge)

2<sup>nd</sup> Place – Chris Richer

3<sup>rd</sup> Place – Troy Whiteid

4<sup>th</sup> Place – Steve Anderson

VIII. Upcoming Events

- Fermentation Celebration – Thursday, June 19<sup>th</sup> in the Old Mill District. This will be our 3<sup>rd</sup> year to participate. We need members to brew beers for this event. It is rare when we get the opportunity to pour our beers for the general public and this is a big one for us. The public's reaction is incredible! In the past, people have commented that our beers are better than some of the commercial beers. We want to taste the beers we take to ensure they are up to standards, so brewing them as soon as possible would be best. If you have a partial keg, 3 gallons or more, we can use that, too. We will be pouring 4 beers at a time, so we have more choices than most of the commercial breweries, also.
- Summer Bash Camp Out – Friday, June 27<sup>th</sup> – Sunday, June 29<sup>th</sup> until 1p at Big River Camp Ground; there is no charge for members. We have already reserved

the campsite; we will have games and food and, of course, beer. Registration is now open on the website. Please register so we know how much food to purchase. There will be a potluck on Saturday night so please bring your favorite dish to share with your fellow campers, too. You can come spend the entire weekend or how

- IX. Club Survey – Tom will be emailing a Survey Monkey questionnaire to each member to see what everyone would like to see in their club. This is your club; the eBoard exists only to facilitate the Club’s smooth functioning. We have 100 members as of tonight.
- X. Attendance Drawing – Bill Herrick’s name was drawn but sadly (for Bill, that is) he was not present to win. Next month’s drawing will be for \$25.
- XI. Adjournment  
Meeting adjourned at 9:10 p.m.