

## *Central Oregon Homebrewers Organization*

### *General (Club) Meeting Minutes*

#### **DETAILS**

Date: Wednesday, 09/17/14  
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 7:08 pm (Tom Brohamer led the meeting). There were 29 in attendance.
- II. Treasurer's Report (Kevin Tucker) – COHO has approx. \$3,200 in our accounts and year-to-date, we are ahead of budget by \$1,100 (spent \$1,100 less than budgeted to spend) mostly due to membership renewals and new memberships. 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).
  - Ryan Follett – has been making mead since January. He moved to Bend from Maui. Ryan learned of COHO through The Brew Shop and from the COHO table at the Brewfest. Ryan joined tonight bring membership to 102.
- IV. Nominations for eBoard – per the by-laws, nominations for the upcoming year's club officers closes tonight during the September meeting. All eBoard positions are open: President, VP, Treasurer, Secretary and Sgt at Arms. Jeff Moore is running for Sgt at Arms. Tim is not running for VP and Doug is not running for Secretary, so both of these positions are open. No one came forward to run for either position.
- V. Faith from the High Desert Museum told us about the Brewing Culture exhibit she is planning to run at the museum January 17 – May 31, 2015 in their 2,000 sq. foot exhibit hall. It will feature the history of brewing in Central Oregon and will display artifacts and equipment used in former times. It will also display our current brewing culture. Faith is soliciting ideas for the exhibit from pro-brewers and homebrewers as well as those in brewing related fields such as hop growers and farmers. If you have ideas, please contact Faith at 541-382-4754.
- VI. September Group Brew – was held at Tim Koester's on Saturday, Sept 6<sup>th</sup>. Tim brewed a fresh hop IPA from hops he picked locally. This beer will at the October meeting.

The *October* Group Brew will likely be hosted by Tom Gilles; Steve Anderson said he will host the *November* Group Brew.

Remember, if you host a Group Brew, you get to keep 5 of the 10 gallons you brew and COHO pays for it all (up to \$65). The competition following French & Belgian beers is Stout, which will be due November 1<sup>st</sup>, so a Group Brew would be a great time to brew your competition beer...on the club's dime☺

VII. Club-Only Competition: The results from the Deschutes sensory panel are in for the French & Belgian Ale competition.

1<sup>st</sup> place – Joe Mikus

2<sup>nd</sup> place – Troy Whiteid

3<sup>rd</sup> place – Aspen Ridge tied with Doug Jordan

The final competition for the year is Stouts. The deadline for turning in your beers (to The Brew Shop) is October 31<sup>st</sup>. You need to turn in one 12 oz bottle and 3 bombers (22 oz) or their equivalent. The 12 oz bottle is for the sensory panel and the bombers are for the People's Choice.

VIII. Educational Session – Brett Thomas, founding member of COHO and Brew Master at Sunriver Brewing presented on making a pumpkin beer. This is what he had to tell us: Pumpkin beers are difficult to make and easy to ruin. Brett and some other early COHO members made a pumpkin beer in 2006 from a recipe that he got a brewer in Las Vegas; this was a beer that people lined up to get. The former head brewer at Silver Moon asked Brett for the recipe and from that recipe brewed the first Twisted Gourd pumpkin beer.

You need to start out with a good base beer. If the base beer is poor, the pumpkin beer will be poor. Often the base beer is a pale beer with an amber hue with low bittering and no late hop additions. The reason is hop bitterness and flavor can conflict with the spices used in the beer. Good hops to use are Galena, Magnum and Nugget. Malts that are often used are pale, Vienna, and crystal but most of the character comes from the pumpkin and the spices. Water is style-dependent but you want neutral water with maybe some light gypsum and calcium chloride additions.

As far as pumpkin is concerned, you want Sugar Pie pumpkin or other variety that has adequate flavor and aroma; some types of squash, like butternut, also work. Sugar Pies are usually softball to bowling ball-sized. Bake the pumpkins meat-side up at about 325 until they begin to brown. Cut them into cubes or remove the meat from the rind and add it to your mash. You may need up to 2 lbs. of rice hulls to avoid a stuck mash/sparge.

In the boil, for a 10 gallon batch, add a 16 oz. can of pumpkin puree, like Libby's, with your 60 minute hop addition. Add spices such as cinnamon, all spice, cloves and nutmeg using a "light hand" (1/8 teaspoon in a 5 gallon batch); you can always add more if needed, but you can't remove them (unless you blend the over-spiced beer with an unspiced batch). Some have added spices on the cold side, in the keg, later if the spice flavor was insufficient but the flavor will be different that having added them on the hot side. The amount of spice added will also be gravity dependent – higher gravity beers can accept higher spicing rates and vice versa. You can also use a pumpkin spice

blend. Make sure your spices are fresh; grind them just before brewing. A good place to source your spices is Savory Spices at the Old Mill. Another idea is to make a “tea” with the spices and add them at the end of boil.

Ferment with a neutral strain yeast like Wyeast1056 and ferment around 68 degrees. English and other strains that produce esters (fruity flavors) and/or phenols (cloves) can clash with the spices.

Other beers styles such as porters and stouts also work well with pumpkin.

- IX. Club Brew System (Tom) – We made good progress on the new system’s stand on Sunday, September 14<sup>th</sup>. Tom, Tim, Bob and Doug participated.
- X. Drink Tanks (Doug) – Dan Hill spoke at our meeting several months back and explained what Drink Tanks was. For those who were not there, Drink Tanks is a Bend company located next to GoodLife Brewing. They make 64 oz., double-walled, vacuum-sealed growlers with a bail top and an optional Keg Cap that has a Co2 injector and cobra tap for dispensing. They retail for \$114 (with the Keg Cap) and COHO can get them for \$65 if the Club orders a minimum of 12. This is an incredible deal (my opinion).
- XI. Upcoming Events
- Beer Angles-COHO Holiday Party is happening on Thursday, December 4<sup>th</sup>. COHO will have 25 spots on a first come-first served basis. Watch for further details.
  - COHO Holiday Party is happening on Wednesday, December 17<sup>th</sup>. It will replace the regular December Club meeting and is a members-only affair (spouses or significant others are invited). We will be supporting Toys for Tots again, so please bring an unwrapped present (or more) for a youngster. For each gift, you will get an extra raffle ticket (we will not be selling raffle tickets).
  - The annual Pub Crawl is happening on Saturday, November 15<sup>th</sup>. We will start on the outskirts of town and as the day/evening progresses, move into the core of the city ending at O’Kanes. You will receive a playing card at each establishment you visit with the Club and at O’Kanes the person with the best hand will win the grand prize. You are welcome to attend as many places as you wish and leave when you wish. We will be forming a committee to determine which establishments we will visit and in what order. Several veterans of the Crawl, said it’s good to bring cash. We will post a sign-up on the website with a map of our route. Stay tuned.
  - Spring Fling (COHO Homebrew Competition) – We are working on determine the best date. We’ll then get the event certified by the BJCP and AHA. It’s never too early to brew for this competition.

XII. Open Forum

No comments. We'd like to recognize Gary Wirt and Joe Mikus for bring food for everyone. These two guys bring food to every meeting without being asked; they are amazing. Make sure to thank them when you see them.

XIII. Attendance Drawing – Alex Witt's name was drawn but unfortunately he wasn't in attendance ☹ Next month's drawing will be for a \$30 gift certificate to The Brew Shop.

XIV. Adjournment

Meeting adjourned at 9:06 p.m.