OREGON BREW CREW

OBC Brewsletter

November 2026







Presidential Pint

It's been a long day, it's midnight, I have a snifter of St Bernardus; a cat on my lap, I'm tired. This may be a shorter than usual column. This is our club's election meeting this month, and I've talked about this to death, but I still hold out hope that someone reading this will want to be burgermeister. But I just want to say that this is a club, a community around fermenting things in our basements. In this age of AI tainting everything we consume with our eyes, there's still an attraction of making things with our hands, of making sauerkraut from the garden cabbages, for mashing in a helles to drink on my stoop in a month as the world drifts by. And yes, I know, this will be followed by an article written by chatgpt, and luddite nostalgia has its problems, but we may see new members coming to the hobby for a sense of something real that they can control. I broke one of my rules in life last week, I saw a band I saw 33 years, a lifetime ago. I know that's a common thing, but I never want to see the old tired version of a thing ruin my memories of seeing them in their prime. But it was good, it wasn't bad at all, I was wrong about the rule. I'm wrong a lot. It was charming to see a bunch of 50 year olds, who were all into the same obscure thing when they were young, and still cared enough to come out on a Wednesday night and have a shared nostalgic experience that was real. Getting old is complicated.

And as I sit down to write this, I'm like why is this my hobby, I started when I was 22, from a "what you can do this DIY?" And fell in love. The world and beer (and my body) has changed since then, good craft beer better than I can make is easily available, I can go get a 4 pack of pFriem across the street which will likely be better than what I have on tap, but I still brew weekly; it is still DIY, it is in a sense of having control of something, it is a bit

Upcoming Events

OBC Social Hang - Nov 3 6:30pm
Wayfinder Beer
304 SE 2nd Ave, PDX 97214

OBC Meeting Nov 17th at 7pm
Peninsula Odd Fellows Lodge
4834 N Lombard St, PDX 97203
Education: TBD, elections
Annual Chili Cookoff

Join fellow OBC members and other Oregon homebrewers on our Discord Server!



Oregon Homebrewers Discord Server

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of nostalgia, yet still looking forward and trying to improve and trying to master another random task in life for the challenge of it.

And we are a community of a hundred to two hundred people in Portland in our club and others. But we need to keep that community alive; please welcome new people warmly, please help them get started, we all like some version of the same thing. When I first joined OBC it was terribly cliquey, it has gotten a lot better over the years, thank you. And please help the club with ideas, if you have a speaker or topic you want to see next year let us know. Finding speakers is the hardest part of the board's job. I'm not an outgoing person if you haven't noticed, please if you know someone or have an idea let me know. I hope to have a good slate of speakers, group brewing meetings, etc, next year, and hope it will be a reason to come out to NoPo on a rainy Tuesday. I tried to move the meetings back to their traditional Thursday next year, but Oddfellows only has Tuesday available, but we are working on it; I get that Tuesdays are hard for our 9-5 members, I'm one of them. Our biggest meetings are always with the biggest speakers, which makes sense, but I'd encourage people to come hang out with us on a Tuesday and drink a few pints, catch up with your old friends, and make some new ones.

One of my goals for the next year is to start slowly rebuilding membership, there are a lot of people out there who are brewing who are not in a club, they come into Bader, there are people who have been brewing in Portland for years and didn't know clubs and communities that aren't online exist, thank you everyone who "brought a friend" this year. But its late and I need to sign off, but I just want to say I appreciate this community, and hope to see you all at the meeting and next year.

Scott Nieradka, President

The VP Sampler



MOST IMPORTANT PSA I CAN PUT OUT: Ballots are due to your local Dropbox or County Elections Office by 8 PM TONIGHT 11/03/2026! Let's get this done OBC fam, the success of our community, state, and country are dependent on you exercising your right to vote! 11th hour is better than not at all 🗳️✅🇺🇸. Oregon Secretary of State Ballot Drop Box Finder:

https://sos.oregon.gov/elections/pages/drop-box-locator.aspx

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Aside from the everyday mundaneness of existing, your VP has been busy these last few weeks: relocating with the fiancée to a new domicile, going door to door supporting friends running for office, graduating a leadership development program at work, spending time with his young nephew / celebrating his 1st birthday AND welcoming a second baby nephew who is all but 2.5 weeks old! Trying to get more physical activity outdoors before the weather truly turns and we even got to sneak in a season closing trip to Crosby's Topwire Hop Beer Garden in Woodburn before they went dormant until next spring. Got to jaunt down to Bend to check out Funky Fauna Artisan Ale's new space all while rounding things out with stops at Boneyard as well as Sunriver Brewing. Hiking around the Dee Wright Observatory and up Pilot Butte under the golden hour skies made it all the more difficult to want to leave. So lots going on, but not boring to say the least.

Now on with the sampler:

- **LET'S GRAB A BEER AND BE SOCIAL:** Join us tonight at Wayfinder Beer (304 SE 2nd AVE, Portland, OR) at 6:30 PM for our October "B" / Out Meeting. We'd totally love to hang with you!
- **CALLING ALL VOLUNTEERS - OBC's Holiday Party is coming up Saturday, December 12th at the Odd Fellow's Lodge and we'd love your help!** We need folks to assist with set up, decorating, teardown, and raffle item pick up from local homebrew stores, breweries / cideries, and bottle shops. No assistance is considered too small and your support is needed to ensure a successful event. Both volunteer sign-up and potluck item sign-up sheets will be going out shortly to the membership. Questions? Please don't hesitate to reach out at board@obc.beer
- **SIGN-UP FOR GROUP BREWING AND EVENTS / BUS TRIP PLANNING COMMITTEES:** OBC is YOUR club and as your VP, it is my absolute desire to do everything in my power to deliver you the most educational, enlightening, engaging, and FUN experiences possible. Gaining member feedback / buy-in to the decisions around activities and experiences has been vital not to just our programming as a club but overall to its success as well! With this thought in mind, we will be soliciting members who would be interested in being involved in committees to help plan our group brewing structure next year as well as our bus trip / activities in 2027. I will discuss this in greater detail at our next "in" meeting on November 17th. Please email me at nico@obc.beer or text at 503-576-1329 if you have any thoughts / questions on this. The more hands on this the better!
- **SHARE YOUR BEER**: Our annual chili cook off / elections "in" meeting is just 'round the corner on Tuesday, November 17th at 6:30 PM at Peninsula Odd Fellow's Lodge (4834 N Lombard St, Portland, OR 97203). Along with bringing your A-game when it comes to chili, we will also be looking for some beer to fill otherwise empty glasses as we touch on the proposed budget / vote on board positions. Got an autumn IPA or saison or sour that you've whipped up that's

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taking up space in the back of your beer fridge? Bring it to share and get some feedback from your fellow OBCers! Don't be bashful, we'll make some room on the jockey box or serving table for you!

Not only am I stoked to try some amazing chili, but most importantly I am thoroughly looking forward to hanging out socializing with you beer in hand as well as collaborating on a solid 2027 for OBC! We've got some terribly exciting stuff on the horizon and I'm looking forward to experiencing it all with the very best homebrewers in the state! SALUD mi OBC familia

Nico Casarez , VP

Competition Corner

Fall Classic will be held the first week in November:

- Wednesday, Nov. 4th, beginning at 5pm, bottle sort at Zoiglhaus.
- Thursday, Nov. 5th, remote judging at judges homes (in pairs).
- Friday evening and Saturday AM & PM session, at Zoiglhaus.
- This is our largest competition (and money-maker) of the year (433 entries last year), and so will need as many volunteers as we can gather. Please sign up at: https://brewingcompetitions.com/fallclassic/. Newbies welcome!

The Browns Point Homebrew Club Lights Out! Dark Beer competition was held on Oct. 24th in Tacoma. Congratulations to Tarn Allen for a Silver medal in the Imperial Porter & Stout category!

Cheers,
Steve Jones, Competition Chair

Your Name	Comps	Points
Jim Thompson	7	183
Jason Barker	4	47
Adam Lund	2	21
Grand Total	**13**	**251**

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Education Time

6 Time-Saving Hacks for a Faster, Smoother Brew Day



Home brewing is rewarding and fun, but we all have busy lives and can find it difficult to find a six hour (or more) block of time for a typical brew day. Between heating water, measuring ingredients, cleaning equipment, and transferring wort, small delays can quickly add up. Fortunately, a few changes to your routine can save serious time without sacrificing beer quality. (Who knows, you might even save enough time to enjoy more of the simple pleasures in life like, for instance, binge watching the latest season of *Love is Blind*.)

1. Prepare Everything the Night Before

Treat brewing like cooking in a professional kitchen: complete your *mise en place* before you begin. The night before brew day, measure your grain and hops, organize water additions, check your yeast, and lay out every tool you will need.

If you mill your own grain, crush it in advance and store it in a sealed container overnight. You can also weigh hop additions into labeled bags or cups, noting when each one enters the boil. This preparation prevents frantic searches for thermometers, sanitizers, or bottle openers while the wort demands your attention.

2. Start With Hot Water

Heating several gallons of cold tap water can be one of the longest parts of an all-grain brew day. Reduce that wait by filling your kettle with hot water or heating brewing liquor before you plan to mash in.

An electric kettle or programmable brewing system can make this especially easy. Some systems allow you to schedule heating so that strike water reaches the target temperature shortly before you begin. If you use hot tap water, confirm that it tastes clean and is suitable for brewing; otherwise, heat filtered or treated water separately.

3. Build Reusable Brewing-Water Profiles

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Water chemistry does not need to become a fresh calculation every time you brew. Create standard mineral-addition profiles for the beer styles you make most often, such as pale ales, dark beers, and crisp lagers.

Record the exact quantities of calcium chloride, gypsum, acid, and other additions required for your usual water volume. On future brew days, you can follow the established recipe rather than reopening a spreadsheet and repeating the calculations. Pre-measuring additions the night before saves even more time.

4. Clean as You Go

Waiting until fermentation begins to tackle a mountain of sticky equipment makes brew day feel much longer. Instead, clean each item as soon as you finish using it.

During the mash, wash measuring cups, grain-milling equipment, and preparation containers. During the boil, empty and rinse the mash tun. A nearby bucket of warm cleaning solution lets you drop in small tools before the residue dries. By the time the wort enters the fermenter, most of the cleanup will already be complete.

5. Shorten the Chilling Process

Fast chilling saves time and helps move wort through the temperature range where contamination is more likely. Improve an immersion chiller's performance by gently stirring the wort while cold water runs through the coil. This prevents a layer of warm wort from insulating the chiller.

When the wort approaches groundwater temperature, switch to a small pump that circulates ice water through the coil. Alternatively, use a counterflow or plate chiller if you brew frequently and want to cool wort during transfer.

6. Simplify Transfers and Packaging

Every unnecessary transfer adds work, cleaning, and oxidation risk. When appropriate, ferment in a vessel that also supports closed transfers or direct serving. Kegging can also eliminate the repetitive process of cleaning, filling, and capping individual bottles.

Even bottle-conditioned brewers can save time by using a bottling wand, a reliable bench capper, and bottles stored clean and ready to sanitize.

The best brew-day shortcut is not rushing - it is removing steps that do not improve the beer.

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If you have a brew day time saving hack you would like to share I would love to hear about it. You can always e-mail me at john_koger@yahoo.com. (If I get enough of them I can always do a followup article on more creative ways to save time on brew day.)

(This article was largely sourced using ChatGPT.)

Cheers,
John Koger, Education Chair

Membership Update

November 2026 · TidyHQ data as of Oct 29, 2026

98
Active members
About the same as six months ago

2
New members in October
7 new members since August

2
Renewals in October
Thank you for sticking with us!

Holding steady near 100 since spring

Nov 2025 **111** → Oct 2026 **98**

Between 98 and 101 members every month since March.

34 memberships renew soon

Nearly half of us renew this winter. Are you one of them?

10	9	15
November	December	January

Welcome aboard! Please say hello to our newest members: Brian McElroy and David Thompson.

Keep the Crew strong: renew and bring a friend

1. Renew early. Log in to check your expiry date. Dues are $35 Individual or $55 Family (two adults), and they cover education, speakers, the brewing systems, and the members-only Holiday Party.

2. Bring a friend to the next meeting or social hang. Every new member makes the meetings, group brews, and bus trips better for all of us.

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→ oregonbrewcrew.tidyhq.com

Gary Rischitelli, Membership Chair

Burgermeister Corner

It's Chili month. It is time to bust out your finest chili recipe, and compete for glory against the meat masters of the club by bringing the finest chili you can muster on a random tuesday in Nov.

I know nothing about chili, Im a vegetarian and a slav it is not something I grew up with, I dont think I ever had chili before going to college, but I know chiles, and spicing the crap out of the things, so I may not win, but there will be tears, i didnt grow 9 scotch bonnet plants for their looks. Obviously this is a bad strategy, but someone has to do it.

But whatever your strategy is, I'd encourage you to whip out the crockpots and tattered recipe cards from long dead relatives and warm our souls with your chilitastic creations this november. There will be bottlecap awards and bragging rights, weve had 15 chilies on a good year.

Scott Nieradka, President

Treasurer

It is already November and time to vote on the budget, see link.
https://docs.google.com/spreadsheets/d/1mnJ-Qd2DK3imHAIA7kJH0Y2Ta5JTQHm4t8AQ3slQirA/edit?gid=0#gid=0

In the years past we have always voted for the unbalanced budget. This makes sense, it is impossible to run our organization balanced. I have added some comments on how I estimated each line item.The actual in the budget is based on 10/26/26.

Some words about our income. The major sources are from our membership dues, then competitions,interest and raffle ticket sales. The income from festivals is no longer there since the festivals we volunteered at no longer exist. Also competitions do not bring in 1000's of dollars. I estimate our net income is around $1500 for all the competitions that we organized this year.

The club has a lot of fixed costs, and we are lucky that we do not have to pay for a place for our meetings. Storage at $143 per month is our highest line item. This is something we never had to pay for when we stored our items at Steinbarts. Other items to keep the club functioning are our website, insurance and regulatory fees.

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Sander Hoekstra, Treasurer

OBC 2027 Camping Trip

Plan now for the annual camping trip Memorial Day weekend May 28-31st, 2027
First step: On the morning of Tuesday, December 1st, book your site here:
https://parks.tillamookcounty.gov/parks/trask-river-county-campground

Site A35 is our OBC group site where we gather for group meals, beer sharing (commercial and homebrew), campfires, smores, and generally telling exaggerated stories about our otherwise boring lives whilst huddled around the fire.



Book your site as close to, or as far from our group site as you desire. Some people like to be in the thick of the action and minimize walking back and forth, others want peace and quiet with only the sounds of the nearby rippling Trask River echoing through their tent walls.

Sometimes we organize a group brewing session depending on member's involvement each year. One year, we made a Steinbier from hot rocks... the event even made it into Zymurgy magazine! https://homebrewersassociation.org/zymurgy-magazine/jul-aug-2019/

Details will be worked out about what we want to do, but for now, focus on booking your campsite as soon as it opens!

Lisa and I really look forward to this event every year because we all get to know each other's families better, and connect more closely with new members who have joined the club since last year's trip. We strongly encourage you and your family to come to the beautiful Tillamook forest for 1-4 days for a great time!

Some people who may not have the desire to spend the night in the woods just day-trip it just to be involved.

Others stay a couple nights and head back home Sunday. I like to stay all 3 nights to really enjoy everything (and everyone!) about the trip.

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Saturday there is usually a contingent that heads into Tillamook to make the rounds at de Garde Brewing and Pelican Brewing; but many stay behind in camp and go for a hike, fishing, reading, crocheting... you get the idea.
Please join us!

Jason & Lisa Barker

Board Minutes

October Board Meeting minutes are available here.

Oregon's Oldest and Largest Homebrew Club

Oregon Brew Crew
% Odd Fellows Lodge
4834 N Lombard St,
Portland, OR 97203

Website **http://www.oregonbrewcrew.org**

Discord **https://discord.gg/mYQaJN6M**

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

Instagram **@oregonbrewcrew**

Twitter **@OregonBrewCrew**

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