

OBC Brewsletter

May 2024



Presidential Pint

Welcome to May! It has been a super busy year thus far. Aside from brewing 14 beers in 17 weeks, the pace of gatherings and social events has been staggering. I am not complaining, but it feels like we just wrung in the new year yesterday. I am still planning 6 more brewdays before NHC too.

Speaking of NHC, thank you to those who reached out after the last newsletter and attended our kickoff planning at Breakside Slabtown. We have a strong team of OBC members leading the charge, and I am confident that we will have a very successful competition at the end of June. The preparation will begin in earnest this month as we solicit donations, secure rentals and food vendors and much more. We still need 4 or 5 more Stewards and we will start individually recruiting in June.

We have the next round of group brewing fully scheduled. Now we need all of you to participate and help make the winning German Weissbier! Please visit the [Team Brewing page on our website](#) and register for a brewday. The team rosters are published live in the Discord #team-rosters channel.

After a hiatus and a few slow starts post-Covid, the OBC is putting all its energy behind this year's Big Brew Day celebration. Please consider attending this Saturday as a sign of support for your club, our partner, sponsor and host FH Steinbart Co, and the American Homebrewers Association. [Email Nico](#) if you can help set up, brew, cook or bring beer. Let's try to make a strong comeback!

Upcoming Events

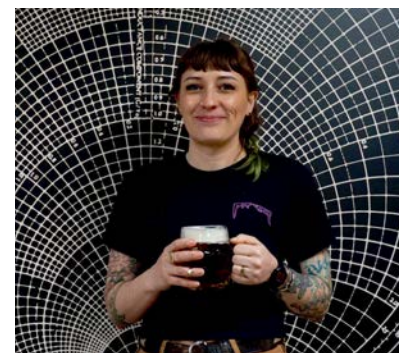
Big Brew Day @ FH Steinbart

Come join OBC members for a day of brewing, grilling and chilling. Sample homebrews and support the AHA. May 4th 10am until 4pm



May Meeting @ FH Steinbart

Natalie Baldwin from Wayfinder presenting on Modern Lagers. Food theme is Salads of all types and forms imaginable. May 9th at 7pm



The Oregon Brew Crew was honored by our friends at the Peninsula Odd Fellows Lodge this past weekend as part of their Odd Ball and Fez Fest celebration. The plaque reads as follows:

**Peninsula Odd Fellows Jesse T. Jones
Environmental Stewardship Award**
is proudly presented to
The Oregon Brew Crew
in recognition of extraordinary contributions to the building
of a better community and to the cause of humanity

A big thank you to all our friends at the Peninsula Odd Fellows Lodge for their friendship and support, as well as Michele Lish, Corey Oravetz, Mark & Lisa Harris, Jeff Orr, Dan Koperski and Meagan Thompson for contributing tasty beers for the event.

Lastly, it occurred to me that we have an influx of new members who may have no idea what Discord is, or the existence of the recently renamed and expanded [Oregon Homebrewers Discord server](#) we manage.

In November 2020, as a response to our continued isolation during the pandemic, we set up a Discord server for OBC where members could chat about all things beer and fermentation. Since only a very small group of us participated, we decided to open up the server to all homebrewers and clubs in Oregon. The server now has members of 10 state homebrew clubs and roughly 180 members who have logged in at least once this year.

There is a lot of content and discussions to soak up on this free service. In no particular order, here are a few reasons why you should join (click the link above) and/or return more frequently:

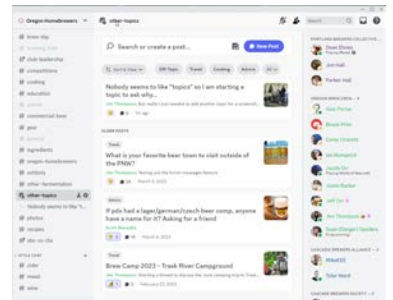
- Meet fellow homebrewers from around the region
- Automated blogs, brewing content and daily homebrew finds/deals
- Dedicated channels for competitions, ingredients, recipes and gear
- Support for screen sharing and video streaming
- Follow news on group brewing and club special projects

Jim Thompson, President

May B-Meeting @ Level 3
Buckman Kerns Taproom
May 23rd at 6:30pm



**[Oregon
Homebrewers
Discord Server](#)**



The VP Sampler

Hello everyone!

I had a great spring break (for those that missed me in the last newsletter). My family and I headed to Custer, South Dakota to visit with family and relax... of course it snowed but we still had a great time and we had mostly sunny days after the snow melted.



Getting ready to brew a bunch of beers for NHC myself, I am looking to submit five beers and I will be hosting again for the Weissbier competition so will have a lot of brew days coming up. Although the Mash Maniacs did not do great at the meeting with our Belgian Pale Ale we were able to pull off a Bronze Medal at the Spring Fling! Looking forward to digging into Scott's article to try and make the best Weissbier!

I attended the **Odd Ball Fezfest** last weekend and we had a LOT of beer for how many people attended so I will have plenty of fresh Hazy IPA Nebula Nectar for our meeting next week. Make sure you Congratulate Jim for his award for the BEST HOMEBREW IN THE UNIVERSE!

Look forward to seeing everyone at the meeting. It should be a great time and I am looking forward to our guest speaker so we can all make more Lagers!

Cheers,

Jeff Orr, VP



Competition Corner

COHO Spring fling results are now posted: <https://springfling.brewingcompetitions.com>

Congrats to OBC members:

- Rodney Kibzey 2 Golds, and 2nd Best of Show for his English Cider!
- Jim Thompson 2 Gold, 1 Silver
- Jason Barker 2 Silver, 1 Bronze
- Michael Fusulo 1 Silver (Belgian Pale Ale Challenge!)
- Jeff Orr 1 Bronze (Belgian Pale Ale Challenge!)

Also thanks to Michael Fasulo and Gary Rischitelli for traveling to Bend to judge beers with me, and thanks to COHO for another successful competition.

Oregon Homebrew Festival entries are due Saturday 5/4, same as Big Brew day, all styles accepted and Oregon's oldest competition. I'd encourage everyone to give them some support and send them an entry or two. I know it snuck up on me, but I got a beer or two to bottle this week. You could stop by and say hello at Big Brew Day this Saturday at Steinbarts and just drop off 3 bottles while you are there, support OBC, Steinbarts, and our friends at the Heart of the Valley (HOTV) club all in one fell swoop. Also there will be beer and hamburgers for free - like the easiest beer drop off ever. Even more lazy idea: bring a keg to share at big brew day, and pack your beer filler of choice, buy a couple of bottles from Steinbarts and have people heckle you as you bottle up your entries last minute!

BJCP judges, it would also be great if you can go down and help, I'm going to try to head down, they always need the help, Portland sends the most entries to these out of town comps, we should send judges to help out.

Upcoming Oregon Competitions

- **Oregon Homebrew Festival**, by HOTV, corvallis, May, All Styles accepted, entries due 5/4.
- **AHA National Homebrew Competition** 1st round. Portland! June 28-30th. Save the date.
- **Your Honey or your Life**, Portland, August 10th, Mead only, make mead now.
- **Lagerdays (OBC)** Portland, OBC, Late September, all lager and german ale styles accepted.
- **Fall Classic (OBC)** Portland, OBC, First weekend in November, all styles accepted.

So there's something to brew for all year long, anytime you need an excuse to make a beer we are here for you. Let's make 2024 a good year for brewing and a good year for OBC in the comps.

Scott Nieradka, Competition Chair

It's All About The Events

Allow me the opportunity to buy you a beer. Seriously, this is no joke - I will literally buy you a beer! What's the catch, you say? Well, there's isn't a catch per se, but more of an ask: your Events Chair is looking for 4-5 motivated members who are interested in investing a small amount of their time in brainstorming as well as helping to organize activities for the club. This includes any feedback on improving upon our traditional OBC events. The goal is not only to produce events that are centered around promoting and supporting activities that strengthen our skills as home brewers, but also encourage team building amongst the club membership! In the months of May, June, and August I plan on booking meetings centered around building up our events and would love to have you be a part of this process!

We've got brew days, club field trips, fresh hop experiences, educational presentations, brew fests and club celebrations planned, BUT they can't be successful without your positive energy as well input! Whether you're a long time member, newer member, inactive but dues paying member or have yo-yoed in / out of the club like it's an on again, off again relationship - your feedback is extremely important as well as appreciated genuinely. Please reach out to me if you are down - you know the drill: call / text 503-576-1329 or email at nico@oregonbrewcrew.org. I would very much love to have you and YES my offer buy your first beer still stands if you'll participate. Salud my friends 🍻

Nico, Events Chair



All About Weissbier

I'm not much of a day drinker, I prefer not to drink until 7pm, honestly... But many a times, the world has conspired against me; the world cup at 7am, friends at a mildly hungover brunch eating eggs florentine at Slims—in these cases there is always one beer I reach for, and that is Weissbier. It is perfect in those moments, a refined and dignified beverage compared to some sweet and fuselly mimosa made with Cook's finest bobbly.

Good versions are light, like drinking pancakes or banana bread if pancakes or banana bread were made of clouds. And it's not just me, my instagram feed of Munich tourist pictures endlessly depict eating Weisswurst in the morning with a beautiful half liter of Weissbier glistening in the light. If you have to start your day with a beer, it is unquestionably the beer to do so.



And it's not just for breakfast, of course, on these late spring days when the sun starts to shine in earnest, getting a Weissbier as the sun declines; the sunlight just radiantly glows off the haze pillowy foam glistening. The body, creamy yet refreshing, a symphony of balanced flavors that just disappears down the throat with a whisper..

I really don't drink it enough, if usually if i'm at a place that has it fresh, as outside of Occidental (which is decent for craft!) most craft breweries don't make it anymore, so i'm likely at a german bar.... and i really like helles lager, and just order it automatically. But I'm trying to make a point to drink a half liter before moving on, these days and explore the styles more, there is so much variety between producers, and even different Weissbeers



from the same producer. And it's a lovely start of the drinking day beverage, easy to drink yet having layers of detail and things to think about, a great appetizer beer if you will in a nice 4-5% abv package. Especially, on lazy afternoons on long late spring days, those precious months where the sun inches towards the horizon Right now is the perfect time of year to have a keg of this beer, and sit on your porch and take the evenings slowly, contemplating the 3d foam and effervescent aromas, the world drifting by.

Overview of styles

Weissbiers in Germany are made with at least 50% malted wheat, and are fermented with a class of phenolic positive ale yeasts known for producing banana and clove.

But there are a lot more substyles of Weissbier in Germany than the BJCP guidelines let on, and the guidelines are a rough chopping of a rainbow of styles into 2-3 entry categories. Like look at [Schneider's](#) lineup, or the favorite Weissbier brewer of your choice. But broadly in pale versions there are three categories, Kristallweiss which is yellow, crystal clear and filtered and more hoppy, Helle Weiss versions which are yellow and hazy these tend to be more modern versions, then the more orange Weissbiers like Franziskaner, or Schneider original, which are the most popular and a twinge sweeter and with a hint of caramel. Then the Dunkelweisses range from dark amber to dark brown, with an increase in coffee and dark fruit character. There are also higher alcohol fest and bock and doppelbock versions of all of the above as specialty beers by these breweries. And also 3% lite versions. NA versions, dry hopped versions etc.

This is a primer to get you interested in the Group Brewing assignment. So we are focusing on the 11-13P (1.044 - 1.053) standard strength beers in light and dark versions.

Evaluating Weissbier

Judges and homebrewers always focus on the esters and phenols. That is one aspect of a complex and delicate beer: making banana juice does not make a good weizen.

I think honestly the most important thing is the wheat flavor. Weissbiers should have a base of a doughy, pillowy wheat flavor, light and mouth filling, and supremely fresh. I can't emphasize this enough; a banana clove bomb over a dead still worty beer is a horrorshow, that is not a beer that you want to ease into a night of drinking, an under-attenuated lifeless banana bomb is a bloating, tedious affair.



Everything else is an accent to the doughy wheat character. The banana and clove can make it go from pancake to banana bread. To dark spiced cake in dunkelweizen examples. The Munich or Cara Malts up the bread character. The hops balance the sweetness, as does a touch of tartness. Everything adds complexity around the base malt flavor, the esters and phenols are critical, but many homebrewers max these out as the sole goal and it leads to a mess. This should be an effervescent and delicate beer, the esters add complexity, they aren't the goal in itself.

You drink a Weinhepstahen weiss and there is banana, there is clove, it's obvious, but they aren't slack, they are bright. Yet lower than people expect in their mind. Go to Prost/Stammtisch/Urban German and evaluate a half liter or two.

Weissbiers do hold up well in the bottle as they are bottle conditioned and it can be useful to go get a few from Belmont Station, or Barbur World Foods, to see the range of ester and malt expressions from different producers. This is a very, very wide style; but remember, tap is always king, and the fresh wheat character is often much better on tap examples, and that is the core point of this beer.

How to brew

Below I'm going to be using mostly German textbooks as sources and will scan the relevant chapters to the discord. That said, what works at their scale often is different from ours. There are lots of homebrew advice out there, but I just want to put out an overview of the more complicated pro sources, so when you look at some homebrew hack, you have some basis to evaluate whether it is an ingenious way of trying to accomplish the same thing, or just a puke inducing **bathtub beer**. (The shape of the open fermenters at Schneider are squat and round, but it's less the shape, more that they are worried about column height, and are in a clean room. Height isn't a concern at our scale, a

stainless bucket with layers of Saniclean soaked cloth over the airlock hole, then replaced with an airlock at 48 hrs is a much better analog than an old... bathtub.)

Also a lot of the homebrew literature is like warmer ferment equals more banana, colder ferment equals more clove, which has limited truth, its alot more complicated, Weissbier in homebrew circles has the reputation of being a beginner beer, in germany, in contrast, the hardest beer to brew well. Judging by some of the travesties I get at the judging table, I'm going to go with the latter.

I don't pretend to be an expert at making Weissbier, below is just summing up the sources, so take me with a giant grain of salt as always.

Recipe overview

Weissbier has to be 50-70% wheat by weight in Germany, that's like by law. Now in pale weizen styles the remainder will likely be pils malt, and either 1-5% light crystal (carahell) or 0.5-1% dark crystal (caramunich). Darker weizens will use munich malts, instead of pils, and darker wheat malts (munich equivalent 5-8l wheat malts) and a touch of various dark crystals and maybe a whisper of sinamar or carafa style malts. There is a range of hefes that don't neatly fit into styles so there is a range of interpretations available.

Hops should be noble type. Not much more to say. Schnider sometimes makes a weird collab with some other craft brewery and puts weird american hops in, but learning to make a normal Weissbier first before getting too creative is my advice.

Yeast, you need a Weissbier strain that produces the classic banana (isoamylate ester) and clove (4vG and 4VP) There are 3 common options:

- W68 (supposedly Wyeast 3068 or the imperial strain) is the most used strain commercially, and a solid choice, banana and clove. Most of the advice in the textbooks assumes this strain.
- W175 (or Wyeast 3638 is a Schneider adjacent strain, this also throws background vanilla, rose and bubblegum.
- Wyeast 3333 is a milder strain, meant more for kristalweizen.

Glucose syrup is sometimes used up to 10% in these beers. This promotes the banana ester production.

Mashing

I'm sorry, you are going to need to step mash here to make a quality hefeweizen. In the mash you are looking to maximize precursors to esters and phenols, mash for high attenuation (attenuation is created in the brewhouse), and, to create the pillowy head retention and soft pillowy body.

Mash PH should be high. 5.5 or even higher up to 5.8. In general you want to keep salts low, just 50 ppm of calcium to promote good break formation. And should be using calcium chloride not sulfate in most cases.

The textbooks recommend **conditioning** the grain (wetting by 2% of weight) before milling, to preserve its structure to avoid stuck mashes. The textbooks don't recommend rice hulls, and in a delicate beer they can possibly be tasted. But grain conditioning may add extra complications to your brewday, and rice hulls may be an easier option if your system needs it.

Ok, let's talk about decoctions. More than half of the Weissbier breweries still practice decoctions, but often just a single decoction, sometimes a double. What they are trying to achieve here is a bit more efficiency, and a creation of a slight orange color. Many of these decoctions may be a pseudo decoction which brings up a large section of the mash to right below boiling. But you have to remember the square cube law here, these breweries are huge, the surface area of their mashing vessels is a small percentage compared to the volume. At our scale you may oxidize the crap out of your wort with a homebrew decoction, and this may overly darken the wort and impact stability on a very delicate beer. If considering the traditional decoction, I encourage a light and gentle hand. Also there is a risk of peanut shell off flavor if mash ph is too high when decocting.



A ferulic acid rest will increase 4VG production in fermentation. This is often overstated in importance, as ferulic acid will be created at regular mash temps, but is reduced under a ph of 5.7, which is higher than most of us mash at, but is recommended for Weissbier. But a rest at 113F for 10 min will increase 4vg clove flavors especially if using a lower mash ph.

The text books recommend a 116F, 122F, 127F rest for 7 min at each step to break down proteins. I'm honestly not sure if that's recommended with the malts we have available.

Beyond that you should use a standard Hochkurz mash. 147F (30-60 min until 90% extract is achieved) 160F (30 -40 min) and 168F to mash out (15min) If you are decocting, your decoctions go between these last steps.

Boil

Hopping for this style is very minimal. And is just enough to balance the sweetness, Weissbier yeasts tend to finish with a touch of tardiness which also balances the beer. 8-10 ibu is probably enough, if you get a dry beer. Hops are usually split between 60 and 30 min to get a whisper of hop flavor. Kristalwiezens tend to be higher hopped than other styles.

It is important to acidify to 5.0 (or slightly lower depending on strain) at end of boil. (It should be at 5.5 for the first part of boil for proper dms reduction) A high PH will make a slack Weissbier and will also hurt fermentation performance. Lower end of boil ph can increase phenols and fresh malt flavor in these beers and is recommended.

This is also a delicate beer, and needs to be treated delicately. Consider lowering your boil off to 10% or 15% max. That's far lower than the average propane brewer of the 2010s, who would commonly boil off at 20-30%. Higher boil off rates promote staling in these beers, and destruction of that soft mouthfeel. A 60-80 min boil is customary, not for dms reduction (which at a 5.7 mash ph and 50% wheat will take all of 10 min) but to reduce the extra free nitrogen in a wheat heavy wort.

Fermenting

It is critical to remove hot break and as much of the cold break as possible on these beers. Hot break in the fermenter is strongly foam negative, and cold break has been shown to affect the brightness of flavor in some studies.

The textbooks recommend a o₂ rate of only 6-8ppm to promote banana ester.. Or less than half of that for lager bier. Fermentation is traditionally done in one or two types of tanks, either a squat (comparatively) shallow tank of a 1:1 or 1:1.5 ratio, sometimes fermented open as in the case of Schnieder {Open here, not in the belgian sense, but in as in having no top pressure, and in the Schneider example an open vat for the first 48 hrs in a clean room.} or at the other end is Weinhepstaphen fermenting in half filled horizontal lagering tanks, giving a pressure of 4-6 psi, with no top pressure, but the textbooks say 6-8psi of top pressure is an option. Weinhepstaphen's wheat beers exhibit a slightly reduced ester character and a more refined fluffy mouthfeel; but many of the Weissbiers will have a minimal pressure profile. (If you do use pressure, you need to pitch more yeast or risk a rotten egg bomb with these yeasts)

One thing about fermenting in closed tanks is leaving sufficient headspace, these breweries are often leaving up to 50% headspace.

Some breweries pitch as low as 0.5 million cells/ml/degree plato. I'd hesitate to recommend that low unless you know what you are doing. 1.0 is a standard ale rate. Unless you have a scope, the viability of your yeast pack may be questionable and the calculators overestimating your pitch. But grossly over pitching will decrease esters. But at the end of the day, nothing is worse than an under-attenuated Weissbier and I've judged a fair number, so I'd encourage you to start safe unless you are well experienced with such fermentations.

If repitching yeast, traditionally these breweries top crop into a new batch and can serially repitch many, many times. Narziss recommends against repitching more than 3 times if harvesting from the cone (bottom of the fermenter after fermentation ceases like most of us do) , as over time 4vg production will go down with repitching. I don't know how many of you are crazy enough to make 5

wheat beers in a row, but I always try to repitch my yeast a few times to save money, so this was news to me, and might explain a mistake or two.

Some breweries will skim the krausen at 12-24 hours as bitter compounds rise to the surface with the yeast. I'm not sure this is a good idea on the homebrew scale, but it is mentioned here for your consideration.

But even if you ferment open, you should consider capping at the end of fermentation or keg conditioning. Weissbier is always naturally carbonated, and the fine CO₂ bubbles and the freshness required by the style is easiest with natural carbonation. Spunding valves for kegs are inexpensive (I recommended one in last month's pressure fermentation article). You want a very high carbonation level of 3-4 volumes. To get a good pour you may need a separate line in your kegerator with more restriction or do a slow pour. Our jockey boxes are going to murder these beers and drive poor Jeff crazy, but so it goes, a Weissbier without a mountain of whipped cream foam is not a Weissbier. I'm sure Jeff is up to the challenge of serving proper pours for us.

These beers are delicate, and very prone to oxidation, the first thing that will go is the pillowy mouthfeel and smooth wheat character, which is like, the core concept. So you can't have a tight enough coldside, which is again why I recommend natural carbonation and getting into a keg quickly. Luckily these can be served immediately after carbonation is complete, a floating dip tube, or a shortened dip tube may be preferable as there will be yeast in the keg. Also for the tasting I recommend dropping off early so it can settle, I know Jeff will take the utmost care not to jostle your beer and keep it still during serving.

I'll be posting both articles I can find from German sources and textbooks to the discord for those wanting to take a deep dive, as well reviews of Weissbier I find on tap in Portland, if you want to dive in deeper, please come over to the discord and discuss, this is a style in Germany is considered harder to make than Pilsner and what may work for the pros may not work at our scale. I hope you find the exploration of this style an impetus to look at how you brew and what choices you are making. This style is a delicate beer, and a delicate symphony of things in balance with a number of levers to pull, it is a mix of technical ability, and more importantly artistry to balance the different flavors and create a unique expression. I'd encourage you to explore with your tastebuds and find the Weiss you want, and then make it your own.

Scott Nieradka, Competition Chair





Burgermeister Time!

Lawdy lawdy its May already, is it now. IDK about y'all but April is taking its punches on its way out, and this is when I apologize in advance if my column isn't as good as it usually is: one of my cats, Mr. Fuggles of the Many Toes (no seriously he has a lot of toes, he's got SEVENTEEN toes on his front paws, it looks like he has mittens instead of feet), decided that what he really needed to do was pee in my keyboard, and now the capslock won't turn off, AND SINCE I DIDN'T THINK YOU ALL WOULD APPRECIATE A COLUMN WRITTEN LIKE THIS I'm writing with my crappy laptop keyboard instead of on my proper clackity-clack 1980s-style IBM Model M keyboard and honestly its not the same and I'm not inspired, so what you're getting is this massive run-on of a sentence that you may as well be playing "Find The Verb" with this cut-rate dollar store version of the last chapter of James Joyce's Ulysses – which is a book I've never been able to finish, did any of you manage to pull it off, I can get like I dunno five chapters into it but the carriage ride through Dublin just destroys me every time, and at this point in my life I've failed at reading it so many times that I figure my best move is to give up on it entirely and stick with crappy DAW sci-fi paperbacks with the silly yellow bindings from the 70s, they're more fun anyway.

Anyway, the May meeting - you want to know the theme. We had some excellent ideas for themes for May but it turns out I'm gonna miss the meeting – gonna be driving a UHaul from Sea to SHINING Sea with a bonus stop in Nashville for no good reason and I don't want to miss y'all's interpretations of some of the excellent ideas, so I'm gonna run with a kinda boring plan for May - Salads! That's right! Salads! You're gonna say to me, Alex, last newsletter you gave us some weird recipe for a salad, do you have salads on the brain? Maybe? I contain multitudes... but so does the concept of salads, buddy. Let's think about salads! You ever been to Germany? Salads there involve sausage in a thin vinegar broth. Let's talk potato salad. Let's talk Caesar Salad (beware the Croutons of March). Corn salad? That's a plant! Salad Olivier! Hell, this is Oregon, bring Salmonella bacteria and call it a Rajneeshee salad! (Actually please don't do that.) Garden Salad! Chef Salad! Bread Salad! Smoked Brisket Salad! Peanut M&M Salad! Okay those last couple aren't a thing but if anyone can make them a thing it's y'all. Man, salad is a funny word if you repeat it enough. Salad salad salad salad salad. That looks weird. As usual, if you bring something on-theme, you get two yes thats right TWO tickets to the Burgermeister raffle; if you bring any food at all you get one. So really: bring a salad! You'll have double the chance to win a bottle of beer that amused me when I saw it on the shelf, and also the chance at GLORY.



Also, as previously mentioned, I'm not going to make the meeting, and Scott has quite generously offered to step in and do my work for me, so I request that you all to give him major props for doing even more work for the club than he usually does, make sure you say thanks, and also bring lots of food so he has to figure out how to fit it all on the table, he'll love the challenge.

This month's recipe is kinda weak, I'll admit, and it's more of a side than a main, but it's a go-to recipe in the Burgermeister household – for good reason – so I'mma slap it in here regardless. This particular recipe goes well as a side with almost anything: SmashTaters. Here's what you're gonna do. You're gonna get, like, IDK 8-10 medium size potatoes, I like red or yellow potatoes for this but you do you (don't do this with sweet potatoes that would be weird). Wash and dry them, then get yourself a gallon ziploc bag and pour a bunch of olive oil into it. Dump the taters in there, and then grab yourself some kosher salt and dump a bunch in there, and when I say a bunch, I mean way more than you think you need. More than that. No Jesus wept not that much, I don't want to cause a heart attack, lawd. Now seal the ziploc and toss and massage and really mix it all around until everything is evenly coated in everything. Cool. Set that aside, and grab a baking sheet. Slap some parchment paper down – you



really want to use parchment – and dump out the contents of the bag onto the baking sheet. Separate the potatoes just a little bit so they're not touching, and then throw that sheet into the oven at like 425. Roast 'em for 25 minutes or so, longer if they're bigger, then pull them out. Now grab a glass, or a wine bottle, or a potato masher, and crush the potatoes down until they're about half their original thickness and their skin has cracked in 3-4 directions. Don't fully flatten them! The goal here is crispyness, not mashed taters. Once they're all slightly crushed, put them back in the oven for a further 35 minutes. When they come out, they're gonna be browned and crunchy and delicious, and you're gonna want to eat the hell out of way more potatoes than is healthy. Serve it with some lingcod and some greens, you won't be sorry.

And with that, until next month, I remain,

Yr Burgermeister

Alex , Burgermeister



Board Minutes

We always forget to provide a link to the minutes from the previous board meeting, so we will just add a new permanent section right here.

[Click here to read the April Board Meeting minutes.](#)

Oregon's Oldest and Largest Homebrew Club

Oregon Brew Crew
c/o FH Steinbart
234 SE 12th Ave
Portland, Oregon, 97214

Website <http://www.oregonbrewcrew.org>

Discord <https://discord.gg/mYQaJN6M>

Facebook <https://www.facebook.com/groups/41701213570/>

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