



THE BREW

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THE BREW

*Thank you to the Corvallis, OR breweries
who made this book possible*





WELCOME TO THE FIRST ISSUE OF THE BREW

A small magazine featuring the magic of fermentation in the Pacific Northwest.

As summer draws nearer around the corner, there is also growing excitement towards enjoying the company of friends while sitting outside in the sun, and drinking your favorite brew.

Perhaps your yearning for a moment like this is just as equal to your curiosity about the culture, history, and how-to's centered around that drink in hand.

The Brew aims to inform and highlight trends in the microbrewing industry in the Northwest and showcase successful brewers and brands. This issue of The Brew will delve into the history of microbrewing, take a peek at significant breweries in and around Corvallis, Oregon, and analyze how the culture of brewing is changing.

Learn about how an inventive brewer at Sky High Brewing & Pub is evolving with the brewing scene; "Bee" impressed by a Mead company started by two brothers; Find inspiration to make your own homebrews; or perhaps, go out there and try some for yourself!

Grab a pint, and enjoy this issue of The Brew,

Sincerely,

Maia Farris
Editor in Chief, The Brew Magazine

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BRIEF HISTORY OF MICROBREWING

THE HISTORY of craft brewing started to change by the late-1970s. The traditions and styles brought over by immigrants from all over the world were disappearing. Only light lager appeared on shelves and in bars, and imported beer was not a significant player in the marketplace.

At the same time as the American brewing landscape was shrinking in taste and size, a grassroots homebrewing culture emerged. The homebrewing hobby began to thrive because the only way a person in the United States could experience the beer traditions and styles of other countries was to make the beer themselves.

These homebrewing roots gave birth to what we now call the “craft brewing” industry.

The quality of beer from these small breweries improved over the years, enabling a wider distribution and establishing popularity and choice. Up until the early-1980s the popular image of beer in America was simply that of a mass-produced commodity with little or no character, tradition or culture.

The 1980s decade is marked the age of microbrewing pioneers. Craft Brewers have succeeded in establishing high levels of quality, consistency and innovation, expanding the minds of the beer consumers and creating the most diverse brewing culture in the world. The number of breweries in planning is skyrocketing, and there has never been a better time to drink beer than today.



Brewing – One of the oldest processes known to man, and the oldest recorded recipe.

CORVALLIS?

Y E M

A Brewing Gem in the Valley

HERE IN OREGON, it's not just about wine; you can't forget about the beer and cider.

Oregon has the most microbreweries of any state in the nation. It is home to more than 185 breweries operating over 220 facilities. More specifically, the best breweries can be found in Corvallis, Hood River, and Bend.

Corvallis in particular has found its niche in the microbrewing community surrounded by the abundance of fresh ingredients in the valley, and the prime location of a college town. In addition to craft beers, Corvallis' local ciderhouse specializes in crisp, fantastic ciders made from locally produced apples, honey and other special ingredients, and – new to the scene – there is also a meadery nearby, specializing in light, refreshing meads made with local honey.

Corvallis is also home to Oregon State University (OSU), a prime, international public research university that draws people from all 50 states and more than 100 countries. OSU has been a contributor to the beer scene with the OSU Barley Project.

This year, the American Malting Barley Association (AMBA) released its list of recommended malting barley varieties to US growers. Thunder is a two-rowed, winter variety released by OSU and has performed very well in the Pacific Northwest.

Barley has always played second fiddle to hops and yeast when it comes to flavoring beer. Now the grain is ready for its solo. In two studies published in the Journal of the American Society of Brewing Chemists, an OSU research team found notable differences in the taste of beers malted from barley varieties reputed to have flavor qualities.

Resources from the Valley, such as fresh honey, apples, and barley are reasons why Corvallis is a prime location for brewing. The local, fresh quality of the products made in Corvallis attract connoisseurs who are looking for a drink with a signature of Oregon's finest ingredients.



WHAT IS CIDER?



OVER THE PAST FOUR YEARS, the number of cideries across the country has doubled, from 400 to 800, according to The Cyder Market LLC, a small business that keeps statistics on the cider industry. This shows that the fruity alcoholic beverage is gaining popularity amongst the beer craze.

Cideries are especially a fast-growing feature in the Northwest scene. The varieties of ciders are expanding rapidly, and cidemasters seem to be eager to outdo beer and wine for imaginative flavors and styles. The wide variety of apples allows for experimentation and exploration of combinations and flavors. Some ciders mimic wines with their high fruit and alcoholic content.

Amidst the variety of flavors and styles, is also the option to add carbonation, or making it a sparkling cider. The process of making hard cider is close to the making of apple juice or nonalcoholic cider. In the making of cider, the apples are ground into a fine pulp, or pomace, and then pressed. For hard cider, the extracted juice is conveyed directly into fermenting vats or casks. If the fermented cider is to be sweet, the juice must be filtered at an ear-

ly stage to make possible the retention of the desired percentage of unfermented sugar. If a dry cider is desired, fermentation must proceed until all or most of the sugar is converted into alcohol. Natural fermentation resulting from the wild yeasts present on the apples is the usual practice, but some makers pasteurize the fresh juice and then add pure cultures of selected yeasts. After about three months the juice is subjected to filtration to remove sediment and the look of turbidity. Flavour is improved by aging hard cider for a few months, or even two or three years, after filtration.

From
fruit to
drink.

THE SKY'S *not* THE LIMIT

Solo Head Brewer Paul Miller is innovative and passionate when it comes to brewing for Sky High Brewing & Pub.

MILLER'S PASSION for brewing began with home brewing. He started his hobby with a quick trip to Corvallis Brewing Supply while he was in school at Linn Benton Community College for Fermentation Science. His passion grew from a starter kit. Miller says, "Then I got all the books I could find [about home brewing] and liked it because it is fun."

Currently, Miller enjoys his job at Sky High because he is able to brew as a full time job and create his own flavors. In meeting with Miller, he was able to share a little bit about the history of Sky High, what he does at his job, and the beer culture.



How did Sky High start and how long have you worked here?

Sky High started about seven years ago when the building was renovated from a movie theater and warehouse.

The entire building was redone. The original roof is still here and the top is a whole new structure where the bar and restaurant is. I have worked here for four to five years, and I replaced the original brewer.

How much power do you have for which beers end up here?

I basically have all the power. I always have an IPA, Pilsner, Pale Ale, and Amber. Recently, I made the Blueberry Rosehip, the Hazy, and each seasonal brew are my creations. IPAs are as big as ever. Hazy is our most popular IPA. We have 12 beers on tap and 12 are made down here. The gluten free beer – the Groundbreaker IPA, is not made here.

How do you stay on top of the trends?

That is part of the struggle and the fun of it. There are all kinds of associations and research that is going on to see where beer sales are going. Every once in a while I do walk around and try what else is out there.



Why is Oregon blowing up nationwide?

Nationwide brewing is growing. Oregon hit the curve a little earlier because the laws here for breweries are lax here. Some states you can't have a brew pub, some states have serving restrictions, some states can't have growlers on site. The taxes are fairly low for beer here.

The culture in Portland is the foodie culture and people like to try new things, which helped jumpstart the brew culture right behind it. For a short while we were #1 for hops. But now most of the hops are grown in Washington. We have a good growing climate here.

Where are we heading in the brewing culture?

I think places are going to get more creative. I think we are going to see a blend of trendy things becoming popular, Hazy IPAs, or Milkshake beers, or the next really wild thing.

The trend is people want less bitter beer but more flavorful beer. If you can take away the bitter and add flavor, people like that. More mixes and blends—people want a clean flavor that doesn't leave a stickiness. At the end of the day [brewing] is a subjective industry.

“At the end of the day [brewing] is a subjective industry”



ALL YOU NEED TO KNOW ABOUT MEAD

Quick Facts About Mead

- 1** Mead is defined as an alcoholic beverage created by fermenting honey with water, and frequently fruits, spices, grains or hops. The alcoholic content of mead may range from about 8% ABV to more than 20%.
- 2** There are 356 calories in an 8.1 oz serving of mead (honey wine).
- 3** Some claim that mead was the first alcoholic drink, predating wine and beer. The earliest evidence of mead production dates back to 7000 BC from pottery vessels in northern China. Historically, mead was something of a global beverage.
- 4** The term 'honeymoon' can be traced to the medieval tradition of drinking this honey wine for a full cycle of the moon after marriage.
- 5** A mead that also contains spices (such as cloves, cinnamon or nutmeg) or herbs (such as meadowsweet, hops or even lavender or chamomile) is called ametheglin. A mead that contains fruit (such as raspberry, blackberry or strawberry) is called a melomel, which was also used as a means for food preservation.
- 6** There are festivals that pay homage to mead and August 3rd is recognized as National Mead Day.



From **BROTHERHOOD *to*** **BREWING**

The history and creation of Nectar Creek

FOUNDED BY TWO BROTHERS native to Oregon's Willamette Valley, Nectar Creek combines a passion for beekeeping, agriculture and brewing into delicious, sessionable meads.

Brothers Phillip and Nick Lorenz have shared the lifelong goal of opening up a business together from a young age. During high school, both knew that they wanted to create something related to added agricultural product. As they got older, they realized that their interest in the craft beverage culture could take them somewhere.



Older brother Phillip, began working on a large scale bee farm and was able to experiment with the honey samples he took home. This was the new direction they were headed in – Mead. In the fall of 2010, Nectar Creek started to come to fruition. It was at this point that the brothers sold their first batch of mead in Corvallis, Oregon; their home town. “The relationships that were developed during the time on the bee farm remain very important to us today”, shares Phillip. The honey used in their meads is raw honey sourced from sustainable beekeepers.

Eventually Nectar Creek gained traction in the community, and even began reaching to areas outside of Corvallis.

Today, the demand for their product has opened up more opportunities for them as well. Such as growing a production team, opening up a brewery, and even a restaurant with locally sourced foods.

“We started Nectar Creek to pursue our life long goal of opening up a business together, to continue the tradition of the region we grew up in and push boundaries with the love we had developed for mead.”

PLACES TO GO

In downtown Corvallis

- **Bellhop**
150 SW Madison Ave
- **Big River Restaurant & Bar**
101 NW Jackson Ave
- **Block 15 Brewing Co**
300 SW Jefferson Ave
- **Caves Bier & Kitchen**
308 SW 3rd St
- **Crowbar**
214 SW 2nd St
- **Flat Tail Brewing**
202 SW 1st St
- **Kingfish Lounge**
NW 1st St
- **Sky High Brewing & Pub**
160 NW Jackson Ave
- **Squirrels Tavern**
100 SW 2nd St, Corvallis
- **The Downward Dog**
130 SW 1st St





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Cover photo by UnSplash*



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