

## HQG Meeting Notes --- April 19, 2019

**Call to Order: 4/19/19 @ 11am MST & Welcome (John Mallett, [jmallett@bellsbeer.com](mailto:jmallett@bellsbeer.com)):**

- Welcome & Introduce new member
  - Monkish – Henry Nguyen
  - Modern Times - Andrew Schwartz & Tim Kamolz
  - Pinthouse Pizza – Joe Mohrfield. Austin, TX three locations, working on a fourth location. Roughly 5K bbls in 2019, shooting for 10K bbls in 2019
- HQG is up to 38 members.
  - Only potential remaining new member for 2019 is Pfriem. We have been inviting potential new members to join us on the monthly calls.
  - New Realm is going to hold off with HQG right now.

**Coordinator Update (Zach Baitinger, [zbaitinger@newbelgium.com](mailto:zbaitinger@newbelgium.com)):**

- Back from sabbatical
- Looking into Sanitation Visit schedules in WA, OR and ID
- Re-kicking off the website committee and planning

**Financial/Governance (Vinnie & Natalie Cilurzo, [vcilurzo@russianriverbrewing.com](mailto:vcilurzo@russianriverbrewing.com) & [ncilurzo@russianriverbrewing.com](mailto:ncilurzo@russianriverbrewing.com)):**

- Invoices to go out before the end of April 2019.
  - Russian River has a new address, please ensure payment 2019 dues goes to the correct address.
- Revised Budget with 38 members (\$170K)
- Employment contract with Zach Baitinger is complete.
  - HQG is a California non-profit corporation
- HQG got a note back from Crosby's – thank you for the memorial gift.

**Membership (Zach Baitinger):**

- Up to 38 members (invite out to Pfreim)
- Plan on holding membership until January 2020 Hop Convention
- New members on-boarded. If you need any information or have questions, please reach out to me directly.

**Grower Relations (Jeremy Moynier, [jeremy.moynier@stonebrewing.com](mailto:jeremy.moynier@stonebrewing.com)):**

- Committee is active prepping for 2019 sanitation visits and BBQs in Idaho, Oregon and Washington
- We are looking for volunteers for each state:
  - Idaho (8/13-8/16)
    - Alec Mull
    - Chris Boggess
    - Tim Matthews
    - Tom Tweedy
  - Oregon (week of 7/18-7/19)
    - Daniel Sharp
    - Boston planning on trip
    - Deschutes planning on trip
  - Washington (8/13-8/16)
    - Jeremy Moynier (Stone)
    - Matt Johnson (KS)
    - Todd Roseman & Jesse Federici (Boston)

**Technical (Tom Nielsen, tom@sierranevada.com):**

- We have received data back from NyseOS in France on our elite experimental lines for thiols and other flavor compounds. Sent samples, have feedback in spreadsheets. Samples are referenced with hops like Citra and Mosaic as well.
- State of the art, cutting edge analysis for hops. (see attachments from Tom)
  - Please digest information – bring additional questions to Tom Nielsen as you have them.
- HQG Breeding Goals – citrusy, juicy hops
- Lots of discussions on the drying temps and hop creep.
  - Some evidence that increased kiln temperatures decrease enzymatic activity.
  - Is 125°F too low, is 150°F too high? Sweet spot?

**Breeding Program updates from the fields (John Henning, john.henning@oregonstate.edu):**

**Here's an update for April:**

1. Most importantly, our hop farm underwent serious flooding and much of the HQG seedlings are still under-water. I'm sure these lines will be okay, but yields may be reduced due to the lack of spring growth (hop plants remain dormant under these conditions).
2. Cuttings on all the HQG selections were generated and growing well in the greenhouse.
3. Selections for Powdery mildew resistance in 2018 HQG crosses were completed (2 rounds of selection). Those offspring remaining were potted up into larger pots. All those selected for resistance to powdery mildew were inoculated with downy mildew 2 days ago. Selection for resistance to downy mildew will take place the last week of April.
4. Offspring from HQG crosses made in 2017 and held over for 1 year are just now coming out of dormancy and will be inoculated with downy mildew next week or the week after—depending upon

how fast they respond to spring weather conditions. Hoping for some sunny and warm weather to push them along.

5. We have purchased the Reid Instruments moisture level probe
6. New walk-in freezer purchased last year has been installed—greatly aiding storage of hop samples.
7. Will be purchasing a larger capacity hop pelleting instrument for advanced line harvests (large plots > 5 clones).
8. Working towards hooking up a chemigation station to drip irrigation lines to fertilize offspring. Will greatly improve plant health over previous fertilization methods.

#### **Website (Zach Baitinger):**

- Starting the process up again with the Committee, sending website targets to HQG exec team

#### **Marketing (Scott Dorsch, [scottdorsch@odellbrewing.com](mailto:scottdorsch@odellbrewing.com)):**

- Is there value in adding a Facebook/IG/Twitter account for HQG? *No discussion. Feedback afterwards that this would only be helpful if content was constantly monitored and updated.*
- Beer Festival fundraiser for HQG? *Maybe a good idea, perhaps more discussion to come. Tabled.*

#### **Pellet mill team (Alec Mull, [alec@foundersbrewing.com](mailto:alec@foundersbrewing.com)):**

- Communication out to committees
- Targeting June 19-20 for an Oregon visit to Indie and Crosby. Looking for volunteers to attend
  - Alec Mull
  - Others?

#### **Int'l Growers Relations (Matt Brynildson, [matthew@firestonebeer.com](mailto:matthew@firestonebeer.com)):**

- New Zealand trip (feedback to come)

#### **New Business:**

- Memberships list below
- Possibly sending samples of HQG breeding program hops to Yakima during selection to be used in the Hop Source Program for organoleptic testing. More discussion in May.
- Independent hop visits. Would be helpful if HQG members used the sanitation visits reports when visiting hop operations outside the areas of ID, OR and WA. Can capture info and record it in the HQG historic visit logs.

Allagash
Alvarado Street
Avery
Bell's
Boston Beer
Boulevard
Breakside
BrewDog
Brooklyn
Cellarmaker
Cigar City
Cloudburst
Creature Comforts
Deschutes
Dogfish Head
Fieldwork
Firestone Walker
Founders
Gigantic Brewing
Half Acre
Karl Strauss
Maine Beer Company
Modern Times
Monkish
New Belgium
New Glarus
Ninkasi
Odell
Other Half
Oskar Blues
Pinthouse Pizza
Rhinegeist
Russian River
Sierra Nevada
Stone
3 Floyds
Trillium
Three Weavers