

Our mission: To continuously improve the sanitation and quality of hops used in the brewing and cellaring of great beers.

Date	12 August, 2015	
Location	Coleman Alluvial Farm, Oregon	
Purpose	Pre-Harvest Quality Visit	

Attendees:	
Kevin Christiansen	Larry Sidor – Crux Fermentation
Bryan Thoet	Collin Godkin – Full Sail
Matt Zielinski	Val Peacock - HQG
Jon Clack - Steiner	Mary Hangartner - Deschutes
	Randy Thiel – New Glarus

Operations Description

Picker building is open at the front and bird-proofing not very good.

Drying area reasonably bird-tight, no insulation in the ceiling, but fans above every bay to remove moisture. Shatter-proof lights. Low S diesel fuel.

New baling/cooling area is hopefully bird-tight. Some construction vehicles on floor finishing up, but no farm equipment.

Areas of Concern

Bird control in the picking building is lacking. Even if the open front end were to be enclosed, much of the rest of the building has many unblocked openings. Evidence of bird infestation was not hard to find. There was still a lot of material from the previous harvest in the picker. Hopefully, it was properly cleaned out before the harvest started. There were some exposed lights without covers in the picker.

The absence of insulation in the roof of the drying area eliminates the problem of drooping/torn insulation, but there is a lot of cracking/peeling paint in the rafters above the hops.

The new baling/cooling area looks good. Take care to keep fluids from motor vehicles from getting on the floor.

Recommendations

Put more effort into bird-proofing the picking area during the off-season. Put netting over the open front and do more to block spaces in the rest of the building where birds can enter. Where the walls meet the ceiling could be better blocked.

Peeling paint on the rafters in the drying area is a problem. Repainting just puts the problem off for a few years. Instead, pressure wash the rafters each season when the drying area is cleaned up before harvest. This will knock off any loose paint before it falls into the hops.

The Hop Quality Group thanks you for the privilege of working together on our commitment to quality hops for great beers.