

HQG Meeting Agenda --- July 19, 2019

Call to Order: 7/19/19 @ 11am MST

- Rules of the Road!
- Welcome New Member, Ecliptic Brewing – John Harris
- **64th Annual American Hop Convention -- January 22-24 Portland, OR**
 - **Mark your calendars. Timing of the Annual HQG meeting and Cascade Cup**
- Have you scheduled your hop selection visits? If not, dates are filling with brokers.
- Hop Source with the BA will be weeks of Sept 16th and 23rd at Yakima Valley Hops.
- Does HQG have interest in joining the BA? Chris Swersey asked me to approach this group. From Chris Swersey....

Financial/Governance (Vinnie Cilurzo, vcilurzo@russianriverbrewing.com):

- Please make it a priority to get in payments to support HQG; couple of members with outstanding payment. Please get in payment before the end of the month of July.
- Rewriting HQG bylaws is on the horizon.

Membership (Zach Baitinger):

- Open invitations to join HQG still out to Green Cheek only.
- Pfreim can not make it work in 2019, maybe 2020.

Grower Relations (Jeremy Moynier, jeremy.moynier@stonebrewing.com):

- **Oregon (7/18 – 7/19): OR Sanitation visits being completed today**

Thursday 7/18/19 -Attendees: Daniel Sharp – Ninkasi Brewing, Jamie Floyd – Ninkasi Brewing, Van Havig – Gigantic, Layton Cutler – Boston Beer, Jesse Federici – Boston Beer, Scott Birdwell – Deschutes, Ben Edmunds – Breakside and Derek Stepanski – Bells

Agenda:

10:00 am - 11:30 am - Tour OSU hop Farm <https://goo.gl/maps/Rk2hRG6VriFDQ265A>

12:00 pm Lunch

2:00 PM -3:30 pm - Tour Scenic Valley Farms

4:00 pm – 5:30 pm - Tour Capital Farms

After hours Beers at Wolves and People - 30203 NE Benjamin Rd, Newberg, OR 97132

Friday 7/19/19

Attendees: Daniel Sharp – Ninkasi Brewing, Jamie Floyd – Ninkasi Brewing, Van Havig – Gigantic, Layton Cutler – Boston Beer, Jesse Federici – Boston Beer, James Scott – Deschutes, Ben Edmunds – Breakside and Derek Stepanski – Bells

Agenda

10:00 am – 11:30 am - Tour Coleman Ag Mt. Angel Picker

12:00 pm - Lunch in Mt. Angel

1:30 pm – 3:30 pm Tour 4B Farms

3:45 am – 5:00 pm Tour Stauffer Farms - Hubbard

5pm - 9 pm - **Grower Appreciation Party at Hubbard Hop Warehouse**, Hubbard Hop Warehouse, 3421 2nd Street, Hubbard

- **Idaho (8/13 – 8/16):**

Idaho participants (9): Alec Mull, Chris Boggess (Three Floyds), Tim Mathews (Canarchy), Steven Pauwels (Boulevard), Matt Gallagher (Half Acre), Joe Mohrfield (Pinthouse Pizza), Tom Tweedy (Stone), Patrick Chavanelle (Allagash) and Henry Nguyen (Monkish). **ALEC WILL BOOK YOUR HOTEL.**

Going to most ID farms (minus Elk MT), hoping Mike Gooding will speak. ID should be well covered after this visit.

8/13 - travel day with one farm visit, **8/14** - 3 three farm visits, **8/15** - 2 farm visits with BBQ at Gooding farms and **8/16** – Depart

- **Washington (8/12 – 8/16):**

Washington participants (7): Jeremy (Stone), Matt (Karl Strauss), Todd Roseman & Mike Schneider (Boston Beer), Zach (NBB), Alex N (Three W) & Steve L (Cloudburst)

Hotel – Yakima Holiday Inn. Please call and ask for the Haas \$104 rate. 802 E Yakima Ave, Yakima, WA 98901 (509.494.7000). **PLEASE BOOK YOUR OWN HOTEL.**

Heard back from Haas & Steiner, waiting on YCH. Working on final details on BBQ.

8/12 - travel day, **8/13** - farm visits (Steiner/HAAS), **8/14** - farm visits (Steiner/HAASs), **8/15** – farms visits (YCH), BBQ at night. John Gorman has agreed to be our speaker at the BBQ and **8/16** – Depart

Technical (Tom Nielsen, tom@sierranevada.com): Ryan D. mentioned looking for new Tech committee updates in August!! More soon

- Thiol, bound and free, composition of HQG experimental hops (underway) (Tom N)
 - Water-solubility of bound thiols: expected to be in plant not lupulin gland. Location of free thiols unknown. Hop separation trials to pinpoint concentration of each (and beta lyase enzyme) within hop plant and hop cones. (Val P)
 - Test Beta-Lyase activity of hops kilned at 110-130-150 F (Tom N)
 - **Set specs for 4-MMP, 3-MH for Citra, Mosaic & Simcoe?**
 - **Elucidation of negative thiols as well as positive.**
 - The production of thiol precursors is, in a sense, a cell defense mechanism. Can we tie thiol levels of the HQG experimentals to how the hops were treated in addition to variety? Can that tie into pelletizing conditions/practices as well? Do challenging growing conditions correlate to higher levels of thiols? (Ryan D)
- Brewing Trials with HQG experimental hops (Tom N)
- How to best approximate kettle & dry hop flavor and aroma on the bench. (Tom N)
 - **Hop Teas – Standard Method**
 - **Membership: nano, pilot brewing**
 - **Draught Lab**

- Hop Creep: Impact on diacetyl formation, over attenuation & package integrity (Jason P) o Regarding hop creep, is there something we can do to validate experimental and/or anecdotal evidence that Cryo/T45 pellets contribute less enzymatic potential compared to T90? If there is a correlation there, does that lead to a loss of aroma (e.g. thiol) potential? On the other hand, how does timing of hop addition during fermentation affect thiol concentration, and how does that compare to precursor levels? Do different yeast strains give different results? (Ryan D)
 - Location of dextrinase enzymes within the hop, green material vs. lupulin vs. bine vs. leaf (Val P)
 - **Bench Method for Creep Analysis**
 - **Sierra Nevada Cascade Cup dextrinase activity**
 - **Hop Creep specifications**
 - **Creating a folder on hop creep**
 - **Homogenous sampling**
 - **Kiln depth and uneven drying impact on enzyme degradation in kiln**
 - **Wolf Kiln more uniform?**
 - **Specify 6" bed depth?**
- **Increase in pH with dry hopping**
 - **Masters Thesis @ U of Wisconsin**
 - **Variety component**
 - **Steiner work – Arginine?**
 - **Brewer's adjust pH in the brewhouse via salts**
- Hop Kilns used for Hemp Kilns – clean out procedures and risk of carry over into hops??? - Topic for grower relations??

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

- No July Update

Website (Zach Baitinger):

- Hop Quality Group will be partnering with Amy Koenigs in Fort Collins to design the HQG website.
- First Meeting with Amy to discuss the HQG site map for the website
 - Looking for content
 - Need committee help for content.
 - Dropbox will be set up by Zach; meantime – please email him any updates, materials for the website.
- Hoping to have the website complete Fall 2019

Marketing (Steve Luke, Alex Tweet & Matt Gallagher):

- New committee formed
- Requests of this committee?
 - Pushing our messaging to breweries (membership recruitment)
 - Grower/Merchant messaging (& Swag)
 - Information to the general beer industry (Press Release on Cascade Cup?)
- Suggestions:
 - **HQG gifts (for BBQ speakers) in the future – plate-sized HQG belt buckles.**
 - **Other suggestions?**

Pellet mill team (Alec Mull, alec@foundersbrewing.com):

Pellet Mill visits went great. We got a great reception from our hosts and were generally pleased with both operations. Participants were Alec Mull, Chris Boggess, Jamie Floyd, Daniel Sharp, Van Havig, Steve Luke, Ben Edmunds, John Gaugler and Matt Sandoval.

Crosby is on its way to becoming a world class operation. Highly organized with excellent documentation. Everything was very well labelled with documentation for clean outs and sign offs, with what appears to be a completely traceable program. 5S type of operating protocol with food and worker safety at top of mind. They have a dedicated staff with a Food Safety Coordinator for the Mill and their own quality lab that is certified regularly. They even made us wear booties during the visit! One noted improvement they currently need and have planned, is to fully cover and enclose their brand new weighing device. Crosby is an innovative organization with obvious intentions to become the best they can be. Our members should feel highly confident that all pellets produced at Crosby will be done in a high quality, food safe manner.

Indie Hops had only minor issues but were clearly less focused on being a world class pellet mill. The facility was clean and pretty well organized, but Indie has found a niche that they are comfortable to live within. They process Oregon hops exclusively and primarily from only 2 farms. They were once Certified Organic but have decided not to renew that certification. They stated that they still employ those procedures from that certification however. They do not have a dedicated lab and rely on a 3rd party for all quality testing procedures. They had some minor worker safety concerns and pretty much all conveyance was open. These open conveyors can easily be corrected, and they indicated they would fix that. Restrooms and break areas were not well labelled or segregated and pretty much opened right up into the processing areas. They indicated that they used food grade lubricants, but the workshop area had them all mixed up and it would be challenging to verify that. They did indicate that they have no employee turnover and their crew is highly experienced. They recently purchased a really cool high-density cold storage racking system though. An important note is that they have very minimal blending capabilities (max 3 bales) and would likely struggle with multiple lot pellet consistency for large runs. They sit comfortably in the small to medium lot processor. I think our members can be mostly confident that Indie would provide a food safe and high-quality product.

Oregon Hop Commission meeting was fun and educational. My talk was brief and fast. I had prepared for a longer talk so I blazed through it quickly. The audience was well engaged, and I felt I was able to assure them that the HQG was there to be their partner in food safety. We are an extra set of eyes to help them ensure their operations can provide safe hops. The bulk of my presentation was geared toward informing them of our structure and goals. I touched on the Antitrust guidelines to assure them we were collaborative. NO COLLUSION. I touched on our committees, the public breeding program (Dr. Henning was present at the meeting), and finished on the Cascade Cup, reminding them how well Oregon has done in the past. All in all, I felt it went well and I was honored to participate.

Int'l Growers Relations (Matt Brynildson, matthew@firestonebeer.com):

Matt recently kicked off the discussion with this committee. Some of the things on our list to discuss:

- A presentation for the International brokers that gives some perspective on the HQG mission. There may be considerations that we need to be aware of that apply to the International group that doesn't back in the US.
- A data collection center for logging broker, processor and grower information by country.
- Some guidance for HQG members for when they are visiting International hop growers and speaking on behalf of the group.
- In the future, should we host picnics like we have in the US with the hope to gather farmers and communicate our needs?
- Tracking Germany, and opening up the HQG conversation there is important since they are the second largest producer in the world. It will take some time to address this region. Tracking the smaller regions that are now focused on the US Craft Industry –like Australia and New Zealand – will be easier since there are fewer farmers and less hops produced. You can cover a lot in a short amount of time.
- Some things we already know about Germany that will be HQG challenges

- In general, Germany only has enough cold storage for about ½ of the annual crop. Bales tend to stay on the farm, in warm storage conditions much longer than in the US.
- There are far more farms to track in Germany relative to the US – about 1,500

New Business:

- Decision on joining BA
 - **Decision** – HQG plans to table and not join the BA as an Allied Trade Member
 - Zach to follow up with Chris Swersey to see if any members are not BA members.
- Sanitation Visit Details:
 - OR
 - Willamette Valley (Richard Kirk) did not get a 2019 HQG visit scheduled (Zach/Daniel to follow up)
 - Horseshoe Lake did not get a 2019 HQG visit scheduled (Zach/Daniel to follow up)
 - ID
 - Nate Jackson does not want HQG to come to his farms. Alec to follow up.
- Details for the Hop Convention:
 - Annual Meeting? January 22-24 (Wed- Friday)
 - Cascade Cup Judging? - **Can we judging for the Cascade Cup be on Wednesday before the opening reception?**
 - HQG Hospitality? - **what night should we do this? Wednesday after welcome reception?**
 - Requests for the Convention? **Other requests?**
 - **Action item** – Zach to be in touch with Michelle @ OR Hop Commission, then exec team to get HQG events scheduled & finalized.
- Salmon Safe Information – just informational.
- Val was asking about WA Sanitation visits in mid-August.
 - Jeremy (& Zach) to have a discussion with Val to see if we can get in a pellet mill visit or two during the Aug 12-16 Farm sanitation visits. More info to come to the WA sanitation team in terms of the schedule.
- Need assistance with HQG mission statement, go-to team to build content for the website
 - Alex Tweet volunteered to take a stab at it.
- Marketing Committee.
 - Looking for feedback, direction, focus from membership.
- HRC/BA/HQG
 - What is the connection between these groups? Working on very similar things. Should we get the three groups in the same room for a public breeding summit?
 - Value in face to face meeting; then a meeting in person (Hop Convention).
 - Zach to start a discussion with the HRC president, Mallett and Swersey.

Allagash
Alvarado Street
Avery
Bell's
Boston Beer
Boulevard
Breakside
BrewDog
Brooklyn
Cellarmaker
Cigar City
Cloudburst
Creature Comforts
Deschutes
Dogfish Head
Ecliptic
Fieldwork
Firestone Walker
Founders
Gigantic Brewing
Half Acre
Highland Park Brewing
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
Wayfinder Beer