

HQG Meeting Notes --- June 21, 2019

Call to Order: 6/21/19 @ 11am MST

- Rules of the Road from John Mallett!
- Welcome Highland Park Brewery & Wayfinder Beer as new members.
 - Kevin Davey from Wayfinder Beer. Brewery in Portland, OR – produced 1,400 bbls of beer in 2018.
- Please welcome potential new members, Green Cheek and Pfreim to the call today.
- 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. Working with John Henning to set HQG hops into those evaluations.
- Does HQG have interest in joining the BA? Chris Swersey asked me to approach this group. From Chris Swersey....
 - *"Zach, here are answers to your questions about BA membership, from our Member guru Sara Billiu, with the highlight shone in yellow - "HQG would be considered an Allied Trade member, which is \$495 annually. Typically, external groups join so the employees of the organization/association can have access to our materials and staff. As you mentioned, this is not the case for HQG. I'd recommended membership as soon as they have staff not affiliated with a brewery OR if they simply want to show support for the BA. Some organizations expect or seek a stronger partnership/level of involvement through membership. HQG would not realize any stronger partnership than it already enjoys, as each HQG member brewer is also a BA member brewer. HQG would have the same suite of benefits as other Allied Trade membership, which are geared towards connecting vendors with new clients. Any HQG member brewery could contact me for support on any supply chain issue, regardless of HQG's BA membership status."*

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

- Invoice are out, please make it a priority to get in payments to support HQG.
- Zach will be following up with membership about outstanding payments.
- Rewriting HQG bylaws is on the horizon.

Membership (Zach Baitinger):

- All new members are on-boarded, including Wayfinder and Highland Park Brewing. As of 6/26/19, also Ecliptic Brewing as well.
- Open invitations to join HQG still out to Green Cheek and Pfriem only.

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

- Cascade Cup has been delivered to B&D Farms last week.
- HQG write up about the 2019 Cascade Cup below.
- We have capped the attendance for the 2019 hop sanitation visits for WA, OR and ID.

- **Oregon (7/18 – 7/19):**

Oregon Hop Picker Sanitation Visits 2019

Please send 2 cases per member brewery for the BBQ to the address below (need to arrive by July 16th): Bill Delema, ATTN: Hop Quality Group, 3421 2nd St. Hubbard, Oregon 97032

Oregon Participants (9): Daniel Sharp (Ninkasi), Jamie Floyd (Ninkasi), Van Havig (Gigantic), Layton Cutler (Boston Beer), Jesse Federici (Boston Beer), Scott Birdwell (Deschutes, 7/18), James Scott (Deschutes, 7/19), Ben Edmunds (Breakside), Derek Stepanski (Bells)

Here is the hotel we've stayed out before: We get a discount rate through Haas and is in hop country and closeish to Portland for those flying in.

<https://www.grandhotelbridgeport.com/>

Bill Delema has offered his corporate discount. Mention John I Haas to receive the corporate rate.

7/17 – Travel Day

7/18 – 3-4 Farm visits

- OSU hop farm
- Capitol
- LUNCH
- Scenic Valley
- Coleman Ag Mt. Angel Picker
- Beers at Wolf and People Farmhouse Brewery

7/19 – 2-3 Farm Visits & Oregon Hop Field Day and BBQ

- Willamette Valley Hop Farms
- Horseshoe lake Hop Farms
- Crosby Hop Farms
- Oregon Hop Field Day BBQ

- **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, per Matt Johnson – Evites are out (60 folks already accepted).

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):

- 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)
 - 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??
 - Alec @ OHC?

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

- Membership visits when in Oregon this summer and fall - visit the experimental fields as you are able. Please do some pre-planning with John before just showing up.
 - 2015/2016 crosses are in Corvallis, OR
 - 2017/2018 crosses are in Woodburn, OR (F&B Farms)
- **Hop Breeding Report: June 2020 from John & Angela**
 - Finished 2017 seedling selections. Approximately, 950 highly resistant lines were potted up into 5-gallon pots and placed under drip irrigation at the "Pot-in-Pot" low-trellis hop yard at F&B Farms in Woodburn, OR (Fred Geschwell's farm). These will be selected for sex and vigor in the fall. Transplanted out into USDA hop yard in Winter 2020.

- Second round of scoring/evaluations are currently being done on the 2015 and 2016 nurseries. We are seeing a moderate outbreak of Hop Loopers and Spider Mites (more than normal for this time of year), so after ratings are finished this week, we will be spraying Javelin and Ultor (hopefully Saturday).
- Soft wood cuttings/propagations are still being performed on some of the expansion lines (some of the lines, especially HQ005-030 have been somewhat problematic with propagations, so they are behind). However, many of the lines have been transferred to 4-inch pots and are thriving.
- Samples of all 13 HQG expansion lines have been sent to CPCNW-WSU for virus screening and we are waiting for results.
- We recently had the kiln inspected and are looking into upgrading to a bigger motor to increase airflow (as well as a timer for automatic shut-off).
- Prepping field for the 2015 expansion lines (20 hills for each genotype, 40 hills for 029-011).
- Will start undercutting the “new male” yard tomorrow. This will free up space for HQG 2017 selections for winter planting
- Will perform one more round of selection for Downy mildew in 2018 seedlings early next week. These lines will be overwintered for exposure to natural powdery and downy mildew inoculation supplemented by controlled application of spores in the spring (following same pattern as 2017 seedlings)

Website (Zach Baitinger):

- Hop Quality Group will be partnering with Amy Koenigs in Fort Collins to design the HQG website.
- Dropbox will be set up by Zach for pictures, content for website.
- Hoping to have the website complete Fall 2019

Cool Shit Club, previously known as the Marketing Committee:

- Matt Gallagher (Half Acre) Steve Luke (Cloudburst) and Alex Tweet (Fieldwork) are joining forces to head up this committee.
- We will check in with this group in July.

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

- Oregon Pellet mill trip just completed on 6/20
- Takeaway from visits to Indie Hops and Crosby?
- Comments on visit with the Oregon Hop Commission?

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

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New Business:

- Memberships list below (41)
- Join the BA or not?
- Update from Alec and the Pellet mill team in July.
- 2020 Cascade Cup Announcement to come Aug/Sept 2019

Allagash
Alvarado Street
Avery
Bell's
Boston Beer
Boulevard
Breakside
BrewDog
Brooklyn
Cellarmaker
Cigar City
Cloudburst
Creature Comforts
Deschutes
Dogfish Head
Ecliptic Brewing
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

The Hop Quality Group is proud to announce B&D Farms as the winner of the 2019 Cascade Cup. The Cascade Cup was awarded in January 2019 during the 63rd Annual American Hop Convention in Monterey, California. The Cascade Cup is awarded each year to the hop grower whose sample of Cascade hops demonstrates excellence in quality to a panel of judges drawn from membership in the Hop Quality Group.

Repeat winners of the Cascade Cup back in 2016, Ben & Dave Smith are 5th generation hop farmers in the Willamette Valley of Oregon. These brothers, along with their sons, farm 800 acres of hops in Saint Paul, OR along the Willamette River. After examining 32 Cascade samples from the crop 2018 harvest, the HQG chose B&D Farms as the 2019 winner. "Cascade hops from B&D continually exhibit superior and balanced aroma qualities desired by brewers consisting a unique balance of grapefruit citrus, pine, floral and woody while maintaining superior moisture and feel", commented Tom Nielsen of Sierra Nevada Brewing Company.

While B&D took home the 2019 Cascade Cup, the HQG also wanted to call out second place finishers, Greenleaf Hop Farms & Irving Newhouse & Sons (tie). Sodbuster Farms was a third-place finisher. Three of the top four Cascade hop samples came from Oregon in the HQG judging in 2019.

The Hop Quality Group is a non-profit organization pursuing the mission of promoting open communication between craft brewers and hop growers formed in 2010. The group's work emphasizes research and development and best practices for hop cultivation and processing. Currently, forty craft brewers now make up the membership of the Hop Quality Group.

Released June 9, 2019 – Hop Quality Group



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CASCADE CUP AWARD

2016

2019

