

Hops and Brew School Overview and Tour

Written by Mark Emiley

Monday, 08 September 2008 20:24 - Last Updated Wednesday, 10 September 2008 13:21

Hop Union recently held its 5th annual Hops and Brew School at their facility in Yakima, Washington. This event draws in brewers from all over the country for two 2-day sessions of hops and brewing seminars as well as tours of hops fields and processing facilities. I attended the conference on behalf of the Boeing Employees Wine and Beer Makers Club.

Over the course of the school, I compiled notes on the lectures and tours and will be consolidating them down to focus on information useful at a homebrewing level.

There will be a basic level of understanding of hops and brewing assumed in the summaries. Some pictures will be posted, but for all of my pictures, click [here](#).

General

The class is held at the end of August right as the hop harvesting season is getting underway. Early in the summer Hop Union sends out invitations to the conference. The registration fee includes two days of seminars and tours, breakfast snacks, lunches, dinners, and plenty of beer. It is a tremendous learning experience and a hell of a bargain for the price.

Tours of Facilities

During the course of the class, students are taken on two main tours, the first being a tour around the Hop Union grounds and the second being a tour hop fields and harvesting processing facilities.

On the tour around the Hop Union facility, you get a chance to see Hop Union receiving hops from around the area (Oregon, Washington, and Idaho primarily).

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614-444-4444. The hops are immediately loaded onto forage trucks, are placed in the forage trucks, and then they are



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only because the hops processing people were not realizing that the hops were not in



the hops were not in the beer at all. We were going to sell the beer as a regular beer and not as a

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www.hopsandbrewschool.com