

bier o n e

Newport's
Premier Home
Brew Supply,
Tap Room &
Bottle Shop



15 rotating taps
beer • mead • home
brew supplies • pool
darts • foosball
appetizers • new patio/
bier garden

424 SW Coast Hwy
Newport's Deco District

541-265-4630

www.bier-one.com



Seasons Change...
But We
Never Do.

Serving Portland's
Home-Brewers
since 1918.

F.H. STEINBART

COMPANY

www.fhsteinbart.com

234 SE 12th Ave.
Portland, OR 97214
503-232-8793

NEWS AND AD DEADLINE FOR
JANUARY IS DEC. 10

Paul Long Returns to Hop Origins

Long Grew Up on an Oregon Hop Farm, and Now Creates "No Compromise" Craft Beers

BY GAIL OBERST
Of the Oregon Beer Growler

Over a fresh kolsch, Paul Long and I engage in the ancient Oregon ritual of "Who do you know..." prompted by the revelation that I have lived in his home neighborhood for most of my adult life, and a few of my childhood years.

In his small brewery, a converted shop below his rural home, he pointed to a photo of his dad, mom and grandfather at the 1953 Independence Hop Grower's Association annual dinner. Fitting for the grandson of a hop farmer, Long was born on the Alluvial Farm, now Chatoe Rogue's Hop Farm, and lived in Hopville near the Alluvial Farm, near the Buena Vista community of Independence. Long's grandfather, C.E. Long, his dad, Ovid "Doc" Long, Paul, and his brothers farmed hops in the Buena Vista area until the 1960s, after which Paul married Linda, a Coos Bay native, graduated from Oregon State and launched a career in engineering and business.

After 40 years as a wine drinker with "a pretty good palette," Long said, he became interested in making beer after helping a fellow engineer with home brewing projects. The experience launched him 11 years ago into what he calls "a hobby gone wild."

He began winning homebrew awards almost immediately, which prompted the erstwhile engineer to begin expanding his equipment beyond the kettles and igloo coolers he started with.

Today, Long has engineered a unique 35-barrel system that fits neatly into his rural Newberg 500-square-foot brewery, approximately the size of a two-car garage. The system is completely steam-fired, highly electronic, and gravity fed. Like fine wine, Long said, fine beer should be handled gently.

"What if you could make a beer where you don't have to make any compromises? That's what I ask myself," Long said. "I try to make beer as integrated, layered and balanced as I can."

Three years ago, he launched his commercial Long Brewing, using ingredients from all over the world, yeasts chosen specifically for each batch, and whole hops, kept frozen and fresh until they are pitched. Each beer takes from 4 to 6 weeks to finish.

We sample his Fresh Hop IV, one of three batches he made this year, and then he pours a taste of his Wee Heavy, a Scotch ale, and Paul's Porter. Because he has a small operation, he can brew to his own tastes. His Scotch ale is lighter than most, the way he likes it, he said. His porter is softer and less tannic than most.

“ I'll brew until I
run out of money. ”



PHOTOS BY GAIL OBERST

An engineer at heart, Paul Long has created a compact 3.5-barrel system that fits neatly in the space of a two-car garage.

LONG BREWING

Paul Long

(a) Newburg
(p) 503-349-8341
(w) www.longbrewing.com

Factoids: 100-200 barrels per year on a 35 barrel system. Open by appointment.

There is an air of rarity surrounding Long Brewing that attracts wine country tourists who visit him in stretch limousines. He made about 100 barrels this year, distributed at a few stores, bottle shops and restaurants. He is growing his brewery, but Long said he doesn't want to get any bigger than about 200 barrels annually. His brews are not cheap, but they are still less expensive than a good wine, Long said.

"I'm not a better brewer than anyone else, but this model is what I call "no compromise."

"The question is: Can I sell it for enough to make a profit? I don't really have an answer yet," he shrugged. "I'll brew until I run out of money."



Paul Long began decorating his wall of ribbons as a homebrewer. Today, he has turned his "hobby gone wild" into a brewery that attracts wine and beer drinkers to his "no compromise" style.