# New Year New Store!

During the final weeks of 2023 OCBS and Saltydog Trading Company joined forces to better position ourselves to best support our customers. This has been a very hectic and stressful time while at the same to is very exciting for the things we hope to accomplish in 2024.

# Grain Ordering System

As we reduced our storefront footprint, we needed to move our grain fulfillment to a warehouse. This means that grain orders will need to be made on our new grain ordering system (its still very rough but will accomplish the job).

To place an order please visit http://saltydogtradeco.com from there click the OCBS menu item which will take you to the form. On the form, please fill in your name, email and phone number. This will allow us to contact you if there is an issue with your order. Select the grain you are looking for fill in the amount you will need and hit the add button next to it. You should see your order building on the right side of the screen. Once you have your order complete please review it and hit send. If it goes through you will receive a popup message letting you know.

If for any reason you need assistance with your order please feel free to call us. You can reach me Saltydog (Rob) at 801-669-1520 and Aaron at 801-882-8772. Once the store number is updated, I will include that here.

For the next couple of weeks please be patient with us as we work the bugs out of the new system, get our stock backup to snuff and just work through all the new things we have going on.

We promise to make all the tough times worth it as we grow our offerings and services and work to ensure stock levels are always solid and at fair prices.

# Grand Reopening

Come Join us for our Grand Reopening January 20th 10am - 5pm

Aaron and I have been working hard these past couple of weeks getting the store moved, creating a new tool for ordering grain; still needs work, setting up our warehouse, setting up our new storefront. Aaron has finished putting the store refill order together so that goes in on Monday and we should be fully stocked by end of next week in time for the reopening.

For our grand reopening we will be giving 10% discounts on grains, yeast, hops and brewing kits. We will also have a drawing for a new ½ coffee roaster, this is a $350.00 value!

So come on out and see what’s new and how things are shaping up.

# Hop of the Month

This month we are going to explore the Chinook hop. This is one of my favorite hops for its spicy pine and earthy tones. Great for bittering and flavoring. My personal favorite use is in American Pale ale and IPAs.

For those looking for details I have collected information from both <https://beermaverick.com/> which reads

## “Origin

The Chinook hop is a cross between a Petham Golding and a USDA-selected male with high alpha-acids and good storage properties.

US hops begin to be harvested in mid-to-late August for most aroma varieties.

## Flavor & Aroma Profile

Chinook is a **dual-purpose hop** that can be used in all hop additions throughout the brewing process.

Chinook can be slightly spicy and have a smoky earthiness quality. It has an impressive pine and resin character, with distinct spice and grapefruit. Use sparingly in the boil as it can add a harsh bitterness if overused.”

Recipe of the month: Rob’s Doppelbock

8lbs light munich

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1lb carapils/carahells

.5 acidulated malt

Hops:

1oz Sazz 60min

1oz Tettnanger 30min

5oz Dark Candi Sugar 10min

Yeast Omega German Bock or Lutra if you cannot maintain lager temps.

# UP Coming Events

20th January Grand Reopening

3rd February Drinking Horn Class