



Cam O'Connor
Head Brewer, Deschutes Brewery and Public House

Cam O'Connor, Deschutes Brewery and Public House's Head Brewer, has big plans for the Portland brewery and its new Kaspar Shultz brewhouse. In addition to the brewery's year-round and seasonal brews, Cam is focused and committed to creating a new line of experimental beers exclusively for the Portland facility.

A beer geek at heart, Cam holds a Major in Biology and a Minor in Chemistry. Cam spent three months at the University of Davis' intensive "Brewing Science" course. Before joining the Deschutes Brewery family, Cam worked as a brewer at California's Sierra Nevada Brewing Company. For the past three years he has been at the Bend Deschutes' facility and has been an integral part of developing several new beers including The Abyss.

Portland Brewhouse

Deschutes Brew Master Larry Sidor personally selected the brewhouse for the Portland Deschutes Brewery and Public House's brewhouse. The brewhouse was shipped to Oregon in July 2007 from Raleigh, North Carolina and was assembled by the Deschutes Brewery team.

Draped in hand-hammered 3/16" copper with a stainless steel interior, the European design reflects the skill and experience of German brewhouse engineering. The first vessel serves as combination Mash Tun and Brew Kettle. The second vessel possesses a Lauter Tun on top and a Pre-Run Tank/Whirlpool combination below. The compact design saves space and energy. A complete cellar and serving vessels accompanied the brewhouse when it was purchased. The brewery predicts an annual production volume of roughly 4,200 beer barrels.

Brewhouse Vital Stats:

Born: 1994

Location: Bamberg, Germany

Parent: Kaspar Shulz

Brewhouse Capacity: 21 Beer Barrels (651 gallons) per batch

Portland Brewpub Capacity: About 4,200 Beer Barrels per year

Brewtime: 7-8 Hours

“Polish Time” (for the copper): 3-4 Hours