



THE GRAIN MILL

A PUBLICATION OF THE
SCIOTO, OLENTANGY & DARBY ZYMURGISTS, INC

The President's Corner

May 2011
By Ben Siefker

Well, it's already May. I think a lot of us are welcoming the warmer weather and looking forward to summer. And there's a lot to look forward to at that: vacations (and brewery tours), picnics (and beer), family reunions (and beer), the Fourth of July (and beer), swimming (and beer), mowing the lawn (and beer)... Most of the activities I associate with summer I also associate with beer. I may have a problem, but that's a topic for another group. Still, while summer time is so conducive to drinking, it's not such a good time for brewing. The warmer temperatures can be problematic for both wort chilling and fermentation temperature control. There are solutions to both (science!), and many different solutions at that. In the past, I have used a second immersion chiller in an ice bath to pre-cool my chilling water. This year I have some new equipment to try out, and should get some pictures and information together in a future newsletter article. How do you solve these problems? You should share that information too.

May is the last month of the SODZ meeting calendar, but we have a lot going on over the summer. We're bringing back a Rick DeShone idea and starting the Iron Kettle challenge back up in June. Vic Gonzales and Dan France are in charge of it, so expect to see more information soon. The club picnic will be in July and will once again be out at The Cabin – thanks to the France clan for hosting again! There will be other informal club events over the summer, so stay tuned to the Yahoo

group, etc. to see what everyone is doing. Also, the newsletter is only required to go out during our September through May meeting months, but I'm sure Mike can be persuaded to publish over the summer if he gets enough articles.

Other upcoming events include Beerfest May 20th and 21st. This event is now a fund raiser for the club, so volunteer your time if you can. It should be a lot of fun as well. Barley's competition is right around the corner, with entries due May 26th through the 28th. It's a great competition, and the winner gets to brew their beer on Barley's system (with possibly a little help from Angelo). The State Fair competition is also coming up soon. The competition isn't until July 16th, but you must register your entries by June 20th, so get planning today. We want to be the top club in Ohio, and this competition is right in our backyard. It's also a good opportunity to get involved with competitions – stewarding, judging, or just entering.

The officers have been working on some new ideas to help motivate everyone to brew better beer. I think these ideas will achieve that goal, but more importantly, I think they're going to be fun. All I can say right now is work on your brewing chops!

And speaking of brewing better beer, congratulations go out to the club members placing in the NHC first round: Kyle Bullock, Dan George, Bill Bopp, Sean Dawson, and Mike Byrne. Congratulations, guys, and good luck in the next round!

Volume 16
No. 11
May 2011



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AMERICAN SESSION ALE

BY BEN SIEFKER

Now that the British Beerfest is over, I can let loose with a little British blasphemy. I'm just not that big of a fan of English hops. Oh, they're alright, especially for a foodstuff often aromatically described as "cat piss," but I can't imagine anything other than morbid curiosity pushing me to buy a "Double Fuggle IPA." Now, I want to throw down a lot of caveats here, because I like British beer – even hoppy British beers – but head to head they just don't compare to the flavor and aroma of American hops.

Well, this creates something of a problem for me. About a year and a half ago, there was an article in Zymurgy about session beer – in fact, I think that was the cover story. The idea of session beer really resonated with me, because I don't like to drink just one beer. The idea of a flavorful beer that could be enjoyed – should be enjoyed! – in multiple pints without overwhelming or boring your palate and without getting you hammered sounded great! I had brewed Scottish ales and loved them for all the above reasons. But what about hoppy beers? I'd brewed ordinary and special bitters before, too. Meh. Yeah, they were flavorful. Yes, they were sessionable. In some cases, they were quite enjoyable. But none of the beers begged to be kept on tap. Maybe it was the quality of the hops I used – they weren't cheesy or anything, but even bottom of the barrel EKGs are hard enough to come by. Maybe it's because I don't know how to brew them properly – I have upended more than one keg directly over the drain. Maybe. But as I read that session beer issue, I thought that what I really should be doing is making hoppy American session beer.

See, that's pretty much what I wanted in the first place. I like to drink American pale ales and IPAs. I like the idea of Special Bitters. Therefore... Ok, maybe you figured this out a long time ago, but it took me a while. And if you did figure it out, why didn't you share it?

Apparently they do use American hops in the UK. Unfortunately, I have never had the pleasure of visiting the UK, and maybe this is part of the reason for my sexy misunderstanding with UK hops. Also, although the BJCP says American varieties of hops may be used in English Pale Ales – everything from Ordinary Bitters to English Pale Ales, I'm going to guess that a beer brewed with them would have a hard time in most competitions.

And I'm not quite sure the thing to do is simply substitute American hop varieties for their British counterparts.

"American" versions of beer typically have two things: more and American variety hops; higher gravity. Think about American Brown Ale, American IPA, and American Stout (vs dry stout) – all of them have higher OGs, more hops, and typically American variety hops. The alcohol and gravity of Special Bitters were a key characteristic of what I was looking for, so I didn't want to make the beer any bigger. I did want to use American hop varieties, and I did want to brew them hoppier than the style guidelines specify for the British beers. I basically wanted a hoppier 8b with American hops. American Special Bitter or American Best Bitter didn't sound right, especially since the UK names are historical and referred to a brewery's "best" product (see the style guidelines if you doubt my nonsense). I was trying to come up with a session beer with American hops, so I creatively decided to call it American Session Ale.

I wanted a malt bill with some complexity to keep the beer interesting for multiple pints. I wanted a moderate mouthfeel so the beer wouldn't seem small, but not so much that it would be uncomfortable to drink a few of them. The hops – well, yeah, American hops, but I wanted moderate to full hop flavor and aroma, rather than the moderate to low/none found in the British version. I decided to use an American ale strain rather than an English strain, because I was looking for the same balance between malt, hops, and esters found in APAs and IPAs.

I have brewed an "American Session Ale" four times now, and though I've tweaked the malt bill and hop schedule, it's been about the same recipe every time. The first batch was brewed using what I happened to have on hand. The second batch I adjusted the hop schedule and used whatever grain I had on hand. The third I used last year's hop harvest and a different yeast strain. The most recent batch was basically the first batch with a hop substitution based on some leftover hops from another batch. Luckily, I still have some on tap...

The aroma is dominated by the hops and probably no more intense than a well-hopped pale ale. A little bit of the biscuit character comes through as well, and as you drink more you pick up the base malt and caramel notes. The flavor is a medium-full grapefruit hop up front with a moderate, lightly sweet biscuity malt following. The malt is there, but the flavor is definitely dominated by the hops. The finish is a smooth bitter and not especially dry. A pleasant hop flavor lingers.

This is a great "style" of beer. It is very sessionable. It has a lot of flavor, and more importantly, it has the flavors I like best – citrusy American hops and a supporting but flavorful malt character. At 4.3% ABV, it has about the same alcohol as Bud Light (the first batch matched it at 4.2%). Based on all that, I would say that I brewed what I was looking for.

AMERICAN SESSION ALE

BY BEN SIEFKER

I think the style is great for other reasons as well. I am usually drinking this beer two weeks after I brew it, so it's a great way to fill your kegs back up after a brewing hiatus. It tastes great and has lower alcohol, so it's good to bring to a party where you want everyone to keep their pants on. Because of the recipe and the quick turn-around, it could be a good way experiment with hop varieties – either alone or in combination. It's also a great way to grow up yeast. I have brewed this beer and then used the cake to brew an IPA, a couple American Stouts, and a couple double IPAs

I have brought this beer to meetings, and once it led to a conversation with Vic about the idea. I can't remember if we'd both brought them to the same meeting or if it was two different occasions, but Vic has brewed to the same idea before as well. His version had something like the same level of alcohol, but I think he kept the same hopping schedule from an IPA.

So is it a new style or not? I believe it is. I don't think this idea of American-hopped session ales fits into the ordinary or special Bitters, because even allowing for the American varieties, the late hops are too much. I don't think it fits into American Pale Ale because the alcohol is lower, and I think the overall balance is a little different – a little heavier on the malt side for the session beers. I think there is a lot of room to play around within this idea, and I hope this article gets some other brewers interested in the style.

Here is the recipe as I last brewed it. Feel free to play around with it, but I have to say, it's pretty tasty as it is.

American Session Ale
5 gallons
OG 1.047 FG 1.014 4.3% ABV

Mash ratio of 1.3 qts/lb; 85% efficiency

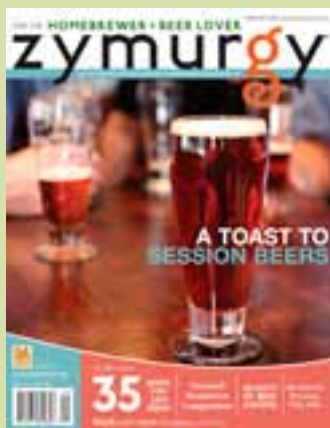
6 lbs Golden Promise
½ lb Maris Otter
½ lb Biscuit Malt
¾ lb Honey Malt

.15 oz Columbus, pellet, 14.4 %, 60 min
.5 oz Amarillo, whole, 8.6 %, 10 min
.5 oz Simcoe, p, 12.7 %, 10 min
.5 oz Columbus, p, 14.4 %, 10 min
.5 oz Simcoe, p, 12.7 %, 0 min
1 oz Amarillo, w, 8.6 %, 0 min

Fermentis Safale US-05 Ale Yeast (feel free to use a liquid yeast – WLP001 or Wyeast 1056 – if you're afraid of dry yeast)

Mash at 152 F, Ferment at 66 F, Carbonate to 2.2 Vol CO2

*It was the Sept/Oct 2009 issue of Zymurgy that was all about session beer. The recipes there are pretty tasty as well.



IF YOU ARE IN LOUISVILLE, KY...

WRITTEN BY: KEVIN POTTER

A little background before I begin my tale. I work for a facilities maintenance distributor and I am responsible for managing a wide range of government accounts. By far, my large customer types are public housing agencies. As you can imagine, I frequently find myself in very interesting neighborhoods interacting with a wide swath of folks.

On a recent trip through Louisville, Kentucky I happened upon an amazing beer destination. A destination filled with great beers, great locals and outstanding pizza.

This story begins while I am on my way home from a trade show in French Lick, Indiana when I stopped over for an evening in New Albany, Indiana. My plan was to arrive in New Albany on a Wednesday evening, hangout in my hotel and then spend Thursday in the field with our local team. However, upon my arrival Wednesday even I found myself hungry and in need of sustenance.

I stayed at my typical Hampton Inn... a well priced joint in a not so nice part of town. I have never ventured far from this hotel as I have always ordered in. However, during my most recent visit I was struck by the urge to get out.

I asked the lady at the hotel for a dinner recommendation. She recommended Steinert's – a local joint that she assured had friendly staff and food - most times. She assured me that if they did not have any food that evening, they would recommend a good place for me to go. I happily accepted her recommendation and tasked my Garmin with taking me to Steinert's. After a 3 mile drive, I arrived at a gravel parking lot accented by a Steinert's sign and a back loader (I later learned Steinert's burnt down years ago and relocated).

It was now time to gamble and to trust my Garmin to find dinner.

The New Albanian Brewing Company was a short 3 miles away. How could this be a bad location? Well, within seconds of embarking on this sacred pilgrimage to a local brewery I passed a 70's Impala with what appeared to be 48" wheels and a 9 foot lift – an ominous sign for a lone business traveler. However, I pressed on hoping for a good brew. My hopes dwindled as I passed an Applebee's and a Wal-Mart (international signs of safety and mediocre food). However, as I arrived at 3312 Plaza Drive, New Albany, Indiana I felt at ease.

I entered to find a confusing lobby – no hostess stand or direction for how to proceed. I walked to my left through a room of family dinners and then noticed a small bar in the back. I approached this 6-stool bar and ask the two patrons (Shaun and Greg) if this was the bar? They assured I was in the right place and I assumed my place at the end of the bar.

The bottled beer menu was intimidating – three full pages of 10-point font listing a wide range of beers from all styles. This was possibly the largest listing of Belgian beers I had seen. And, covering a chalkboard in the next room was the nearly 30 craft and imports they have on tap. This was not only a brewery, but it was a brewery with a great selection of craft and import brews!

IF YOU ARE IN LOUISVILLE, KY...

I ordered a Dogfish Head Chicory Stout to being with – because I was overwhelmed and it was the tap in front of me. I then began studying the menu while I waited for my thin crust pepperoni pizza (they have four styles of crust). The pizza was awesome!

Shaun and Greg where sitting at the bar to my right. They where enjoying some type of wheat beer and a Yeti respectively. They had been at the bar for several hours... as it turned out they were both taking a beer tasting class at the University of Indiana Southeast and where at the bar on a class sponsored field trip. Where were the beer tasting classes when I was an undergrad?

Shaun, Greg and I talk beers for a few hours and we were joined by one of the staff who was drinking a Simcoe SMaSH the brewer was playing with.

During my visit to the New Albanian Brewing Company: I learned of their 7,200 barrel per year commercial brewing at their other location, I enjoyed their outstanding pizza, I broke bread with several great locals and I sampled their Rye IPA, Simcoe SMaSH, a Yeti and the Chicory Stout (which was my least favorite brew of the evening).

On my way out, Greg suggested I detour through Clarksville, Indiana to visit the Keg Liquors. Keg liquors has an amazing collection of great brews in bombers and 6-packs. I spent about an hour there chatting with the owner (a former Westerville, Ohio resident) and picking up brews that I cannot find at home.

In summary, the New Albanian Brewing Company is a great local brewery and an outstanding place to visit. If you find yourself in Louisville, please make the trip across the river and try this place out.

Links:

<http://www.newalbanian.com/>

<http://www.kegliquors.com/>



NABC's Newest! (From Website)

Earlier this week Jared completed brewing on our new Yakima Rye IPA at the Garage Brewery. Jared calls this a 'hop forward' brew and adds it features only Northwestern grown hops. Malts are Flaked Rye, American 2 Row Barley and Cara-Pils. Look for it to be about 7 1/2 % and hoppy.

The beer's named for Yakima, Washington, source of great American hops and not the greatest movie cowboy of all time - but that could change.

IRON KETTLE SODZ

"So now SODZ, with an open heart and an empty carboy, I say unto you in the words of my uncle: 'Allez bière de fabrication !'"

Members wanted more summer activities so we're bring back the Iron Kettle!

WHEN: June 11th

WHERE: Dan Frances house (Hilliard)

WHO: We would like to have at least 10 – 15 people participate

We will use SODZ resources to buy grain in bulk

We will be using some new and/or unusual ingredients

RSVP by the next meeting so we know how much grain and hops to order

RSPV to Vic at vicgonzales@sbcglobal.net

Recipe will only be All Grain (no extract)

If you extract brew it would be a good opportunity to brew with an all grain brewer

All grain brewers could sign up to brew with an extract brewer

Brewers should bring a grain mill, mash tun, boil kettle, HLT, chiller w/hose and splitter

Brewers will be allowed to bring software (promash, beersmith, etc..)

At 9am kits will be distributed, get there a little bit early to unload and set up.

We will be grilling, feel free to bring a side dish/dessert/snacks

Judging will occur at the September meeting

Being June, we will do our best to setup a pre-chiller-chiller, with ice blocks in water immersion chiller. No guarantee's on the effectiveness of this, but we will try.

Hilliard water is on the soft side of city waters (Alkalinity of ~54 mo/L). The link to the water can be found on the Yahoo group.

DO YOU HAVE WHAT IT TAKES?

IRON KETTLE INFO WRITTEN BY: DAN J. FRANCE

This is a fun event to do in teams. 2 or more brewers, or a brewer and someone who has shown interest in homebrewing. Each team will be given the same ingredients kit to review, decide on a style, formulate a recipe, and brew the beer. The kits are designed around a 5 gallon batch, but there is no rule that holds you to that. If you let us know ahead of time, a team can get 2 kits, so the 2 brewers can each take 5 gallons home to ferment. Please bring 2 yeast strains for each kit. So if you are brewing with a partner, 2 kits, up to 4 strains of yeast will be allowed. If a team is brewing 10 gallons and will divide the beer into two fermenters, which then will be taken home to ferment separately, each brewer is permitted (but not obligated) to use independent yeast strains. This may lead to some discussion on the team regarding what to brew based upon what the two members brought, but each of the brewers must state what yeast strain will be used prior to brewing.

In addition to brewing, feel free to stop by and enjoy a beverage such as an ice cold Coca Cola. I will have 4 brews on tap in the garage, plus a 2 faucet jockey box for anyone who wishes to bring a keg. Let us know if you plan to brew or just hang out so that we can get the kits together and plan for food & such. A recipe sheet will be given to each team to be submitted before you start brewing. On it you will name your style, ingredients, hop schedule, and any special notes. If you elect to deviate from the ingredients whilst brewing, see us to update your sheet. If the batch is being split and different yeasts and/or dry hopping will be done, list your intents on each of the beers in the notes. Brewers generally will take some time to review their ingredients and submit their recipes. Brewing will most likely commence by 10:00 or 11:00. Good luck to everyone who is going to try their hand.

HOPS, HOPS, AND MORE CLOGGED HOPS....

WRITTEN BY: DAN FRANCE

Initially, when I started brewing, I used the cloth hop bags from the Winemakers Shop to handle the entire hops situation. This includes both dry-hopping and in the boil; pellets and whole hops. There was a bit of hop material that made it into the primary from the boil, especially when using pellets. Generally this was not a concern for me, and ignored this for years. I graduated from using the cloth hop bags to using nylon pantyhose, as they were cheaper, more easily acquired, and relatively 'disposable'.

Upon reading forums and discussing this with fellow homebrewers, arguments can be made against using this setup. The nylon pantyhose can melt, potentially decreases utilization by around 10%, and heaven forbid I get a run in my hose. This prompted me to investigate the various filtration methods at the bottom of the kettle. About a year ago, I opted for the *hop-taco*, which is essentially a bacon spatter screen folded in half and stitched together. This worked tolerably well when only using whole hops. When constantly scraped with a stainless spoon, I was also able to pull wort through the screen when using pellet hops.

To chill wort, I use an immersion chiller, and recirculate with a pump. I then pump the chilled wort into the fermenter(s). The pellet hop material easily passes through the pump, and does not present any problems during recirculation. There is an argument that pumping hop material into the fermenter, immediately followed by adding oxygen, will create oxidized hops (this is a bad thing). Generally I prefer pellets because they are initially powdered, the individual lupulin glands are burst open, which is not true for whole hops. This means that, on average, you will get 10-15 (some say 20?)% more bitterness out of an equivalent amount of pelletized hops versus whole hops. Pellets also have a longer shelf life, and are easier to store. It would be good to do some sort of a test comparing the aroma of pellet hops versus whole hops, like dryhop the same beer with 2oz pellets and 2oz whole flower hops and have a sampling to identify which is more pungent in the nose.

Whilst brewing Jamils Smoked Robust Porter (with some slight hop modifications), the hop taco became fiercely clogged. I was using a mixture of both hop pellets and whole hops, and ended up scraping the taco so much that it tore off of the dip tube. This allowed the whole hops to go through the pump, which then clogged (and lead to a stream of swearing in the France basement).

After running somewhat sanitized hose brushes through my clogged hoses and dip tube, disassembling the pump, finally picking up the keggle with 10 gallons of smoked porter and dumping it via a funnel into the carboys (swearing all the while) I decided to put some time/money/effort into a proper hop filter out of the boil kettle.

After reading reviews on the NorthernBrewer site about the Blichmann HopBlocker, I decided against that product. Generally Blichmann has the best of the best gadgets, but this one looks like it was not for me. I ended up ordering a cheap 9" false bottom, and testing it out on a IIPA.

Being nervous about clogging this new setup, I opted to get half the IBU's from the Northern Brewer HopShot. I added 2oz of Columbus hops for the full 60 minute boil (along with 2 syringes of HopShot). Then at knockout, 2oz of Czech Saaz whole flower hops and 2oz Summit pellets. The false bottom did require a few scrapes with the spoon during the recirc/whirlpool, but after that everything moved smoothly. There was a bit of hop material that made it into the fermenter. My next thought is to add a stainless steel scrubbie underneath the false bottom (underneath the dip tube) to catch even more hop pellet sludge.

I've included some pictures of my new set-up on the next page.





MEET THE BREWER

Name: WILL SHIEL

Years Brewing: ALMOST 4.

SODZ Member: SINCE JANUARY 2011

Type of Brewer: ALL-GRAIN WITH THE OCCASIONAL SMALL EXTRACT BATCH.

Favorite Beer Style to Brew: ANY ALES ABOVE 1.060

"Go To" Commercial Beer: A NICELY KEPT ORVAL (HAVEN'T BREWED YET, SOON), DOGFISH HEAD 90 MIN IPA ... ANYTHING INTERESTING AND WITH A LOT OF FLAVOR

Favorite Piece of Brewing Equipment: CORNY KEGS

Favorite Hop: I USE PELLET HOPS, I WISH I HAD THE LAND TO GROW HOPS AND MAKE A NICE HARVEST ALE. I DON'T THINK I HAVE A PARTICULAR "FAVORITE", DEPENDS ON THE BEER.



AHA BIG BREW 2011

After battling the marathon traffic (like everyone else) I finally arrived at Columbus Brewing Company on Saturday morning for the annual AHA Big Brew Day. This years recipe was an East India Pale Ale. I knew it was going to be a great day, when I saw the pig already roasting and the grain already mashing.

The day officially began around 9:00. CBC was nice enough to mash all 600 lbs of grain all at once in their mash tun. All the brewers began to line up to fill their kettles with that sugary water we all know as wort. The line seemed to go pretty fast, and the short wait really helped later on when it came time to cool things down. Staggering the chilling is helpful because it would be impossible for everyone to chill their wort at the same time. Luckily CBC provided pre-chilled water and they had 2 four- way splitters allowing eight brewers to simultaneously chill.

By 1:30 most brewers were finished up and we were enjoying the fresh roasted pig from the CBC brewers and some great side dishes; proving that SODZ members can not only brew, but they can cook as well. Of course there was some pretty nice homebrew floating around. I especially enjoyed Ben's stout Jeff's Pale Ale, and Will's espresso stout. I enjoyed seeing everyone else's process and equipment. I saw some really creative set-ups and learned a thing or two.

Thanks again to Columbus Brewing Company for holding this event and for everyone that came out.



LOOK FOR MORE PICTURES ON
FACEBOOK

AHA BIG BREW 2011

RECIPE TAKEN FROM: [HTTP://HOMEBREWERSASSOCIATION.ORG](http://homebrewersassociation.org)

EAST INDIA PALE ALE - SINGLE MASH RECIPE

This is an English recipe from the 1800s that comes from "India Pale Ale," by Steve Wagner and Mitch Steele, an upcoming book from Brewers Publications.

For a 5.3 gallon (20 L) yield for a 90 minute boil

O.G.: 1.067

F.G.: 1.014

IBU: 74

ABV%: 7.5% ABW%: 6%

FERMENTABLES

12.4 lb (5.6 kg) Maris Otter Pale Malt (100%)

Alternate malt bill is a 50/50 blend of floor malted English Pale Malt and Pilsner Malt.

HOPS AND ADJUNCTS

3.5 oz (99 g) East Kent Golding pellets, (4.75% AA), 90-minute addition (If E.K. Golding is unavailable, substitute Fuggles hops for 63 IBU.)

3.5 oz (99 g) East Kent Golding whole hops, (4.75% AA), dry hop addition (If E.K. Golding is unavailable, substitute Fuggles hops for 11 IBU.)

¾ tsp (3 gm) Irish moss, for 15 minutes

YEAST

Three (3) packages Wyeast 1318 London Ale III yeast, or three (3) White Labs WLP023 Burton Ale yeast, or make an appropriate size yeast starter

DIRECTIONS FOR ALL-GRAIN RECIPE

Mash at 150 °F (66 °C) for 60 minutes. Mash out at 169 °F (76 °C) and sparge with water at 169° to 173 °F (76° to 78 °C). Collect enough runoff to end up with 5.3 gallons (20 L) after a 90-minute boil (approximately 6.84 gallons, or 26 L). You may need to add additional water to top up before the boil. Add the bittering hops and bring to a boil. At 15 minutes to the end of the boil add the Irish moss. Boil for 15 minutes then turn off the heat. Next, chill to 55-60 °F (13-15 °C), transfer to a fermenter, pitch the yeast and aerate well. Allow the beer to free rise to 72 °F (22 °C) over 4 days. After 1 week, transfer to a secondary fermenter with the dry hops, if you're bottling the beer. If you are kegging the beer, add the dry hops to the keg and keg the beer after one week. In both cases, cold age the beer at 50 °F (10 °C) or lower for several months. If you are bottling, add the bottling sugar and then bottle as you normally would.

CARBONATION

Force carbonate at 2 – 2.5 volumes of CO₂

—OR—

Bottle condition using 2.7 – 4.0 oz weight (77-113 g) corn sugar

This beer improves when stored at 40-50 °F (4-10 °C) for several months.

MEETING AGENDA

7:00 MEETING START

OFFICERS REPORT

NEW/OLD BUSINESS

**GEOFF TOWNE FROM
ZAUBER BREWING CO**

**TECH TALK
DRAKE BROTHERS**

**STYLE SPOTLIGHT
MEAD**

ADJOURN

MEETING LOCATION

**BROTHER'S DRADE
MEADERY**

**26 E. 5TH AVE IN THE
SHORT NORTH**

614.388.8765

7:00 PM

WWW.BROTHERSDRAKE.COM



UPCOMING CLUB ONLY COMPETITIONS

May 2011

Angel's Share – Wood-Aged Beer

August 2011 Mead

September/October 2011

Specialty/Experimental/Historical Beers

November/December 2011

Hail to Hefeweizen

January/February 2012

Dark Lagers

You must be an AHA and current SODZ member to enter

UPCOMING LOCAL COMPETITIONS

Barley's 15th Annual Homebrew Competition.

Entries Due May 26-MAY 28

http://www.barleysbrewing.com/downtown/homebrew_2011.html

The Ohio State Fair

Entry Deadline: June 20, 2011

http://www.ohiostatefair.com/osf/downloadbooks/entertainment/2011homebrew_form.pdf

SODZ MAY 2011 MEMBERSHIP REPORT

VIC GONZALEZ: MEMBERSHIP DIRECTOR

New Members/Renewals

Randy Aquino
Sarah Basnight
Zack Basnight
John Moore
Dave Kornmiller
Mike Killian
Anthony Howes
Mike Byrne
Sean Dawson
Jeff Hornberger
Toby Lichtle
Jeff Rodgers
Geoff Towne
Roger Muncy
Joe McIntyre
Scott Elliott

Number of current members

81

Number of expired members

45

Number of members about to expire

0

Number of renewals sent

45

SODZ INFO

The Scioto, Olentangy and Darby Zymurgists, Inc. (SODZ) meets on the third Monday of the month at various locations in Central Ohio.

Meetings begin at 7:00 p.m. Membership dues are \$15 per year and are renewable during the member's anniversary month of joining SODZ. Members receive The Grain Mill, the club's monthly newsletter. Articles submitted for the newsletter should be received no later than 10 days prior to the next meeting date.

Articles should be submitted by email, preferably in MS Word, MAC PAGES or Google DOCS, with graphics in jpg format to **mgbyrne80@gmail.com**



MEMBERSHIP APPLICATION

SODZ Membership Application

Name _____

Address _____

Phone _____ Age _____

Email _____

Homebrewer yes/no _____ How Long _____

Make Checks payable to: SODZ

Bring this application to the meeting or send it to: checks payable to: SODZ

Bring this application to the meeting.

THANK YOU SPONSORS!



Weasel Boy Brewing Company

Tap Room Hours

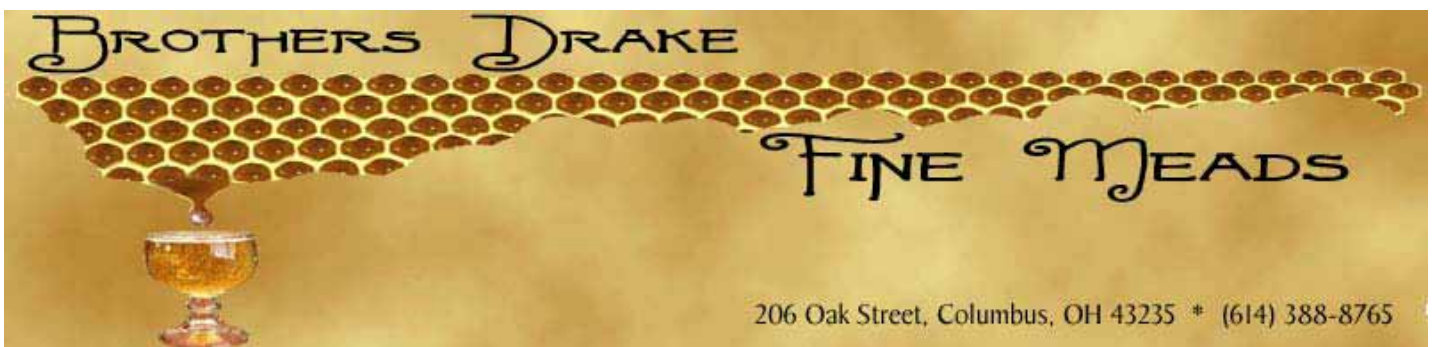
Tuesday through Friday: 4 p.m. - midnight

Saturday: 3 p.m. - midnight

126 Muskingum Avenue, Zanesville Ohio

740-455-3767

www.weaselboybrewing.com



206 Oak Street, Columbus, OH 43235 * (614) 388-8765

Glass of the Month:

Thirsty Dog
Irish Setter Red



100 Hutchinson Ave.
Columbus, OH 43235

614.785.9755

www.winkinglizard.com



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SUPERSIZE

your thirst for knowledge...

Are you ready for the challenge? Have we brewed enough beers to wet your appetite to reach the pinnacle of beer knowledge? You can join the ranks of other beer-snobs and receive a prestigious degree.

Stop by and sign up today.



Masters of Beer Appreciation =MBA=

Beer List 2010 Course Schedule

<input type="checkbox"/> JAN - BBL-Aged Porter III	101
<input type="checkbox"/> FEB - Mocha Plum Stout	110
<input type="checkbox"/> MAR - Imperial Witbier	201
<input type="checkbox"/> APR - BBL-Aged Barleywine	220
<input type="checkbox"/> MAY - Verano Mexicano Cerveza	300
<input type="checkbox"/> JUN - Blackberry Wheat	321
<input type="checkbox"/> JUL - Icebox Eisbock	401
<input type="checkbox"/> AUG - Over & Back Double IPA	420
<input type="checkbox"/> SEP - Oktoberfest	500
<input type="checkbox"/> OCT - Pumpkinweizen	550
<input type="checkbox"/> NOV - Winter Warmer	601
<input type="checkbox"/> DEC - Vic's Barleywine #5	612

PROFESSOR OF HEARTY DRINKING

2010 BEER LIST COURSE SCHEDULE

<input type="checkbox"/> JAN Belgian Strong Dark Ale	675
<input type="checkbox"/> FEB Chocolate Cherry Wheat	700
<input type="checkbox"/> MAR Irish Red	725
<input type="checkbox"/> APR Milk Stout	800
<input type="checkbox"/> MAY Poor Richard II Ale	850
<input type="checkbox"/> JUN Mark's Hard Cranberry	900
<input type="checkbox"/> JUL Homebrew Winner	925
<input type="checkbox"/> AUG Froch w/Honey Ale	975
<input type="checkbox"/> SEP Smoked Porter	1000
<input type="checkbox"/> OCT Abbey Dubbel	1150
<input type="checkbox"/> NOV Oud Bruin Ale	1350
<input type="checkbox"/> DEC Wheat Wine	1500

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