



THE GRAIN MILL

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



The President's Corner

October 2011
By Ben Siefker

Work sucks. Very original, I know. But I think everyone has been there. Every job gets old, I'm sure, even the ones that sound cool. You might think Vic leads a Willy Wonka lifestyle, but he'll tell you there are a lot less orange midgets than Hollywood would lead you to believe. My job is sucking right now, anyway, and so a coworker of mine and I are taking Friday off to brew. Aside from the occasional stuck mash or clogged pickup tube, brewing is a relaxing endeavor for me. It is a kind of work that I enjoy to do, and I can really get into it, especially when I'm brewing by myself. Just like the "work sucks" thing, I'm sure I'm not alone in this. There are many reasons why people brew, and a common one is that, well, we like it. We think it's a great way to spend a day. In fact, probably every one of us has thought, "Wouldn't this be great to do for a living?" Well, obviously, some people do brew for a living, and one presently convenient example is SODZ member Jay Wince. Jay started as a homebrewer back when SODZ sent out a hard copy of the newsletter (believe it!), and now he's the head brewer and co-owner of Weasel Boy Brewing Company. While the grass may not always be greener on the other side of the fence, all reports (and newsletter articles) show that Jay still loves brewing and loves his job. Pretty cool, huh? It's a nice thought for the days when you forgot the coversheet to your TPS report or you get stuck labeling a space on your desk for your tissues and coffee mug.

The October Weasel Boy meeting is turning into a great tradition for the club. There's the usual good beer, good food from club members, and the primo kind of meeting agenda you've come to expect from Bill Bopp, the Suge Knight of meeting agenda making. It's also at the bar with the best atmosphere I know. Weasel Boy is set up to get people to talk to each other, and for a loudmouth like myself, that's perfect. This month's style spotlight is Stout. Jay will be leading that discussion, and it's a style he knows a lot about, having won both amateur and professional medals for his stout at the highest level of competition. Our technical discussion is going to be on judging/tasting beer, and that's going to be lead by Gordon Strong, the president of the BJCP (Beer Judge Certification Program) and the highest ranking beer judge in the country. He's also going to have copies of his book "Brewing Better Beer". If you've already bought a copy, bring it and have him sign it for you. So in short, we have a good meeting lined up at a great location. I hope your work week goes by a little faster knowing it's out there.

I'll see you next weekend,

Ben

Volume 17
No. 2
2011



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how to make an awesome pumpkin ale

By: Matt Milholen



It's that time of year again when we start to see the signs of fall. There are so many things to be happy about during the next few months: football, Halloween, the changing colors of the leaves, and best of all, incredible seasonal pumpkin ales! Some of my favorite commercial examples are Southern Tier's Pumking, and DFH's Punkin' Ale. The Pumking tastes like delicious pumpkin pie in a bottle. About a month ago I decided to brew my own. I had never brewed pumpkin ale before so I was ecstatic when I pulled a sample from the fermenter last week and it already tastes fantastic. I'd like to share the recipe with you all as well as a few tips to keep in mind when dealing with pumpkin.

One thing I've learned over the years is to start with a good, proven recipe and then tweak it to your liking. I found a great recipe at homebrewtalk.com called "Thunderstruck Pumpkin Ale". I basically followed this recipe except I replaced the biscuit malt with Victory and added half a pound of Special B to add some additional complexity. The recipe calls for using an English ale yeast but since Gentile's didn't have any in stock the day I went shopping for supplies, I went with the White Labs WPL041 Pacific Ale yeast. I had never used this strain before and it worked great for a pumpkin ale. WPL041 is an appropriate substitute for an English ale yeast. The description on the White Labs website states that it is highly flocculent and leaves a malty profile. I made a big starter and pitched at 67F. (that's as cold as I could get it with my immersion chiller) User reviews of the Pacific Ale yeast strain state that it is highly temperature sensitive. Brewers have reported ester bombs when fermenting above 68F so it's best to keep the beer around 65F or less during primary fermentation if you decide to use this strain.

The Mash

The recipe calls for a high mash temp of 158F. This produces a nice, malty, sweet beer that balances well with the subtle pumpkin flavor and spices. One big concern that homebrewers have when mashing pumpkin is the fear of a stuck sparge.

Tip 1: Rice hulls are your friend!

Pumpkin is messy. No matter how you add the pumpkin, it's going to be messy. I followed the recipe and added the pumpkin to my mash tun. If you have a stainless steel braid like I do, the sparge may be very, very slow due to the pumpkin meat clogging up your braid. I imagine it would be a similar problem when using a copper manifold. The best way to deal with this, I found, was to add about half a pound of rice hulls to your mash. If you decide to add pumpkin to the boil instead of the mash, you will want to use whirlfloc in the last ten minutes of the boil and possibly a fining agent during conditioning to ensure the beer clears up nicely.

Preparing the pumpkin

The recipe calls for canned pumpkin but as a homebrewer I prefer the DIY method. I decided to bake my own pumpkins. It's simple, cheap, and you get that DIY satisfaction that all homebrewers crave. I talked to one guy at the last meeting who told me he grows his own pumpkins. That's really cool.

Preparing the pumpkin for your mash tun is easy. Cut the pie pumpkins in half, scoop out the seeds and stringy guts, then bake at 350 degrees for one hour or until the flesh is soft. You can also cut the pumpkin into smaller chunks so it will bake faster. Save the seeds and spread on a separate baking pan. We sprinkled the baked seeds with a little chilli powder and sea salt. They made a great snack while watching the boil. Once your pumpkin is done, be aware that adding it straight to the mash will raise your mash temp some since the pumpkin is really hot. I scooped the warm pumpkin into a big stainless steel bowl and let it cool some before adding it to my mash for 45 minutes.

After the sparge, we made spent-grain dog treats, making sure to scoop up all of the pumpkin from the mash tun. Pumpkin has amazing health benefits for your dog. It calms their stomachs, aids in digestion, and is a common ingredient in many high-end dog foods. My golden retriever went crazy for them. Now when he hears the word 'pumpkin', he runs to the pantry and sits there waiting for a treat.

**"not all pumpkins
will taste good in a
beer."**

~ancient brewing secret



Tip 2: Choose your pumpkins wisely!

Not all pumpkins will taste good in a beer. The best pumpkins to use are the little pie/sugar pumpkins. I bought two at Giant Eagle for less than \$2. Keep an eye out for smaller, "sugar" pumpkins for eating. Sugar pumpkins are 8-10" in diameter and will have smoother, less stringy flesh than a decorative pumpkin.

Tip 3: Add spices conservatively!

You can easily add too many spices. I've had Christmas beers that were undrinkable because the brewer went overboard with the spices. A buddy of mine made this mistake last Christmas. The beer is just now drinkable! After talking to several smart folks at SODZ, I know the best way to add spices is at kegging or bottling time using a tea made from the spices. You want to add the tea a little at a time, stirring frequently, and tasting as you go along until you get it to your liking. Start small before you go big with the spices.

pumpkin ale recipe

Thunderstruck Pumpkin Ale

7 lb Pale Malt (2 Row)

1 lb 10oz Caramel/Crystal Malt - 60L

13 oz Biscuit Malt

5oz Wheat, Flaked

60 oz Pumpkin, Canned (I used 4 lbs worth of small pie pumpkins)

0.75 oz Goldings, East Kent [5.00 %] (60 min)

1 Tablet Whirlfloc (Boil 10.0 min)

Yeast - English Ale (White Labs #WLP002) or Fermentis S-04

Single infusion mash at 158° F for 45-60 mins

Mash out at 168°F

Sparge with 178°F water to collect 6g of wort

Boil 60 mins

Est OG: 1.057

Est FG: 1.018

Est ABV: 4.99 %

Bitterness: 13.0 IBU

Est Color: 14.2 SRM

Recipe provided by and thanks to user 'Yuri_Rage' at www.homebrewtalk.com

During the clearing or kegging stage, add a spice tea of 1/4 tbsp "Pumpkin Pie Spice" or Pampered Chef "Cinnamon Plus." Steep spices in 1 cup hot water for 10-15 minutes, cool then add. Consider adding the spice tea a little at a time to achieve the desired flavor profile.

There will be several inches of trub almost regardless of how you try to contain the pumpkin. Your yield may be slightly less than 5 gallons.

Bonus Tip:

Serve in a brown-sugar rimmed glass. They do this over at The Pub at Polaris Mall for the Ichibad Crane pumpkin ale. I tried it and it is really a unique and tasty way to serve pumpkin ale.

Cheers!



I DON'T KNOW JACK; BUT WHAT I KNOW IS: VOLUME 2

By: Matt Titus

When I was born, I was given the miraculous gift of life and included in that gift was the gift of never ending IMPATIENCE (Thanks Dad). For my first batch of beer, watching those bottles sit on the floor was like watching paint dry. I would hold them up to the light and search for any sign of carbonation. I must have downed a twelve pack before I opened a beer that actually foamed in my glass. By the time I reached the last beer of that batch I sat thinking to myself, wow this beer is really good. I mean at first it wasn't the greatest but now it is good. For the longest time I thought that my palette had finally adjusted to the taste and that is why it was so good.

I have the issue gift of being able to drink beer a little faster than I can brew it. For my first batches I always was out of the last batch before the next even hit the bottle. When that 7 day mark hit on those bottles, I had at it. My love for IPA's really led me down the path of some bitter hop monsters, and boy, 28 days from brew to glass really left me with a mouthful of flavor.

It wasn't until about 6 months ago that I stumbled upon a revelation. My wife was pregnant and I was tasked with the duty of being on call at all times in case our little girl decided to be a little impatient herself. With the wife being pregnant I also felt the noose tightening a bit so I wanted to brew as much as I could before our baby was born. So I had eventually accrued 3 full kegs of IPA in my kegerator about 2 months prior to my daughter's arrival.

I started slowly on the first keg as soon as it was carbonated and let the other two sit. A month passed and I decided to mix it up a bit and see what was going on with the others beers. To be honest I actually thought there was a possibility that they would be spoiled. Right out of the gate I was shocked at how mellow and drinkable of an IPA I had created. It made it tough to control myself with that beer because it went down so smooth. After all, we all have that problem sometimes, right? I then tried the next and voila this one was mellow too. It lacked that sour bite that I had experienced in the past when first trying my beers. I had heard the term green beer, but this experience had actually brought it to life for me.

So this is what I know about aging beers. The term you can't rush perfection fully applies to brewing. If you want to enjoy your entire batch of beer the way it was meant to be, let it sit a month in the fridge before you decide to indulge. And while I realize this is harder said than done for most of us beerholics, this will be worth the wait. If you really become desperate, my recommendation is to go to the store and grab a case (or three) to hold you over. You spend a lot of time brewing your beer and waiting the extra three weeks to enjoy it the way it is supposed to be really pays off. So, like I said, I really don't know jack but what you read above are the few rookie things I do know. And if you are one of those people who reads this and actually learns something, then invite me over for a beer to share in your success!

“OHIO BREWERIES”: A BOOK PUT TO GOOD USE

By: Don Henderson

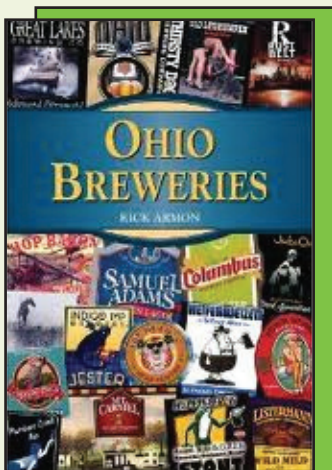
My wife and I have recently joined SODZ. We were looking for a homebrew club and happened to run into Don Crouch at Columbus Brew Fest. He invited us to the meeting that was held at Elevator Brewery last month. At the meeting you had a guest speaker Rick Armon who authored a book about all fifty Breweries in Ohio called “Ohio Breweries.” So I purchased one of his books and he graciously signed it for us. In the book on page 4 he makes a suggestion on how to use the book. He gives an outline on the book’s design and talks a little about the breakdown and mapping, but we have found a much greater use of the book; one that is not only informative, but a heck of a lot of fun.



Left: Chris and Don at the BrewKettle

Below: Don and Debbie at Lager-Heads

We recently went on a trip to visit The Brew Kettle in Strongsville, OH (found on page 26). This shop is a homebrew club which has gone pro. They have ten (10) brew kettles brewing twice a day with a six (6) month waiting list of amateur brewers making some really good beer. If you haven’t been to The Brew Kettle, it’s well worth the trip. There we met Chris and Pam McKim, the owners, who showed us around their place, spoke about the history, and allowed us to mingle with their customers. Our next brewery was Cornerstone in Berea, OH (found on page 31). This was totally impromptu because we had some more time to kill before the next day’s trip back to Columbus for the Oktoberfest at the Fairground. Here we met Jay Cox who is the brewer for Cornerstone. As we sat at the bar with book in hand we asked if the owner or brewer was available. The waitress told us to wait and she would see if someone was available. Within a few minutes she appears from behind the kitchen door followed by Jay Cox. We introduce ourselves and told him that we are trying to meet someone from each of the breweries found in this book. He was so intrigued that we were shown to the back in the actual brewery and thus given a VIP tour and allowed to taste some of his up-and-coming new brews. So as you can tell I think we have found a new way to use the book.



We take the book with us on trips, and when we find a brewery nearby we plan a visit or just stop in for a pint. We lay the book on the table and that in itself starts up a conversation with fellow patrons. Like a couple sitting next to us at Larger Head Brewer in Medina, OH (found on page 62) “So which breweries do you like the best?” John asked. Well we haven’t tried them all “yet” I said, but we are hoping to in about a year’s time.

All of the people we met: the owners, brew masters, wait staff, and patron appreciated that we have taken the time to visit. They not only showed us their brewery with pride and excitement, but they have all signed their page in the book and allowed us to take a picture with them to commemorate the visit. I think this book is not only a road map to find each brewery; it’s also a roadway in, to meet the makers.

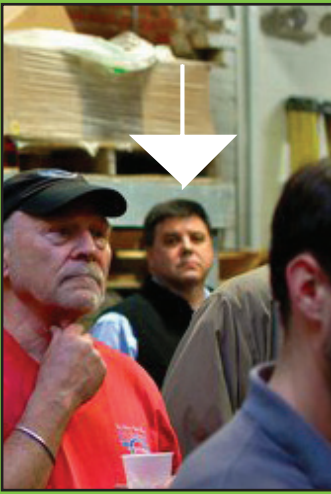
Don Henderson
Fellow Home Brewer



Left: Don and Jay Cox at
Cornerstone

Right: Don and Scott
Randolph at Lager Head





meet the BREWER

Jim McCurdy

YEARS BREWING: I've been brewing for about 14 years; some time in 1998.

HOW LONG HAVE BEEN IN SODZ?: This is my 4th year.

HOW DID YOU GET INTO BREWING: A friend of mine came back to the US after living in Germany and was into brewing. He got me to try it and the rest is history. We have a favorite saying "Buy a man a brew and he will spend about an hour. Teach him to brew and he will spend a lifetime." I now brew for him and he grows hops for me.

WHO OR WHAT ARE YOUR BIGGEST INFLUENCES IN BREWING?: I listen to Pod casts on the brewing network and pay attention to Pro brewers. They give great tips if you listen closely.

WHAT HAS BEEN THE BEST/WORST BEER YOU HAVE EVER MADE?

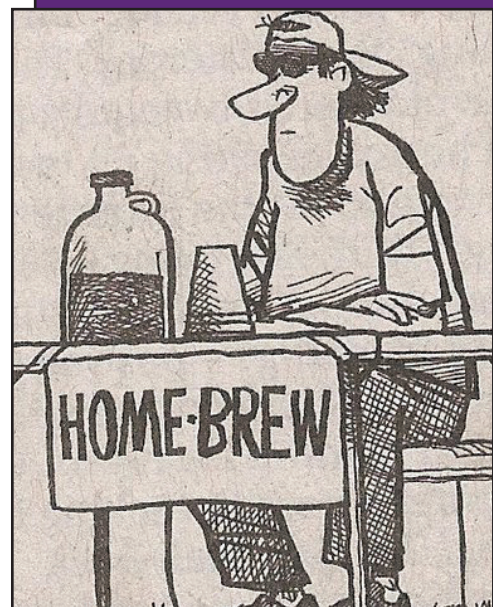
I generally like most of my beer so I'm not a good judge. My friends like my English mild that I call Molly MAK, named after my wife. I contaminated a batch once after the airlock blow off. It was hard to drink and most of it eventually got dumped. We called it Dog Doo ale and used it mostly for boiling bratwurst.

WHAT IS THE MOST IMPORTANT THING YOU HAVE LEARNED THAT IMPROVED YOUR BEER? Pitch healthy yeast into a starter to increase the yeast population and ferment at the proper temperature.

WHAT IS YOUR DREAM SET-UP? I would love to brew one of my recipes on a pro system and have people enjoy it. Maybe...a Home-Brew "Lemonade Stand".



I like my keg system; I don't like to bottle.



HELP SUPPORT A GREAT CAUSE!



PRIZES

Medals will be awarded to First, Second, and Third place in each category.

Categories to be determined based on number of entries.

In addition to selecting a "Best of Show" beer, an "Organizers Choice" beer will be selected. This beer will be brewed by Weasel Boy Brewing Co. for their Pro-Am Competition entry in the 2012 GABF.

Winner of the "Organizers Choice" must be an AHA member.

Weasel Boy will have rights to the recipe to brew the beer for the 2012 GABF Pro-Am and will have full license to adjust ingredients, yeast strains and hop varieties if necessary but will attempt to be true to the original. The brew will be a one shot brew for sale in our brewpub or to any of our wholesale outlets. Credit will be given to the homebrewer for recipe formulation. The name of the beer may be changed to meet Weasel Boys image and marketing if needed.



COMPETING FOR A CAUSE

All profits will benefit breast cancer awareness, cancer research and recovery organizations
www.beerforboobs.org

ENTRY FEES:

\$7 for first entry, \$5 per additional entry.
(Checks payable to SODZ)

REGISTRATION:

All entries must be pre-registered online at our competition website:
<http://beerforboobs.brewcompetition.com/>
Entry deadline is November 4th, 2011

JUDGING DATE:

November 12, 2011 at Weasel Boy Brewing
126 Muskingum Ave, Suite E.
Zanesville, OH 43701
Judging starts at 9:30AM



BJCP Judges Needed!

Judges & Stewards are invited and encouraged to join us. Beer for Boobs is AHA and BJCP sanctioned and BJCP points will be awarded. Continental breakfast and lunch will be provided. Volunteers may bring entries the day of the competition.

Judges and stewards may register at:
<http://beerforboobs.brewcompetition.com/>

MEETING AGENDA

LUNCH

(BRING A SIDE DISH OR DESSERT)

12:00

MEETING START

12:30

OFFICERS REPORT
NEW/OLD BUSINESS

SPEAKER:
GORDON STRONG
AUTHOR OF "BREWING
BETTER BEER"
DISCUSSES
BEER TASTING AND
CALIBRATION

STYLE SPOTLIGHT
STOUT

ADJOURN

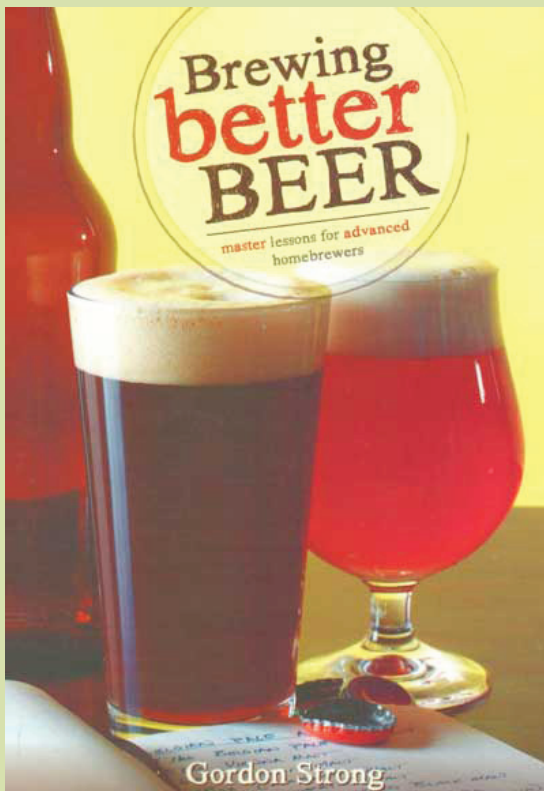
MEETING LOCATION

**WEASEL BOY BREWING
COMPANY**

126 MUSKINGUM AVE.
SUITE E
ZANESVILLE, OH 43071

740-455-3767

[HTTP://WWW.WEASELBOYBREWING.COM](http://www.weaselboybrewing.com)



Directions

We are conveniently located along the Muskingum River in downtown Zanesville, OH at 126 Muskingum Ave Suite E

From I-70 Eastbound (Columbus)

Take exit 152 (US-40). Turn right onto US 40 east towards Zanesville.

Turn right onto Pine St (just before the Y-bridge) then immediately turn left onto Muskingum Ave.

From I-70 Westbound (Cambridge)

Take exit 155 Underwood St (OH-60/OH-146).

Turn left onto Underwood (OH-60 south/OH-146 west) and follow about .6 of a mile.

Turn right onto Main St (US-40 west) and follow two blocks.

Turn left onto 7th St and follow US-22 west/ OH-93 south. After crossing the Muskingum River take an immediate right onto Muskingum Ave.

UPCOMING CLUB ONLY COMPETITIONS

November/December 2011 (October Meeting Judging)
Hail to Hefeweizen

January/February 2012
Dark Lagers

March/April 2012
Stout it Out Loud!

May 2012
Scottish and Irish Ale

You must be an AHA and current SODZ member to enter

UPCOMING LOCAL COMPETITIONS

SOURCE: [HTTP://WWW.HOMEBREWERSASSOCIATION.ORG](http://www.homebrewersassociation.org)

Oktoberbest Zinzinnati (Covington, KY)
Entry Deadline 10/12/2011
<http://oktoberbest.brewcompetition.com>

Beer For Boobs (Zanesville, Ohio) **THIS IS A SODZ SPONSORED COMPETITION!!!!!!!**
Entry Deadline 11/04/2011
<http://beerforboobs.brewcompetition.com>

SODZ
MEMBERSHIP REPORT
VIC GONZALEZ: MEMBERSHIP DIRECTOR

New Members/Renewals

Tom Rees
Ford Sledge
Rick Deshone
Nick Filipow
Mike Madden
Patrick Derr
Frank Barickman
Eric Mulherin
Brett Smith
Nick Meister
William Taynor
Chris Westra
Will Shiel
Don Henderson

Number of current members 124

Number of members about to expire 1

Number of renewals sent 1

SODZ
TREASURER REPORT
DAN FRANCE TREASURER

SODZ account balance:

\$5,472.11

recent activity:

\$100 check for the SODZ sponsorship of the Ohio State Fair competition
\$180 Member dues and renewals

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:

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Irish Setter Red



100 Hutchinson Ave.
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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

Elevatorbrewing.com



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7



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