

THE GRAIN MILL

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

The President's Corner

September 2011

By Ben Siefker

Ah yes, back to monthly meetings after our short summer break. SODZ has been pretty busy the last few months; I'll catch you up if you haven't been paying attention.

The Iron Kettle Homebrew Challenge took place back in June. Somewhere around 10 teams threw their hats in the ring and showed up to a bucket of mystery ingredients – including HopShot hop extract and some infamous Brewers Crystals – the latter of which turned into sweet tar in the bottom of my kettle and required a lot of elbow grease to dissolve. Enough of my complaining; Dan and Vic did a great job organizing a very fun event, and Dan and Amanda were fantastic hosts. Participants showed up with their equipment and got to enjoy a day of brewing (with free ingredients), great music, potluck, and some kick-ass BBQ. The winning beer (judged at the picnic) was Adam Suhy's Belgian Single (or Pale Ale?), which proved that it is definitely all about the recipe.

SODZ had a strong showing at the Ohio State Fair competition in July, taking 34 out of 84 places, over half of the first place medals, and winning the best of show. Kyle Bullock's Belgian Blonde Ale took the top honors in a record field of 447 entries. Congratulations to Kyle and to all the SODZ winners at this year's event.

A couple weeks after the fair, we were out at the France family's place in St. Louisville for our Summer Picnic. There was a lot of homebrew and great food from club members, and SODZ (aVic, Dan, others?) took care of setting up a taco bar. We ate, sampled a lot of good homebrew, talked a bunch of nonsense about brewing, tasting, equipment – basically all the crap you bore your friends and coworkers

with – and some of us stayed for a bonfire and camped out there for the night. Some people brought out dusty, special bottles of homebrew, some people brought rare beers to sample, and Vic took his hair out of a pony tail and paraded it around the fire for people to touch/sample. It was a great time.

Just a few weeks ago – August 12 – Jeff Lewis won Pilsner Urquell's Master Homebrewer competition. His ability to brew a Bohemian Pilsner better than anyone else won him a trip to the Czech Republic in October. Despite his reservations that the trip will end up like Hostel or that he will be "turned into a human centipede", he is pretty excited about the win. Congratulations, 60.

So now that we're done winning competitions, brewing, vacationing, picnicking, and generally letting our hair down, it's time to get back to the world of meetings – brewing, eating, drinking, and talking about homebrewing. We're starting this fall the biggest we've ever been – we have over 100 paid members. This is the direction we like to go; it also presents new challenges. The board is working on new ways to serve this growing group – new ways of communicating, new membership perks, and new ways to use our resources. We have some familiar favorites coming up on the calendar – Learn to Homebrew Day, Oktoberfest at Weasel Boy – as well as some new events, including a new competition in November. It's good that we're growing, but I also want us to be improving. I hope that this next year of meetings provides a richer experience for us, and next summer finds us brewing better beer.

Cheers!

Ben

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DADDY, YOUR BUTT STINKS!

By: Sean Dawson

Ahh, from the mouth of babes! Usually true, but not this time boyo! Tappings each changing of the season, or thereabouts. Most recently he tapped the first keg of Miabock on a nice Thursday evening. If anyone reading this hasn't been to a tapping party down at Gorden Biersch, you should make an attempt to get to the next one. You cant go wrong. Usually held right around happy hour, you can tell your wife/ husband/SO that you had to work late, or better yet get them there too. A packed bar full of beer geeks and an awesome brew. Enough of the public service announcement.

Chris' Maibock is one I look forward to every year. Something about the graineyness and flavor that I just love. After quaffing multiple pints of it that night, I got the inspiration to brew one up of my own. Richard Shepard brought one to one of our last meeting that was damn good too so I asked him about his recipe. He used the one in Brewing Classic styles (which is a great book) so I took a look there. I didn't think I could do the 10 gallons I wanted to do (lagers take so long, I always do 10) so I searched around a bit on the 'net. Another one of Jami's recipes was floating around that my 48qrt cube would be about right for so I used that. There were some problems though, I had to mash in at 1qrt per pound. Never did that thick of a mash before. Also since I batch sparge not all of my sparge water was going to fit and neither was my mashout water. So I added my mashout water to the sparge water total and split that into two. Even that was a tight fit with 28 lbs of grain. All in all the brew day went smoothly and I now have 2 kegs lagging in the fridge.

That's where my sons comment came in. I fermented the batch in 2 plastic buckets which made for a tight squeeze in the kegerator. Lager lets say, have a unique smell when fermenting. So although my son is usually right, this time I could safely blame it on the beer. Even if there was a drive by later! So I've sampled it every now and then (all right a couple of nights in a row) and see how its coming along. Pretty nicely I gotta say, although the alcohol does need to mellow a touch.

I originally wrote this article last year, but I didn't get to the newsletter in time and then Summer Break happened. There is a tapping of Feistbier coming up on the 15th of this month at Gordon Biersch. Get yer arses out! MMMMM.....Feistbier

I DON'T KNOW JACK, BUT WHAT I DO KNOW IS.....

By: Matt Titus

There are experts, intermediates, and beginners, but there are also a select few of us brewing outcasts that just don't fit into any of these categories. I happen to be one of those people. I take on projects big and small not knowing JACK when I start, but I am fortunate enough to pick up a few things along the way which makes me.... well kind of an intermediate. But to be completely honest here, I really only know what I have taught myself. I'm not the type of person to research and strive to become the best, I just kind of float along, and hey it works for me

When asked to write an article, I thought, what could I possibly teach anyone? I mean ever since I joined SODZ, I don't think I have taught any of you a single thing, except for maybe what 1lb of Simcoe in a 5 gal batch of extra pale ale tastes like. Then I thought, I've picked up a couple things along the way. I mean I don't know Jack but this is what I do know is.....

One of the first lessons I learned had to do with my favorite brewing ingredient: yeast. When I purchased my first brew kit from a guy on facebook, of course he had a couple tips to share. One thing he suggested was to always use liquid yeast. He said it was easiest and started fermentation very quickly. So, for my first few batches I purchased a vial of White Labs liquid yeast. Now, my motto when it comes to beer and its taste is the stronger the better. I enjoy having one beer a night and darn it I want to feel fuzzy when I'm done with it! So I ordered these huge beer kits to brew and when I was finished I pitched my vial of liquid yeast. A couple days passed and I was shocked at the activity in my carboy. Long story short (and trust me it's a loooong story) when my beer was finally in my glass I had a good beer, not great, but good.

I repeated this process a few more times before I picked up on a trend. All of my beers were sweeter than the beer I was trying to clone. Hmmm...whats going on? So I set out for words of wisdom from my good friend Dr. Google. Homebrew + beer + too + sweet = "Not enough yeast". Wait! I dumped the entire vial in right? Hmm what's this about a starter and White labs vials not containing enough yeast for an entire batch. Huh? Why would White Labs sell vials of yeast that were not enough for an entire batch? Needless to say I had a few choice words for White Labs that day, whether it was their fault or not.

For my next batch I put together a 1L starter and pitched it into my wort. And one month later when the beer hit my glass, the sky opened and the angels sang. That beer was amazing (it's all relative right)!

So this is what I know about yeast. Don't send your soldiers in undermanned. Don't be lazy and always make a starter before you pitch. The results are worth the extra time. It seems simple, I'm sure I didn't turn the light bulb on for many, but I told you, I don't know jack.

PILSNER URQUELL COMPETITION

By: Jeff Rogers

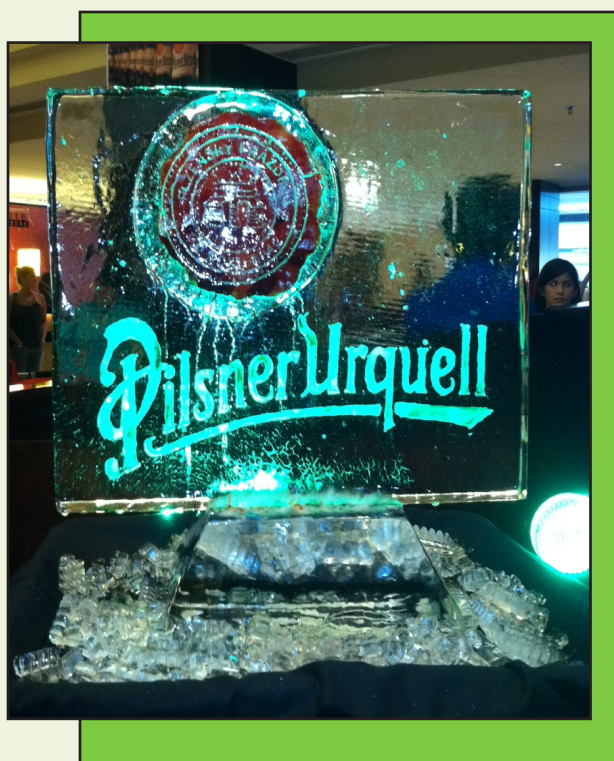
Hello, my name is Jeff Rogers and I've been brewing for about three years. I made the switch to all-grain after Christmas of this year. Like Jeff Lewis, I also found out about the Pilsner Urquell tournament through the SODZ Yahoo group and immediately knew I wanted to enter the competition. I had never even brewed a lager, let alone a pilsner; but I signed up very quickly after reading the email. Only then did I realize that I had to be present at the competition in Chicago. Luckily, I grew up in Chicago, so having to visit the city for a weekend in the summer didn't affect me too much. My wife, Amber, was very excited for the trip. We made some calls to some high school friends and family and we were all set.

The competition was held at the Marriott on Michigan Avenue in downtown Chicago. The hotel was very nice and luxurious. The main lobby is very open and has two main entrances. The bar is circular with a sculpture above that looked somewhat like a metal/wood tree. It was in an big space with high ceilings. They chose this hotel because they have been a very big supporter of quality beer. They've carried Pilsner Urquell for a long time and actually grow hops on their rooftop.

This competition is a bit more special than a normal homebrew competition. It was limited to 50 brewers from around the country. This seemed like a lot of people to me, compared to a single style in the homebrew competitions that I've entered. In this case, 50 brewers was small considering the winner won a paid trip for two to the Czech Republic, a visit to the Pilsner Urquell brewery in Pilsen and a tour by the Head Brew master, Vaclav Berka. That is a pretty special grand prize!

The judging process took place on a Friday night and it was a great experience. It took place in their lobby and the bar was packed. I had managed to get an extra invite for an old friend from high school and it was a lot of fun spending time with him during the event. He is also a home brewer and it he appreciated the specialness of the competition as much as I did. As you walked in, there was a block of ice that had the Pilsner Urquell logo carved into it. There was a green flood light shining on the block and it lit up the green parts of the logo in a very cool way. At first glance, it looked like it was painted green.

Pilsner Urquell provided two drink tickets per person and, of course, they had plenty of Pilsner Urquell on draft. The beer was served in a neat pilsner glass that had been customized for the brewery. This was definitely the coolest brewery logo glass I have ever seen. It has the logo etched into the glass and the tall pilsner style aspect of the glass flowed downward creating a stem. The name of the brewery and year of founding is written along the edge of the bottom of the glass. The glass seemed to be made of a decent quality crystal.



PILSNER URQUELL COMPETITION....CON'T

The judging started around 7pm, after Berka said a few words. While they were judging, my wife and my friend from high school drank beer and ate the provided appetizers (all zech food). As we were talking, I noticed a fellow SODZ member across the room. I walked over and was introduced to Jeff Lewis and his wife. I had never met Jeff, so we socialized with our wives and got to know each other for the majority of the night and we had a great time. Around 8:00pm, one of the judges came out to see how we were all doing and to make sure we were having a great time. He made sure to mention that our beers were much better than the other two competitions they had held in New York and Washington, D.C. (We got the feeling that he said something similar to the other cities as well).

Around 8:30pm, the judges all came out to announce the top eight beers. Alas, I was not one of those skillful eight brewers. Luckily, fellow SODZ member, Jeff Lewis was included! It was exciting for a SODZ brewer to get into the final round. In speaking with Jeff, I had realized that he is an experienced pilsner brewer. I found it interesting that the SODZ club was being represented by a member who was very experienced and a member that was entering his first lager beer ever. After the top eight were announced, the judges then announced the winners. It was extremely exciting when they announced Jeff Lewis as the winner of the competition. I have included a picture of Jeff with his new plaque celebrating his accomplishment. Overall, it was a great experience for a semi-new brewer. I had participated in competitions but never one as glamorous as this. I learned a lot while brewing my first pilsner and am excited to brew another. Congratulations Jeff!



Above: Jeff Lewis talking to Berka
Left: Jeff Lewis holding award

NA ZDRAVÍ (CHEERS)

By: Jeff Lewis



I recently reached Beer Nirvana by achieving enlightenment, dropping 20 lbs, and winning the Chicago leg of Pilsner Urquell's Master Homebrewer contest. Well, 1 out of 3 anyway.

Thanks to the SODZ Yahoo group, I learned of Pilsner Urquell's Master Homebrewer contest last April. With limited entries, a grand prize trip to the Czech Republic, and a restriction to Bohemian Pilsners only (F*** Yeah!), this was too good to pass up. Having missed the announcement of the contest by 4 days, I thought for sure I'd be too late to enter. I bombarded the organizers with emails and offered to go to whichever of the three locations could accommodate me (NYC and DC were the other cities where contests were held). I was determined to end up with a spot in their contest or a restraining order barring me from further contact.

Several anxiety filled days later I was notified that I was accepted for the Chicago competition, my first choice. Winning!

The morning of the contest, I carefully packed 8 bottles (3 entries plus 5 back ups) in two separate containers. In the event of an accident, my wife was instructed to form a protective cocoon around the bottles. She tried to hide how much she appreciated my contingency planning, but I could tell.

The contest was held in the Marriott in the Millennium Mile district of downtown Chicago. I got familiar with the local area by driving endlessly in circles looking for the hotel. After exhausting all combinations of turns and inventing several new curse words, we made it with beer safe and sound.

The event was buzzing with the excitement of 51 brewers and their guests. To get things going, Pilsner Urquell enthusiastically welcomed everyone with a toast, "Na Zdraví", and introduced Vaclav Berka, head brewer of Pilsner Urquell, who spoke about the history of the brewery and its beer. He is only the 6th head brewer they've ever had and follows in the footsteps of his father and grandfather.

The judging commenced while we enjoyed food, drink and good company (including SODZ's Jeff Rogers and his wife). Pilsner Urquell served up some nice Czech food and of course their fantastic Pils was on tap.

After about 2 hours, they announced the names of 8 semi-finalists. I was the first name called which was a relief because my stomach was in knots by that point. After I was called up, the emcee paused from reading the list to state over and over again that the names were not in any particular order. He kept emphasizing this point. Dude, I get it. You think my beer sucks. Or was my name first because the names were in some sort of order and he mistakenly read them without first scrambling them? I like to torture myself.

About an hour later, they announced the winners, parsing out each announcement for what seemed like an eternity to build up the tension. It worked. I was floored when my name was called and just barely held it together, grinning from ear to ear.

The night was filled with one highlight after another and was topped off with the chance to speak with Vaclav about brewing and share a couple of beers: one of his and one of mine. Na Zdravi!

Competition Winners

	New York: 8/8/2011	Washington DC: 8/10	Chicago: 8/12/2011
1st Place	Philip Jensen State College, P.A	Aaron Hermes Leesburg, VA	Jeff Lewis Hillard, OH
2nd Place	Michael Rego Amherst, Nh	Nathan Zeender Washington, DC	Kyle Alberda Fort Wayne, IN
3rd Place	William Pozniak Cinnaminson, NJ	James Tweeddale Fredricksburg, VA	Joe Rivest Racine, WI

Bohemian Pilsner – Quick Facts

- OG 1044-1056, FG 1013-1017 35-45 IBU (but very soft water lends a rounded quality to the bitterness). SRM 3-6.
- Medium bodied, medium carbonation
- Can have a touch of diacetyl to add some fullness to the body.
- Bohemian Pilsner has a rich, complex malt flavor and spicy floral hop aroma and flavor from the signature Saaz hops.
- Pilsner is not the first lager, but the first pale, clear lager. Pilsner Urquell is the German name of this first of its kind beer brewed in Plzen in the Czech Republic by Josef Groll in 1842. “Urquell” means “Original Source”.
- Bohemia is a region in the Czech Republic prized for its malt and hops.
- Pilsner’s pale color and clarity set it apart from the prevailing dark or cloudy beers. It spread quickly and became the most popular style in the world.

TIPS FOR BREWING A BO PILS FROM THE MASTER: JEFF LEWIS

- Use appropriate ingredients.
- **Water** – Very soft. Depending on your water source you may need to cut your water 70-90% with distilled.
- **Malt** – The grain bill is straightforward. Use 100% Pils malt or Pils malt plus a small amount of specialty grains, e.g. a few percent of melanoidin as a substitute for decoction).
- **Extract**: Use a good fresh pilsner malt extract.
- Specialty malts - keep to a minimum. I like to use about 3% melanoidin in my Czech Pils. You can increase the body of with carapils, carafoam, etc (light dextrin rich malts that add body and mouthfeel).
- **Hops** – Saaz is the signature noble hop in a Czech Pils. Stick with the expected Saaz for competitions, but any of the nobles can work well in a Pils.
- In my opinion, imported Czech Saaz (and German Tettnang and Hallertauer as well) has been superior to the US grown versions. The Saaz is much spicier in my opinion for example.
- Although I prefer whole hops for my system, I have found noble hop pellets types to be of higher average quality than what I can get as whole hops and am now mainly using pellets.
- Substitutions: Sterling, Glacier, Mt. Hood, Liberty, Crystal
- **Mashing** – Experiment with mash temps to get a good attenuation. I use a couple of rests, one beta at 1044 and then an alpha at 158. You could also use one rest somewhere around 150. Crisp and refreshing is the goal here. Although the Czech Pilsner should finish a little higher than a German Pilsner, I think its harder to over attenuate than under attenuate (but not impossible).
- Use a decoction or some melanoidin to get the rich maltiness of this beer.

Fermentation

- **Yeast** – Use a clean lager yeast like Wyeast 2124, 2278, White Labs 800, etc. and pitch big. I do a 2 gal starter for an 11.5 gal batch. You need about 2-3 times as many cells per volume for lagers compared to ales.
- Aerate / oxygenate your wort
- Pitch a little below your intended ferment temperature if you can and let it free rise to your fermentation temperature.
- Ferment per yeast specifics - typical ferment temperatures 46-56. I ferment 2124 at 48-50 F, rising to 56-58 for diacetyl rest.
- Pitching warm and then cooling can allow un-lager like esters to be formed when yeast is rapidly growing.
- Diacetyl is the chemical added to microwave popcorn. It's a buttery, toffee flavor and aroma that generally is not desirable. Czech Pils can have a touch of it but its best to avoid it, in my opinion.
- Diacetyl rest – At the tail end of Primary allow fermentation temperature to rise to 7-10 degrees. This reinvigorates the yeast which consumes fermentation by-products like diacetyl.

THE ADVENTUROUS LIFE OF A HOME BREWER'S WIFE

By: Ana Titus

Just a few reasons why I know I am married to a beer maniac fanatic:

When the word "trip" comes up in our household, I am naturally automatically limited to craft beer vacation destinations.

On the day that my husband completes the five-year long brewing of his favorite craft beverage, our house is invaded by a loud stampede of twenty-somethin' frat boys men who are overly eager to double fist and chest bump try the latest pallet masterpiece.

Our fed ex guy has never had better job security. I am fairly certain that we singlehandedly keep him employed with the amount of beer-related packages he delivers on a daily basis. Not to mention the odd side eye stare that he flashes me while my husband giddily runs races, Carl Lewis style, towards the door fist pumping and giggling.

What once used to be our thriving vegetable garden has now become overcrowded with a strange variety of plants that my husband refers to as 'hops'. Who needs a main food group when you can have a fine tasting beer instead?

Our daily dinner conversations usually begin by first discussing the most important family topic of the day; the latest news story flavor of my husband's most recent fermented beverage. There's never a shortage of phrases like "strong hoppy presence with a beautiful, long, bitter finish."

The wonderful smell of our Ocean Breeze Glade plug-ins has on any given day been overpowered by the potent lingering aroma of hot malt and yeast.

Even the autospell on my husband's cell phone has picked up on his new lingo. I repeatedly receive "I hops you have a good day" texts.

Our restaurant outings are of course determined by the beer selection first. If McDonald's served a solid craft brewski, I am sure we'd be frequenting this fine establishment nightly.

STYLE OVERVIEW: HEFEWEIZEN

By: Vic Gonzales

Difference between 15 A,B,C and D

15 A - Hefeweizen

Aroma

- Strong Phenols and fruity esters prominent and balanced
- Wheat aroma is grainy or bready
- Low to no noble hop aroma

Appearance

- Pale Straw
- Thick, moussy white head
- Cloudy although "kristal" would be clear

Flavor

- Balanced clove and banana flavor
- Grainy or bready character from wheat
- Slight sweetness from pils malt
- Low to no hops flavor
- Bubblegum, vanilla optional

Mouth Feel

- Medium-light – Medium Body
- Fluffy creamy texture
- High carbonation
- Overall Impression
- A pale, spicy, fruity, refreshing wheat based ale



15 B Dunkelweizen

Similar to Hefeweizen with more rich melanoidins and caramel

15 C Weizenbock

Similar to Dunkelweizen but much more complex and much higher gravity. More intense rich maltiness, some alcohol in aroma and flavor, aromas and flavors of dark fruit.

15 D Roggenbier

Similar to Dunkelweizen using rye in place of wheat but with greater body and a light finishing hop. Roggenbier has spicy rye character similar to pumpernickel bread without the caraway seeds.

Malt

- By German law up to 50% but best with 60-70% wheat or rye
- Remainder pils malt

Hops

- Noble hops

Water

- low Ca, SO₄, Cl and high HCO₃

Yeast

- Weihenstephan 66,68,175 most common

Mashing

- ferulic acid rest @ 113° F
- Decoction

Fermenting

- colder temps will help make beer less esteric.

Carbonating

- 2.5 – 4 volumes Co₂

Storage

- Don't...drink quick

Difference between American ale yeast and Bavarian wheat yeast

American ale yeast: not much flavor change with temp or ingredients

Bavarian Wheat yeast: much changes with temp in fermentation or ingredients



meet the BREWER

BRENT SKATZES

YEARS BREWING:

My brother-in-law John, got me brewing starting with all grain three years ago.

SODZ MEMBER: 2 years

FAVORITE BEER STYLE TO BREW:

I like all beer. We haven't brewed the same thing twice yet. I'm starting to focus on German lagers and Belgians. I brewed a Saison for when the Tour De France traveled through that beer style's region of origin. It was perfect for July. I try to support Ohio beers as a priority when I purchase beer.

FAVORITE HOP:

I'm still exploring hops. I have a lot to learn. I've been delighted with Willamette. I've used Galena for an IPA that was interesting. I like whole hops but pellets give you more utilization. John has ten cascade plants growing in their third year.

WHAT IS THE MOST IMPORTANT THING YOU HAVE LEARNED THAT IMPROVED YOUR BEER?

Yeast. Chris White's book on the subject has helped my understanding on how to handle yeast. Being a member of SODZ has been awesome. I've been able to avoid certain mistakes and get inspiration from the group.

"I try to support Ohio beers
as a priority"



SODZ PICNIC PICTURES

Taken By: Lori Wince



LOOK FOR MORE PICTURES ON
SODZ/YAHOO GROUP

PORTABLE DRAFT SYSTEM

By: Michael Byrne

Over the summer, not only was I lucky enough to get married, but I found someone who fully supports my brewing obsession. When we began looking for places to have the reception our one deal breaker was the venue must allow homebrew. (Ok, maybe it was more of a deal breaker for me) Luckily we we found a place, but they only allowed bottles. Well, that really wasn't what I had in mind. After a short conversation, I understood why the venue did not allow kegs. However, I also came up with a solution, they could not say no to. I would build a self contained draft system that looks nice, requires no electricity and could easily be moved. I may have implied that I already had such a unit, but I knew I had seen such builds on many forums and was confident I would be able to hold my end of the deal.

I immediately went home and started my research. I settled on a trashcan draft system I found on HomeBrewTalk.com. Of course I needed to change a few things to meet my needs.

The trick to this project was to make something that would not resemble a trashcan at all. This could be accomplished by creating a bar top with an insulated coffin box that would house four draft handles. Jess's project was to create a nice skirt that could easily be washed and that would be removable. The skirt would completely hide the actual trashcan.

My first step of the build was to find a trash can that could hold 4 kegs, had wheels and was heavy duty enough to support the top. I first traced my kegs on some cardboard and cut out 4 templates I could take with me to the store. That way I could easily see if all the kegs would fit inside. I settled on a Rubbermaid Heavy duty 60 gallon. I really hated to cut it up.

I started by cutting the middle of the lid out to create a flat surface to attach the bar top. I used some scrap plywood, glue and screws to attach a base. Once that was accomplished I began assembling the top, using the same process many of us have used for our keezers. I used sanded pine plywood and higher grade pine 1"x3" boards. I didn't want to use hardwood, because I knew this would take a beating after the wedding. I have full intentions of using this for tailgating, camping and parties. For a drip tray, I used a cheap furnace grate and a plastic container placed underneath.

Once the top was assembled, I thought it needed something else, so I printed out a large "celtic" B and slowly stained it onto the coffin. I traced it out with a razor to prevent the stain from bleeding. It's not perfect, but it worked. I applied a light stain and multiple coats of clear, wet sanding between each coat.

I then created a CO2 manifold from spare regulators I have been collecting from yard sales and craigslist. I can control three different pressures, with one split line giving me a total of 4 CO2 lines. Overkill, I know; but hey I had the parts. I attached the manifold to the back using a 1"x4" pine block and carriage bolts. It can easily be removed if needed.

To finish it off, Jess designed logos for each beer. I found a bar that went of a business and I was able to snag 4 tap handles that went perfectly.

This was a really fun project, and I know that Jess and I will get tons of use from it. I really felt great serving beer that I crafted to friends and family, and serve it from a system that I built.



PORTABLE DRAFT SYSTEM

Pictures



MEETING AGENDA

7:00 MEETING START

OFFICERS REPORT

NEW/OLD BUSINESS

SPEAKER:

RICK ARMON

AUTHOR OF, "OHIO BREWERIES)

STYLE SPOTLIGHT
HEFEWEIZEN

ADJOURN

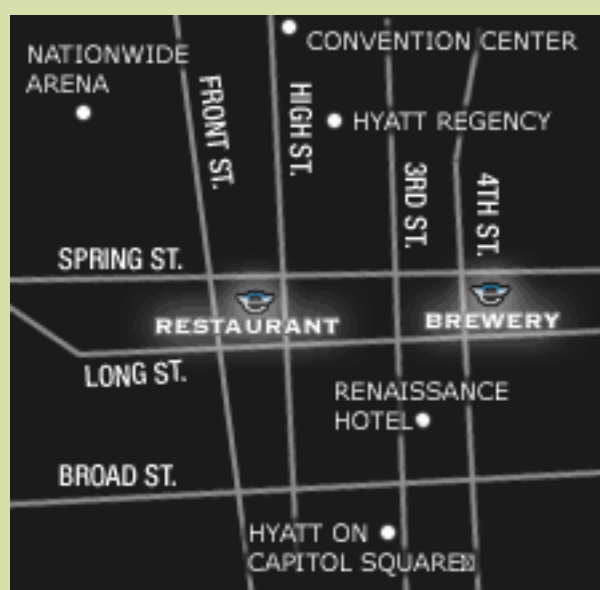
MEETING LOCATION

MONDAY SEPTEMBER
17TH 2011

ELVATOR BREWERY
(NOT RESTAURANT)

165 N 4TH ST
COLUMBUS, OH

WWW.ELEVATORBREWING.COM



UPCOMING CLUB ONLY COMPETITIONS

September/October 2011 (Sept. Judging)
Specialty/Experimental/Historical Beers

November/December 2011 (Oct. 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)

Dayton Art Institute: Oktoberfest Home Brew Contest

Entry Deadline 9/16/2011

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

Son of Brewzilla 2011 (North Olmsted, OH, US)

Entry Deadline: 9/22/2011

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

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 SEPTEMBER 2011
MEMBERSHIP REPORT
VIC GONZALEZ: MEMBERSHIP DIRECTOR

New Members/Renewals

Ryan Stokes	Don Croucher
Brett Saffell	Scott Taylor
Andrew Eshelman	Mike Bals
Tyler Jones	Scott Elliot
Sage Wolfe	Dan France
Jim Sudduth	Ryan Biggs
Bob Klahn	Chris Deri
Andy Robson	Kurt Heidtman
T. Al McCabe	Andy Richardson
Kathryn Knotts	Ryan Bell
Brent Skatzes	Chad McPherson
Graham Stetson	Adam Suhy
Dean Wagner	Mike Heilman
Mick Sherry	Jeffrey Taynor
	Nelson Novak

Number of current members 112

Number of members about to expire 4

Number of renewals sent 4

SODZ SEPTEMBER 2011
TREASURER REPORT
DAN FRANCE TREASURER

Balances as of 08/26/11:

Paypal - \$15

New Columbus Checking - \$2,566.14

New Columbus Savings - \$100.00

Old Cincinnati Checking - \$2,671.97

Total Monies: 5353.11

Major recent changes: Jockey Boxes - 07/11/11 \$876.32

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.

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Beer List 2010 Course Schedule

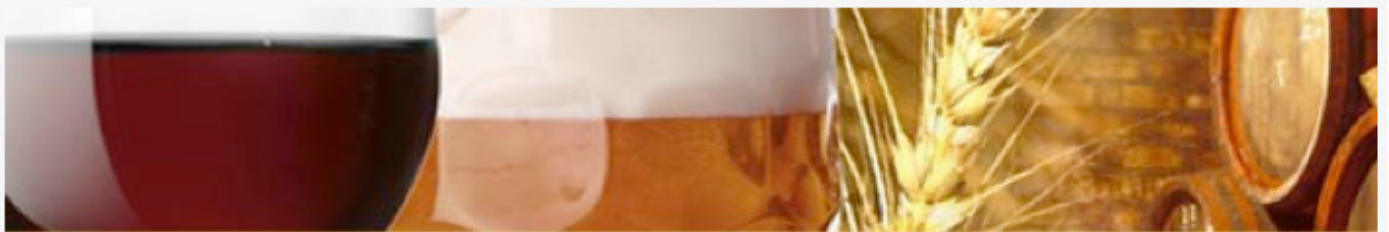
<input type="checkbox"/> JAN - BBL-Aged Porter III	101
<input type="checkbox"/> FEB - Mocha Plum Stout	110
<input type="checkbox"/> MAR - Imperial Witbier	201
<input type="checkbox"/> APR - BBL-Aged Barleywine	220
<input type="checkbox"/> MAY - Verano Mexicano Cerveza	300
<input type="checkbox"/> JUN - 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

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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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