

THE GRAIN MILL

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

The President's Corner

November 2011

By Ben Siefker

Happy November, everyone. We're getting into the holiday season now, and the events are fast approaching in the SODZ world as well. We have two events coming up (at the time of this writing) – Learn To Homebrew Day and the Beer For Boobs competition.

Learn to Homebrew Day is this coming Saturday (11-5) at the Elevator Brewery. For those of you who've never done it, group brewing is a different animal. You can't plan everything to the last detail, and you have to be willing to adjust what you're doing. However, it can be a lot of fun, and the flexibility part can help teach you what is important, what steps make the biggest impact, and it can help you with general adaptability. I hope a lot of you got to participate, and I look forward to hearing about it.

Beer for Boobs is coming up the following weekend (11-12). All proceeds from the competition go to the Susan G. Komen foundation for cancer research. By the time you read this, it will be too late to enter more beers, but please help out with the competition if you can. If you've never been to a competition, go check it out and help steward. You'll learn a lot about beer and competitions, and you'll get to sample homebrew as well.

I am going to miss both events; I'll be in Switzerland for work. Switzerland is known for chocolate, alpine horns, and army knives, but not necessarily for beer. It is a German-speaking country, and I know it's part of their culture, but I can't think of any Swiss beer except for Samichlaus (which is no longer brewed in Switzerland). We'll see. I will certainly enjoy some beer while I'm there, and I'll report back what I find.

A couple weeks ago, Jeff Rogers asked me about an interesting idea. We'd been talking about how we hadn't had much time to brew lately, and a few days later he asked, "Why don't we just brew 10 gallon batches and split them? We'll still brew as often as we do now, but we'll be getting beer twice as often." Great idea! Except, I can barely fit that into my mash tun, and only then for about a 1.045 batch. For me, it will have to wait until I get a bigger mash tun. But I bring it up because it's a good example of the advantages of a homebrew club. It was a creative idea – and it could be expanded to include yeast and hop experiments as well. It's a chance to collaborate with other brewers; a good chance to learn new techniques and combine best practices. You can learn so much off the internet now, some may wonder why anyone would bother with a homebrew club. You can see, though, that it's a chance to learn new techniques and ideas, a chance to do experiments you may not be able to do by yourself, and you may even end up with an extra keg of beer.

Cheers!

Ben

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DIY False Bottom

Article and photos by: Sean Dawson



Fat bottom girls may be a great song, but as brewers we want domed ones. I had a keg that I converted awhile back and due to my neurosis I like to keep things, lots of things. Look for the reality show to come. I have been using a 48qrt cooler for my mash tun, but was looking to go bigger. Anyways since I had kept the top that I cut out of the keggles I was able to make a false bottom out of it. I was reading on Homebrewtalk.com about people doing this and figured it would be a good way to use what I already had and save my cash for something else. Noble in spirit, pain in the ass in reality.

I started out using the drill I use for my grain mill to drill holes into the lid. After much cursing and skittering of the bit across the stainless steel surface I decided this wasn't the best way to do it. Asking around to my neighbors I found out one had a drill press I could borrow. I used a 1/8 inch drill bit that I had laying around to start. It still moved a bit across the surface, but nowhere near as bad. After punching a few holes into the lid the bit snapped. The hardware store had replacements for me and I used one made with a harder material. This one lasted much longer, but broke just the same. I was not using any oil or anything to cool the bit and just kept pushing the plunger down on the press. After re-reading how people were doing it, I went to Harbor Freight and bought some double sided short drill bit that worked great. Snap one side, just flip it over and use the other. Came in packs of 10, and only used 2 or three I think.



I had only been able to drill after my wife came home. Drilling during nap time made for sleepless kids and cranky dads. Also for some reason the kids loved to run thru the garage without shoes and this process make a lot, and I do mean a lot, of stainless steel slivers which have a tendency to stick into shoeless feet. So, it took awhile. In the end it turned out pretty good, and the lid was a lot lighter. A lot of steel was punched out of it. It weighted 1.90 lbs before and 1.3 lbs afterwards. That's almost a 32% reduction in weight. If I had to do it again, I think I would try making slits with an angle grinder instead of the holes. I haven't used the false bottom yet, still need to get the plumbing down. I see no reason though why it wont work as well as a brand name one.



My Dog Loves Homebrew

Article and photos by: Matt Titus



When I enter my man cave and emerge with my homebrew supplies, a look of joy overcomes my dog Charlie. He knows that it will only be 4-5 short hours before he has fresh biscuits thanks in part to his Dad's love for beer. I love making these spent grain biscuits for my dog. It is my way of paying him back for the countless hours he sits watching me drink beer. Now we can enjoy homebrew together. These biscuits are so easy to make and all make good gifts for friends and neighbors with dogs. Here is how to make them.

- *Preheat oven to 350F
- *Mix the following. I would suggest using a mixer as the consistency is pretty thick.
- *4 cups spent grain
- *2 cups flour
- *2 eggs
- *1 cup peanut butter
- *Oil your pan lightly. (I do this, not sure if it is necessary.)
- *Spread mixture onto large baking sheet. Mine usually is about ¼ inch thick but it really depends on your pan size
- *Score the shapes you want your treats to be in. You can get fancy with cookie cutters, but I just use a pizza slicer to make rectangular bars.
- *Bake at 350F for 30 minutes or until treats harden and brown.
- *Remove treats from oven and break them all apart.
- *Lower oven temperature to 200F.
- *Bake broken up treats for 3-4 hours at 200F to ensure all moisture has been removed.
- *Store treats in an air tight container to prevent mold.



VICTORY BREWING TASTING AT STUDIO 35

By: Mike Byrne



If you never been to Studio 35 on Indianola, you are really missing out. Studio 35 is an old single screen movie theatre that plays both new releases and old favorites. But its not just the movies that attract me to Studio 35, its the craft beer. They have an ever changing craft beer list, that you can enjoy while watching a film. A bonus is that you can also order food from next door and bring it in. Eat pizza, drink great beer all while watching “The Good, The Bad and the Ugly”? Yes, please!

Once a month Studio 35 also holds a Sunday beer tasting paired with a older cult or popular movie. For \$20-\$25.00, you get about 9 tastings before the movie begins. There is always also someone there to talk about the beers. Typically, this is the sales rep, but in the past Larry Bell (founder of Bell’s Brewery) has also been there as a representative.

Last weekend I attended the Victory Brewing tasting that featured Office Space as the film. This (like all tastings at 35) was not a very sophisticated tasting, but it was fun. The atmosphere is light hearted and welcoming. Before the tasting begins, and in between beers comedy shorts play on the big screen. This is perfect environment for people who want to taste multiple beers, learn a little and have a laugh.

The tasting kicked off with the Prima Pils. I found this to be a nice beer. The bitterness was soft, but present and the malt flavor was light and bready. Very clean ferment with no presence of diacetyl.

Blond Bock was the next beer. The rep explained that the brewmaster used a very scientific measurement of “seven trash cans off hops go into this beer”. She also explained that this beer is only made for the Ohio market. Unfortunately she didn’t say why. This Helles Bock was very bready with little to no hop aroma and flavor. I thought it was a little hot on the alcohol taste for 6.5% abv.

Soon, FestBier was in front of me. The sweet malt aroma was very present on this beer. The beer was very easy to drink with a very nice dry, nutty finish. The rep stated that only whole cone hops are used in this beer. But unfortunately did not explain why, and did not call on us when we had on hand up. She also did not say how many trash cans were used. Guess they don’t want anyone cloning this one.

The next two beers were their APA, and IPA. The APA, Headwater, had a nice grapefruit aroma and taste due to the Citra hops. The beer was a light straw color with a thinner mouthfeel, finishing very dry. The IPA, Hop Devil was a malt forward beer with little hop aroma. The beer had a nice balance of malt sweetness (nice caramel as it warmed) and hop bitterness, but it lacked that fresh hop presence I crave. If I would have had to guess, I think this beer was past its prime.

Golden Monkey according to the rep was Victory's Belgian Tripple. The aroma was high in spice, black pepper and as it warmed a smoky note emerged. It had a very light malt taste that was completely overpowered by yeast. This beer tasted very much like a banana that had been sitting on my counter top for a week, but you eat it anyway because you're too lazy to run to the store. As the beer warmed, it improved slightly finishing very dry and leaving a light vanilla taste on my pallet.

Moonlight Weizenbock had nice balance of spice and malt in the aroma. This beer was surprisingly lighter bodied than I expected. The banana esters were low, and it had a slight chocolate taste. These two characteristics played very well together. The finish was slightly sweet, but dry enough for me to want more.



Old Horizontal was my favorite beer of the tasting. This Barlywine had a very pleasant sweet caramel aroma. The flavor was similar to the aroma, high on caramel notes with no roasty notes. The hop bitterness was well balanced compared to the intense malt. This was a very full bodied beer that had nice smooth finish with a small alcohol warmth.

The final two beers were stouts. Donnybrook Stout was very dark, with high roast and chocolate notes in the aroma. This is a thin bodied beer with high levels of roast that contains hints of coffee. The finish is very dry, with no hot alcohol characteristics. A slight smokiness lingers on the pallet. The Storm King Stout was said to have high levels of hops in the aroma, but to me they were overpowered by the sweet, roasty notes. This was a high bodied beer that was black in color. I found this beer to be easy to drink even though it came in at 9.1% abv. It had a wonderful velvety texture which was paired with a complex, rich roast and chocolate taste.

My overall impression of the Victory beers was positive, but I was defiantly in the minority in my group (all are craft beer drinkers). Either way, the tasting provided an afternoon of tasting and talking about beer and watching a hilarious movie. I highly recommend that if you have the chance to check a beer tastings at Studio 35, just make sure you get your tickets a head of time as they sometimes sell out.



OCTOBER MEETING AT WEASEL BOY





meet the BREWER

Ryan Bell

How did you get into Brewing? A friend who homebrews invited us over with a couple other friends one day to brew beer. I still don't know how we managed to do three batches in one day on his kitchen stove...

Who or what are your biggest influences in brewing? Besides reading and listening to Brewing Network shows, I'd have to say working at Gentile's has had a huge impact on my brewing. Where else can you get paid to talk with people that are just as excited about brewing?

What is your favorite hop? I'm not sure I have a favorite hop? Something I want to do more of is brewing single hopped beers to be able to get a greater understanding and appreciation for what different hop varieties bring to a beer. Cascade is a reliable standby that is always available and often finds its way into beers I brew, but I've been trying to experiment with some of the more unusual hops available.

What is the most important thing you have learned that improved your beer? Yeast health. I was able to get used stirplate and have been able to do starters for my beers for the last year or so. No more lazy fermentations!

What is your dream set-up? Like most brewers, my dream set-up is big and shiny, and in all likelihood not going to happen anytime soon. I have been adding and upgrading slowly over the last few years, but my short term dream set-up would involve better temperature control and being able to move into kegging.

"WHERE ELSE CAN YOU GET PAID TO TALK WITH PEOPLE THAT
ARE JUST AS EXCITED ABOUT BREWING?"



AHA LEARN TO HOMEBREW DAY ELEVATOR BREWING COMPANY



MEETING AGENDA

TIME:
WEDNESDAY, NOVEMBER 16
7:00

OFFICERS REPORT
NEW/OLD BUSINESS

BEER FOR BOOBS
WRAP UP

TECH TALK:
CHRIS ALTMONT
HLP TEST

STYLE SPOTLIGHT
DARK LAGER
JEFF LEWIS

CLUB ONLY JUDGING:
WEIZEN

ADJOURN

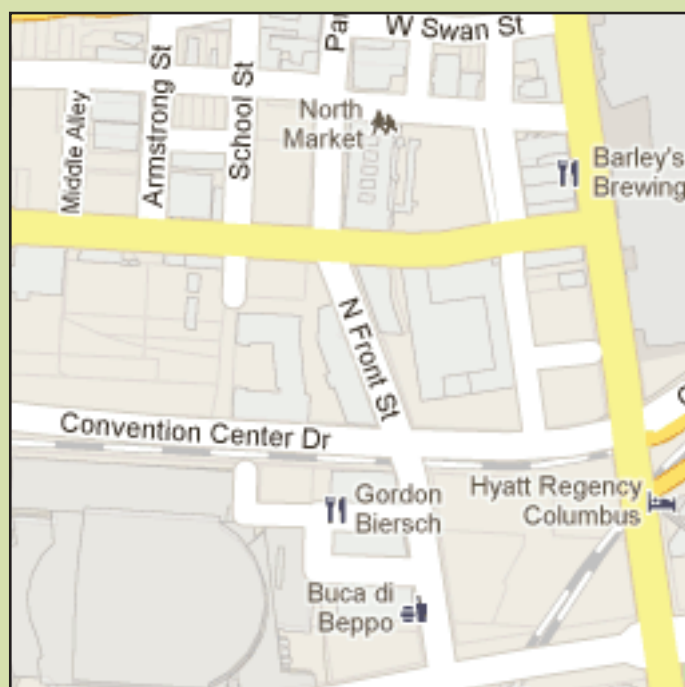
MEETING LOCATION

GORDON BIERSCH

401 N. FRONT ST.
COLUMBUS, OH
43215

614-246-2900

WWW.GORDONBIERSCH.COM



SODZ FAQ

USEFUL INFORMATION FOR NEW MEMBERS

Over the past year, I have seen the SODZ homebrewing club grow leaps and bounds. We have so many new members and many people that are new to homebrewing. During the last meeting, I was reminded what it was like to be a new member of SODZ. Dave Kornmiller and I had a great discussion on what it is like to be a new member. I was immediately reminded how I was intimidated and nervous going to my first few SODZ meetings. It wasn't until I started to get more involved in the club, did I start to feel comfortable. After talking with Dave, I realized there are many things that many new members should be aware of. Many of these things aren't really discussed online and at meetings because we sometimes forget that new members do not have the information. I have attempted to compile the questions I often get from members (please continue to ask me or anyone else questions), and other information that would be helpful to all SODZ members. I hope this information is helpful to at least a few members. I encourage members to continue to brainstorm ideas on how to make SODZ a more successful club, and become active participants. Thank you Dave for your great suggestion.

SODZ Stands for: Scioto, Olentangy and Darby Zymurgists

SODZ is a group of homebrewers in central Ohio that work to promote homebrewing and help each other work to become better brewers.

What is a Zymurgist? a scientist who studies the chemical process of fermentation in brewing and distilling; also, by extension, a brewer

When do we meet? SODZ holds formal meetings once a month from September to May. Meetings are typically on the third Monday of each month. However, meeting dates may change depending on location availability or the type of meeting. For example, SODZ holds a holiday party in December, which is also the December meeting. It makes more sense to have this meeting on a weekend rather than a Monday night.

SODZ also holds informal activities throughout the year, such as a summer picnic, AHA Big Brew, Learn to HomeBrew Day and The Iron Kettle.

So, I paid my money now what do I get? Your paid membership gets you our monthly newsletter, helps pay for club equipment (which you may sign out and use), is used for any beer tastings during meetings and any food provided at meetings, or parties. Your dues also help fund the two competitions that SODZ organizes.

Can I bring my homebrew to meetings? Unless stated you may bring homebrew to meetings. Most times it must be discreet. Walking in to a bar or restaurant with a corny keg full of homebrew attracts attention and may not be the best decision. Bringing bottles or a growler in a bag however attracts little attention. It is also very important not to leave a mess for the bar/restaurant staff to clean up. This is important because SODZ wants to keep a positive relationship with all local businesses.

Something is off with my homebrew, should I still bring it? Most of us joined SODZ to learn more about beer and to become better brewers. If you bring your beer, you can ask another member to taste it and give you some advice. Many members of SODZ hold a BJCP certification. It is important that you are very clear what you are asking for. If you want honest feedback, good or bad let the taster know. Sometimes it's not easy hearing negative feedback, but it will make you a better brewer in the future.

What is a BJCP certification? BJCP stands for Beer Judge Certification Program. The BJCP is a non-profit organization that "...promotes beer literacy and the appreciation of real beer, and to recognize beer tasting and evaluation skills. We certify and rank beer judges through an examination and monitoring process". (2011, bjcp.org) Typically when you enter your beer into a competition, it is scored by BJCP certified judges. More information can be found at www.bjcp.org.

Why would I enter a competition? There are a few good reasons to enter a competition. The first, and the best reason would be to receive honest, unbiased feedback on your beer. Sometimes it can be tough to judge your own beer, and friends aren't always the best critics when they are getting free beer. A beer judge will carefully break down your entry to small categories such as; aroma, appearance, flavor, mouthfeel and overall impression. An example of a scoresheet can be found on the BJCP website.

Another reason for entering a competition would be to win. Not everyone cares about this, and it's not why they brew. But for some brewers, adding a competitive element to the mix improves motivation to learn and to brew better beer. And let's be honest, it feels good to know your beer is good enough to win a medal. The final reason for entering your beer into a competition, would be to simply support the competition. For example, by entering your beers into a SODZ organized competition, you are supporting SODZ, your homebrew club.

What competitions to SODZ hold? SODZ has traditionally held a competition during the winter (January/February) that focuses only on the English styles (mead and cider included) of the BJCP. The competition is called, the "British Beer Festival".

In November 2011, SODZ is holding a full style competition to support breast cancer awareness. The competition is called, "Beer for Boobs" in honor of Lisa White's (of White Labs fame) non-profit. All profits will be donated to Mrs. White's organization. One beer from this competition will also be chosen to be brewed by Weasel Boy brewing company for the GABF Pro-Am competition. However, to qualify the beers must finish first in their category and the brewer must be a member of the American Homebrewers Association. (AHA)

What is the AHA, and why should I join? The American Homebrewers Association, is a non-profit organization that is a division of the Brewers Association. It was founded in 1978 dedicated to promoting and protecting amateur and professional craft brewers. (source: www.homebrewersassociation.org)

Being a member of the AHA gets you a subscription to Zymurgy magazine (with costs about \$8 at B&N). Zymurgy is a great monthly publication that includes articles written by fellow brewers, a tasting section, which allows you to do side by side taste tests with three excellent BCJP judges and technical advice.

With your AHA card, you qualify for many discounts at pubs and breweries all over the country. Check the website for details.

Finally, the AHA works with government officials to help keep our rights as homebrewers. Some states still do not allow homebrewing. The AHA works to solve this issue.

There are many other benefits to being an AHA. Please check their website for a more detailed description.

What kind of special events does SODZ hold, besides the competitions? SODZ holds many events throughout the year that members can participate in. (Events may change each year. The descriptions are to give members an idea of SODZ events)

October: Oktoberfest meeting at Weasel Boy in Zanesville. For this meeting, the club provides brats, and all other members are encouraged to bring a side dish. Past meetings have included beer tastings, tech talks and many other things. Your SODZ dues pay for the Brats, tastings, and disposable dish ware.

November: AHA Learn to homebrew day. For this event SODZ members get together for a group brew, often at a local brewery. Members bring their own equipment and ingredients to brew. Besides having a great time brewing with SODZ, the goal of the event is to invite people that are interested in learning about homebrewing. This is a great event for people that aren't sure they want to get into the hobby, want to get into the hobby but do not know where to start or anyone that just want to learn more about how beer is made.

December: Christmas party. This event, also doubles as the SODZ December meeting. However, only paid members may attend because the event is catered and is paid for by SODZ members' dues. An effort is made to hold this event in a location that allows for consumption of homebrew. In the past a "Dirty Santa" beer exchange has been organized. This is much like a White Elephant exchange. Members who wish to participate are encouraged to bring a nicer bottle of beer that is concealed in wrapping of some kind.

Spring (Typically early May): AHA Big Brew. For this event, the club typically pairs with a local brewery. The AHA provides a recipe that clubs all over the country brew. The brewery mashes the grain, and brewers collect wort that can be brewed on or off premises. Your SODZ dues pay for the grain for this event.

Summer: "Iron Kettle" This event is based on the popular Food Network show, "Iron Chef". Organizers put together secret ingredients in which the participants may use all or some of the ingredients to make the best beer. Brewers may not bring any of their own ingredients except for yeast. A maximum of two yeast starts may be brought along.

The finished beer is then judged at the summer Picnic. Your SODZ dues pay for this event, however a limited amount of brewers may participate.

The club also organizes a summer picnic. In the past, the picnic has been held outside the city and members are permitted to camp. Members may bring kegs to hook up to club's jockey box, or bring bottles to share. Members also bring a side dish, and the club provides the main course. Your SODZ dues pay for the main dish, and the disposable dish ware.

How can I be more involved in SODZ? The most important thing to remember, is that this is your club. To be a successful club SODZ needs members other than the governing officers to get involved. If a member has an idea for an activity, or how the club can be improved the member should approach the club's leadership to take the lead. If for some reason, you are not able to take a leadership position on this idea, it would be very helpful if ideas are written down and as much information that can be provided, is.

A simple way to get involved is to simply attend the meetings and events. Talk to members at each event and welcome new ones. Participate in discussions, and help set the tone of the meeting by not talking over the speaker. Members can also help organize meetings by volunteering to give tech talks, style talks or anything else that could be a benefit to the club. If a member is interested in becoming involved, the member should contact the vice-president.

Members are also encouraged to volunteer at the three local beerfests. The festivals are fun, and earn not only money for SODZ, but give SODZ positive exposure to the community.

Finally, members can write articles for the newsletter. Think about the magazines you currently read. Very seldom are there articles that you do not read. The SODZ is the same. With such a large number of members, you will find an audience for your article. If a member is self-conscious about writing, a member could ask the newsletter for help. The SODZ newsletter is only successful if members write articles. Articles should be sent to the newsletter editor, and high quality pictures are encouraged.

Article ideas:

DIY Builds
Brewery Visits
Beer Tastings
Hop growing
Comparing seasonal beers
Beer ingredients
Equipment reviews
Recipes
Beer travels
Cooking with beer/mead/cider
.....the possibilities are endless.....

I hope that this has helped to clear up any confusion, and helped explain what the dues are used for. Please feel free to continue to ask questions and suggest ideas to make SODZ a stronger club.

Thank you,

Mike Byrne
Newsletter Editor

UPCOMING CLUB ONLY COMPETITIONS

November/December 2011 (November 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)

Wizard of SAAZ (Akron)

Registration deadline: December 31, 2011. Register your beers at:

<http://saazakron.com/WoS>

Entries will be accepted: December 26 to January 6, 2012. Please check the web site for the ship-to address.

Judging site: Thirsty Dog Brewing Company
529 Grant Street, Suite B
Akron OH 44311 | 330.252.BREW

SODZ
MEMBERSHIP REPORT
VIC GONZALEZ: MEMBERSHIP DIRECTOR

New Members/Renewals

Mike Beargie
John Galajda
Rick Doerr
David Welch
Pete Quint
Eric Johnson
Don Henderson

Number of current members 130

Number of members about to expire 14

Number of renewals sent 14

SODZ
TREASURER REPORT
DAN FRANCE TREASURER

SODZ account balance:

Fifth Third: \$5,737.32

PayPal: \$75.00

recent activity:

\$567.57 for Beer For Boobs Awards

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.

Paypal Info on next page



SODZ PAYPALL INFO

The paypal account is ****sodz.treasurer@gmail.com****

To pay, please follow these instructions carefully to avoid paypal fees.

- Log into paypal.
- Click the “Send Money” tab at the top.
- Put in sodz.treasurer@gmail.com
- Put in the amount to send (\$15 is the cost of yearly dues).

Here's the important part...

- Under the amount box, click the “Personal” tab.
- Select “Gift”.
- If you are paying from an existing paypal balance, or from your bank account, no fees will be charged. BUT... Paypal charges transaction fees for CREDIT CARDS. If you are paying with a credit card, you will have the option of selecting who is required to pay the fee. Do not push fees to SODZ, or a request will be sent to you for the fee amount charged to the SODZ account.

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Tap Room Hours

Tuesday through Friday: 4 p.m. - midnight

Saturday: 3 p.m. - midnight

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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

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



Gentile's, The Wine Sellers

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614-486-3406 gentiles@netwalk.com

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7



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