



The Grain Mill

Publication of the Scioto, Olentangy and Darby Zymurgists
Volume 8, No. 1 • April 2002

From The Desk of the President:
By Eric Asebrook

This is my first article for the SODZ newsletter. Although I was hoping for a smooth transition it seems the one thing I feel is extremely important, is eluding us. That one thing is a consistent meeting time, date and place. Hopefully, the Shamrock Club which we are meeting at this Thursday at 7:00pm will resolve this and we can start a regular schedule of meetings on the first Thursday of every month (June, July and August excluded.).

One thing the club has been discussing is holding our own competition. This is an important aspect of being a home-brew club. As it stands right now, Mark Irwin, Mark Katona and I are the only BJCP judges in the club. Although I do not think this will detract us from having our own competition, I would invite anyone who is interested in becoming a BJCP judge to speak to one of us and find out what it is all about. I personally had a great time preparing for the test and the homework was VERY, VERY enjoyable. Not to mention the great people I met while I was preparing for the test.

Although I have not yet had the opportunity to meet all of the members in the club, let me tell you a little about myself. I am married, no kids but a very spoiled black lab. My passion for brewing was awakened by my first brewery tour at AB in St. Louis and

by my college roommate. From there, it was all on my own until I decided to make a career out of brewing. I attended the Siebel Institute's Short Course in Brewing Technology and worked for a great brewer named Victor at Hoster Brewing Company. And now I am honored to be the current president of SODZ.

I would also like to take this opportunity to invite all club members to contact me with any ideas or concerns you may have. I am always willing to entertain any suggestions and look forward to hearing anything anyone has to offer. The new executive is also available so if I am unable to address your concerns one of them might be able to help. So everyone come to the meeting, enjoy some great home-brew and great company. I look forward to seeing everyone there.

Mark Your Calendars

April 11, 2002

Regular Meeting

Name that Beer

Name that substyle

Shamrock Club of Columbus

May 9, 2002

Regular Meeting

To be Announced

Shamrock Club of Columbus

SODZ INFO

The Scioto, Olentangy and Darby Zymurgists, Inc. (SODZ) meets on the second Thursday of the month at The Shamrock Club 7 p.m. Membership in SODZ costs \$20 and is renewed during the member's anniversary month of joining SODZ. Due may be mailed to Jim Leas, Treasurer, at 9477 Tramway Court, Cincinnati, OH 45242.

Members receive The Grain Mill, the club's monthly newsletter. Articles for the newsletter are due by the end of the month. They may be emailed to the Editor or submitted on a 3.5" floppy disk.

The club's Web site is located at www.sodz.org.

The officers of SODZ are:

President—Eric Asebrook
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AHA 2002-3 Club-Only Competitions

May 02 Cat. 7 - India Pale Ale
August 02 Cat. 1 - American Lagers
Set/Oct 02 Cat. 18 - Strong Belgian Ale
Nov/Dec 02 Cat. 21 & 22 - Fruit and Spice Beers
Jan/Feb 03 Cat. 4 - Bitter & English Pale Ale
Mar/Apr 03 Cat. 11 - "All That Glitters Is Not Old" English and Scottish Strong Ale
Aug 03 Cat. 2 - European Pale L
The style guidelines will be AHA, not BJCP. Full information on styles and mailing addresses will be found at the www.beertown.org website.

Sorry all about the late announcement about the SODZ meeting this month, but it took a little longer to get things finalized for the meeting place this month. Thanks to Rick DeShone for setting things up.

As usual, we plan to start at 7pm. Our meeting place this month (and hopefully permanently) will be the Shamrock Club of Columbus is located at 60 West Castle Road, just off South High Street, just a 1/2 mile south of Route 104. For many of you, I would guess the best way to get there would be to go along I71 and get off at Frank Rd/Route 104 (Exit 104 which I think is 2 exits south of the 70/71 junction mess) and head east towards High Street. When you get to High Street, turn south towards Castle Road. As Castle Road appears to be about 1.5 miles north of 270, for others, probably the best way for others is to get off 270 at High and head north for a few minutes. To help you figure out the above, I've attached a couple of maps I downloaded from Mapquest. They are probably (definitely?) more useful than the above.

According to a note I got from Rick earlier today, "The Shamrock Club does serve food in the bar. Mostly it is sandwiches and chilli and bar appetizers, but I heard some talk of pizza." I'll probably get dinner before going down and decide whether to have dinner there at future meetings.

For further information about the Shamrock Club, see their web site at <<http://www.shamrockclubofcolumbus.com/lores.html>>

At the meeting, I will be running a name that substyle / name that beer session. I haven't quite decided what style we will be doing for sure, as it will depend on what I can pick up later this evening, but right now I'm thinking either stouts or browns. If we continue with our plans to start up our own competition, I would be nice to have more BJCP recognized judges in the club, so you might want to consider this a review session to help you get ready for the exam :) .

Of course if you have any home brew, please bring that along.

See you all Thursday.

AHA Big Brew 2002

May 4, 2002

Help us celebrate National Homebrew Day with a day of worldwide simultaneous brewing!

The 5th Annual Big Brew will kick off with a simultaneous toast at 12:00pm CST, then fire up the burners and start brewing!

Recipes

This year there are two recipes to choose from, a Maibock provided by George Fix and an Old Ale provided by 2001 AHA Homebrewer of the Year Steve Jones.

Hunter's Moon Old Ale—All Grain

By: Steve Jones

INGREDIENTS:

5 gal Water

27.5 lbs. Maris Otter Pale Malt

1.0 lbs. English Crystal 55L
2.00 oz. East Kent Goldings Whole Hops,
6.60% AA 90 min.

1.00 oz. East Kent Goldings Whole Hops,
6.60% AA 30 min.

1.00 oz. East Kent Goldings Whole Hops,
6.60% AA 0 min.

Wyeast 1084 Irish Ale

Yeast Instructions:

Mash at 150° F for 90 minutes

Mash out at 170° F and sparge

Collect 9 Gallons of runoff and begin boil. Boil for 4.5 hours

and top up to 7.5 gallons with boiling water. Add bittering

hops and boil for another hour. Add second hop addition, boil

another half-hour then add finishing hops and chill the wort.

Aerate well and pitch a large starter of yeast or rack onto a

yeast cake from a previous batch. You may need to add

additional yeast to secondary fermenter to finish this beer

out. Steve recommends slurry or a large starter of Wyeast 1728

Scottish Ale Yeast for finishing.

NOTE: This recipe calls for a 6 hour boil to get the caramelization and the resulting flavor complexity Steve wanted, but if you wish to shorten the brew time, simply collect 7.5 gallons of runoff from the mash and boil for 90 minutes.

Target Original Gravity: 1.118

Target Final Gravity: 1.035

Hop IBU's: 50

Hunter's Moon Old Ale—Extract

By: Steve Jones

INGREDIENTS:

13.5 lbs Light Dry Malt Extract

1.0 lb English Crystal 55L

4.00 oz. East Kent Goldings Whole

Hops,

6.60% AA 90 min.

1.00 oz. East Kent Goldings Whole

Hops,

6.60% AA 30 min.

1.00 oz. East Kent Goldings Whole

Hops,

6.60% AA 0 min.

Wyeast 1084 Irish Ale Yeast

Instructions:

Add grains to 2.5 gallons of water.

Heat to 170° F, then remove grains. Stir in malt extract and bring to a boil. Add boiling hops and

boil for an hour. Add second hop addition, boil another half-hour then add finishing hops. Transfer to fermenter with enough cold water to make 5.5 gallons. Aerate well and pitch a large starter of yeast or rack onto a yeast cake from a previous batch. You may need to add additional

yeast to secondary fermenter to finish beer out. The author recommends slurry or a large starter of Wyeast 1728 Scottish Ale Yeast for finishing.

Target Original Gravity: 1.118

Target Final Gravity: 1.035

Hop IBU's: 50

MaiBock Fix—All Grain

By: George Fix

INGREDIENTS:

11 lbs Pilsner Malt

(George recommends moderately modified pilsner malts by Budvar, Durst, or Briess)

1.5 lbs Vienna Malt

(George recommends Moravian Vienna Malt)

1.25 oz Hallertauer Mittelfruh Hop

Pellets, 4.5% AA, 60 min

0.75 oz Hallertau Hersbrucker Hop Pellets,

4.75% AA, 30 min

0.75 oz Hallertauer Mittelfruh Hop Pellets,

4.5% AA, 15 min

Wyeast 2633 (if you can't find 2633, 2124

Bohemian Lager is a good second choice)

Instructions:

The Mash (decoction or infusion)

Mash In with 4 gallons soft water

First Rest - 30 mins. 105° F

Second Rest - 15 mins. 130° F (moderately modified malt only)

Third Rest - 45 mins. 140-145° F

Fourth Rest - 15 mins. 158-160° F

Mash Out at 165° F and sparge with soft water.

Collect 6 gallons of runoff and bring to a boil.

Add boiling hops and boil 30 minutes. Add second hop addition and boil for another 15 minutes. Add finishing hops, boil 15 minutes then chill. Aerate well and pitch a large yeast starter (George recommends using a starter twice the size as for a normal lager) or rack onto a yeast cake from a previous batch. Ferment at 50° F until gravity drops to 1.020, around 12-14 days. Lager six weeks to six months.

Target Original Gravity: 1.070-1.074

Target Final Gravity: 1.016-1.018

Hop IBU's: 25

MaiBock Fix—Extract

By: George Fix

INGREDIENTS:

8.5 lbs Extra Light Dry Malt Extract

0.5 lbs CaraVienna Malt

2.00 oz Hallertauer Mittelfruh Hop

Pellets, 4.5% AA, 60 min

0.75 oz Hallertau Hersbrucker Hop

Pellets, 4.75% AA, 30 min

0.75 oz Hallertauer Mittelfruh Hop
Pellets, 4.5% AA, 15 min
Wyeast 2633 (if you can't find 2633,
2124 Bohemian Lager is a good second choice.

Instructions:

Add grains to 2.5 gallons of water.
Heat to 170° F, then remove grains. Stir in malt
extract and bring to a boil. Add boiling hops and
boil for an hour. Add second hop addition,
boil another fifteen minutes then add finishing
hops. Boil another fifteen minutes, then transfer
to fermenter with enough cold water to make 5
gallons. When sufficiently cooled, aerate well
and pitch a large yeast starter (George recom-
mends using a starter twice the size as for a
normal lager) or rack onto a yeast cake from a
previous batch. Ferment at 50° F until gravity
drops to 1.020, around 12-14 days. Lager six
weeks to six months."

Target Original Gravity: 1.070-1.074

Target Final Gravity: 1.016-1.018

Hop IBU's: 25

Lemon Chicken

Here is the recipe for the chicken I made at
Easter, **Enjoy!!**

John & Julie, I'll have you over sometime soon
to have this, it was a hit

- 4 Whole chicken breasts
- 1/2 c Cornstarch
- 1/2 ts Salt
- 1/8 ts Pepper
- 1/4 c Water
- 4 Egg yolks, slightly beaten
- 3 c Vegetable oil
- 4 Green onions, sliced

LEMON SAUCE

- 1 1/2 c Water
- 1/2 c Lemon juice
- 3 1/2 tb Packed light brown sugar
- 3 tb Cornstarch

3 tb Honey
2 ts Instant chicken bouillon
Granules
1 ts Grated pared fresh ginger
Root

FOR CHICKEN:

1. Remove skin from chicken and discard. Cut
breasts in half. Remove and discard bones.
Pound chicken breasts lightly with mallet or
rolling pin.
2. Combine cornstarch, salt and pepper in small
bowl. Gradually blend in water and egg yolks.
3. Pour oil into wok. Heat over high heat until
oil reaches 375 degrees F. Dip chicken breasts,
one at a time, into cornstarch-egg yolk mixture.
Fry breasts two or three at a time, in hot oil
until golden, about 5 minutes. Drain breasts on
absorbent paper. Keep warm while cooking
remaining chicken.

4. Cut each breast into three or four pieces and
arrange on serving plate. Sprinkle with onions.

FOR SAUCE:

5. Combine all ingredients in medium sauce-
pan. Stir until blended. Cook over medium
heat, stirring constantly, until sauce boils and
thickens, about 5 minutes. Pour over chicken.



Beer Drinking in Bavaria

By Jim Leas

To fully comprehend beer drinking in Bavaria, you have to understand that drinking beer is a major part of their culture. Although Germany only ranks third in worldwide per capita annual beer consumption at 128 liters (behind the Czech Republic and Ireland), Bavarians consume almost twice that amount (240 liters). In comparison, the U.S. ranks 12th at 84 liters. Bavarians seem to drink beer all day long.

And they start young. The drinking age in Germany is 16. They have a training beer for youngsters. It's called Radler and is a mix of beer and lemonade (2.8% ABV). I ordered one by mistake. It is vile stuff. In contrast, Germans are much more strict about driving. The minimum age is 18 and requires 20 classroom type sessions, 20 driving sessions and a license fee of about \$1,500. I guess this keeps the riffraff off

the road. It is comforting to know that the guy passing you at 120 mph on the autobahn isn't a 16 year-old who's only had 3 driving lessons. Like most European countries, Germany is pretty strict when it comes to drinking and driving. However, the transportation system of trains, buses and trams is so extensive, you don't really need to drive. And there are places to drink everywhere.

According to our tour guide there are 831 breweries in Bavaria, which is about the size of the state of South Carolina. Every town of decent size has at least one brewery, usually more. But much like the U.S., brewing has consolidated considerably over the years. In 1790 there were 60 breweries in Munich alone. By 1865 this was reduced to 15 and today the "big six" dominate the market. Quiz question #1: Name the six biggest breweries in Munich. Answer follows the article – **don't peek!**

So where do you drink this stuff? Well, Munich has scads of beer halls with both

indoor and outdoor seating. And all the restaurants sell beer too. Beer halls and most restaurants are pretty exclusive as to the beer they serve. By that I mean that if you want a "helles" (regular beer), the place where you are drinking only has one brand. Restaurants will sometimes carry seasonals from other brewers (we noticed that a Löwenbräu bar carried Maximator, the Augustiner doppelbock). And while beer halls pretty much carry one brand exclusively (although I did notice one advertising it carried 111 brands), most restaurants we visited offered "imports" such as a pilsner from northern Germany.

In restaurants, you have a server to bring your beers. But many beer halls are self-service. You grab a mug and take it to the guy pouring the beer. Most beer halls have both self-serve and server tables. Some places even make you wash your own glass before they draw you a beer. And the rules aren't the same everywhere so you just have to observe or ask. Everywhere I went in Germany, the servers knew enough English so that you could order food and drink, and most could use the U.S. numbering system (which means, for example, they would say "45" as opposed to "fünf und dreizig." Very helpful. And if you are ordering food, it's often useful for everyone to know what they want before the server approaches the table. In Nürnberg, the waitress came to our table, and some of us had not made up our minds what to eat. She walked away and we couldn't get her to come back for 15 minutes! Needless to say, she didn't get the 10%.

Another interesting custom is that they use all the seats. In the U.S. you would be appalled if somebody asked to sit at your table. But in Germany it is quite common

for strangers to ask if they can sit with you. And you are expected to say yes. This happened several times while we were in Germany, even though much of the time we were in a group. We found that there is an international language in Germany – it's called BEER!

The favored beer in Munich is the Munich-style Helles lager. The majority of people you see in the beer halls and restaurants are drinking this brew. Of course they also have the Munich Dunkel (dark) version but it is less popular (and a bit lower in alcohol). I knew that wheat beer was popular in the summer in Munich but underestimated the number of people who were drinking it in March. In Munich it is referred to as Weissbier but as you move outside of Munich, it is more often called weizen or hefe weizen. Same stuff. And I didn't see anyone with a slice of lemon in his or her wheat beer.

It was also Starkbier (strong beer) season in Bavaria. All the major breweries and many of the others were showing off their doppelbocks and weizen bocks. ABV for these ran from 7-8%. My recollection of getting back to the hotel a couple of evenings when consuming these brews was kind of fuzzy.

In case you're planning a trip to Germany, tipping is a bit different over there. It has also changed a bit since the advent of the Euro as the official currency this year. When you get your check, it includes a 16% service charge. But this is what the restaurant uses to pay the servers. If you wish to leave a tip (and it is totally optional depending on quality of service), the maximum recommended is 10%.

A note on the bread. If you want bread in Bavaria, it is sometimes a big doughy pretzel. In the beer halls, people walk around with a big basket selling them. And remember, in a restaurant, if you want bread with your meal, they add the number of pieces you eat to your tab. Seems fair to me. And if you don't eat any of the bread they bring to your table, off it goes to someone else's table. No waste!

Germany has a much denser population than the U.S. They cram about 82 million people into a space the size of Montana. Therefore they like to minimize the amount of space used as landfills. For this reason, all the beer bottles are returnable. A lot of the bottles are the same shape so breweries can frequently use each other's empties. Kinda like we did here once before we got so "smart" and went to disposable bottles.

We drove through the Hallertau area, which is in northern Bavaria. They grow hops here like we grow corn in Kansas. Lots of long poles and wires as far as the eye can see. It was too early for the hops to be growing but I imagine it is awesome to see in the summer.

All the German cities we visited were extremely clean and OLD. Some of the structures date from Roman times and many from the middle ages. However, many have been rebuilt extensively and with loving care due to damage suffered in WWII. Bamberg is one of those cities and the only one we visited (besides München) that has its own beer style. Quiz question #2 (and all homebrewers should know this): What is the style of beer distinctive to Bamberg?

One of the highlights of my trip was the honor of bellying up to the keyboard of the

Peterson Bottle Organ (see photo). This is a fully functioning instrument that can be played by keyboard or from MIDI files recorded on floppy disks. The organ is comprised of various sizes of Guinness bottles, filled to varying levels with a type of oil-like liquid, which then solidifies. Streams of air are blown across the tops of the bottles, which creates the sounds. This is the only one in existence. But for about \$30,000, they'll put one right in your living room!

If you have never been to Bavaria and enjoy great lagers, I encourage you to go some day. The beers are very good – even the bottled beer is much better there than the old, pasteurized stuff they export to the U.S. And it is extremely enjoyable to hoist a mug of frothy nectar among a roomful of folks who view beer as one of life's necessities.

Quiz answers:

#1 – The Big Six are Höfbräu, Spaten, Paulaner, Hacker-Pschorr, Löwenbräu and Augustiner. If you guessed Weihaanstephan, Schneider or Ayinger, give yourself half credit. They all make great Munich beers but are much smaller than the others.

#2 – The native beer of Bamberg is rauchbier. The one I tasted was much milder (and better) than the very smoky ones we get in bottles here.

Ex Presidents Corner

Its been an exciting couple of years for the club, sometimes a bit too exciting. As I'm stepping down as President (Woo Hoo!!) I feel that there are a few issues I need to address.

First, I would like to thank all the breweries and their staff that have supported us over the past few years. To start Victor and Walter over at Hoster's and Vince at Elevator. And in particular, Scott, Angelo, Lenny, and Becky at the Smokehouse. Without the Smokehouse, I'm not sure what would have happened to the club. To show the clubs' appreciation, I urge you to frequent these establishments, where possible (RIP Hosters?).

Second, I would like to thank all that have served on the executive with me the last two years. A club like ours will only succeed if people are willing to step up and help up like Jim, Bonni, Eric Drake, and Herb have.

And special thanks to Mark Richards for doing the difficult job as newsletter editor and putting up with my last minute submissions every month. I realize that many others have also helped out, whether its been

hosting a club brew or running a meeting topic, but in order to keep this from turning into one of my lengthy ramblings I won't list everybody.

In order to keep the club strong, we're always looking for ideas for club activities. So if you have ideas for things for us to do or future meeting topics, please forward them to anybody on the executive. The list of the new executive should be elsewhere in this newsletter and I plan to get it updated on the website soon.

See you all at our next meeting.

Hamburger Beer Soup

1 lb.	Ground beef
2	Large onions, thinly sliced
2 cloves	Garlic
42 oz.	Canned tomatoes
3 Tbsp.	Vinegar
4 Tbsp.	Worcestershire sauce
	Tobasco pepper sauce - to taste
	Salt and pepper - to taste
3	Large carrots, sliced
3	Medium potatoes, diced
8 oz.	Sliced mushrooms
1	Small rutabaga, diced
8 oz.	Frozen corn
3/4 cup	Elbow macaroni
2-3 bottles	Beer (pale ale or a lager)

Brown ground beef and onions and then add to large pot. Add vegetables, vinegar, Worcestershire sauce, Tobasco and beer to pot and simmer for 1 hour or until vegetables are tender. Stir in macaroni during the last 20 minutes.

The original recipe on which this is based didn't have the mushrooms or Tobasco, and had 3 sliced celery stalks added. Also, it suggested using about 4 cups of water instead of the beer.



2574 Zebec Street
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Area under Construction
More next Month