



# The Grain Mill

*Publication of  
Scioto, Olentangy and Darby Zymurgists, Inc.*

April 2004

Vol. 10 No. 1

## THE PRESIDENT'S CORNER

*By Bonni Katona*

Hi All!

It's all over, and we're still shouting—the SODZ first-ever British Beer Festival was a huge success! Many thanks go to Frank Barickman for putting the event together and to all who helped out as judges, stewards, assistant planners, registrars, clean-up crew, and anyone else I've left out.

The event was also known as the "Mark Irwin Memorial." The dubbed name caused those outside of SODZ to lower their voices and ask, "What happened?" We took great pride in saying that Mark left to pursue a job at Harvard. On competition day, I was working with Paula Sup from the BLOATS club registering beers and listening to bagpipe practice coming from the upper floor. As the pipes played "Amazing Grace," in walks Mark Irwin! The "Mark Irwin Memorial" has been renamed "No, He's Not



Dead."

The response to help with our competition was overwhelming. We ended up with four judges per table, and everything ran smoothly. We had approximately 70 entries. SODZ took honors for club with the most points. Competition results are located elsewhere in this newsletter and on the SODZ web site, [www.sodz.org](http://www.sodz.org).

To continue holding annual competitions, we will be looking closely at what can be done to improve on this year's effort. The main concern will be in finding ways to make it a less-expensive (even profitable?) venture. We've already discussed a few changes for the future. However, we will need more entries and lower overhead to make it a break-even or profitable venture.

Last month we held our annual elections, and the entire slate passed. This year's officers are: Bonni Katona, President; Rick DeShone, Vice President/Program Director; Betty Fisher, Secretary/Newsletter Editor; Mike Mirarchi, Treasurer; and Frank Barickman, Membership Director. Please forward materials for the newsletter to Betty, whose email address is [bjfish7@rohoio.com](mailto:bjfish7@rohoio.com).

Thanks to Mark Katona for his past two years' service as secretary and newsletter editor and to all of the officers for their hard work the past year. The club has embarked on a lot of creative activities and ventures with the help and leadership of our officers.

This month's meeting program is the Victory Malt Challenge. A couple of months ago, Rick DeShone distributed one-pound packages of Victory malt for members to use in a beer style of their choice. The only stipulation was to bring in a six-pack of the brewed beer to the April 19 meeting so that he can ship them to his malt supplier. One of each member's bottles will be judged against the other members' beers. The winning brewer will be awarded a custom SODZ tap handle designed and carefully crafted by Rick.

The BJCP Classes are on spring break for a couple of weeks and will continue again April 24. Reports are that the group will be well prepared for the exam on May 8. Following the exam, some of the group will be going to the Winking

Lizard for lunch and beer tasting, so that's our official field trip for May.

Mark and I held the annual Easter Brew, where a total of 25 gallons of beer were brewed by Mark Katona & Steve Huckaby (15 gallons), Rick DeShone (5 gallons), and me (5 gallons). A number of others came to hang out with the brewers for the day. We had no dramatic hail storms this year, and everyone had a good time.

Next month's Informal Brew will be hosted by Rick DeShone on Saturday, May 15. This one promises to be interesting! Each brewer is asked

to bring at least one partner, who should be not active in SODZ. Teams will bring equipment, yeast, and ability/resources to formulate a recipe to brew a mystery beer. Rick will supply the grains and malts and will have ingredients to brew either an extract or an all-grain beer. Brews will be judged at the September meeting.

I'm looking forward to the Victory Malt Challenge this Monday night and hope to see you there!



## **VICTORY CHALLENGE JUDGING – MONDAY, APRIL 19**

The club tasting and award will be at the meeting on Monday. To qualify and participate your beer must have been made using at least 1 lb of Victory malt per 5 gallon batch. The following requirements must also be met:

- 1) You must supply 6 bottles of your beer. 1-2 will be used for tasting, the remainder will be used to compose a case for our grain supplier.
- 2) Label your bottles so we can keep track of them. Remember this is not a blind competition, so if you are into making labels, please apply them. If not, make sure the bottles can be easily identified.
- 3) Prepare and supply your recipe for the club archive. If you can e-mail it to [rdeshone@ctcodeworks.com](mailto:rdeshone@ctcodeworks.com), that will be best. If you use ProMash, just attach the recipe to your e-mail.
- 4) Beers will be judged by whoever attends the meeting Monday. We are not judging to style. The winner will be determined by consensus of the club members in attendance, based upon taste, appearance, and intangibles.
- 5) The consensus winner will get the Victory Challenge trophy tap handle shown at our last meeting.

## **A NEWBY TAKES THE PLUNGE**

*By Don Croucher*

As a new member of SODZ, everything I do with the club is for the first time, and always like a first date. Exciting, bewildering, almost intimidating, only without the payoff of the good night kiss. (Remember your first kiss? Remember your first beer? Remember your first---) However, there are other payoffs. I have met many great people, some who are becoming very good friends. I have tasted some incredible home brews. I have learned a ton of stuff about brewing, from people who have done what, up to now, has been only a dream to me.

When I first started attending meetings, it was like listening to a new foreign language at times - hearing strange new terms, talking about procedures, brewing secrets, problems, DME, off tastes, contamination, kegging, oxidation, phenolics, and a few things I still don't know how to spell. It was all a bit intimidating to someone who has visited and toured hundreds of microbreweries, and tasted thousands of beers, but never brewed a beer. The first thing I learned was that I know nothing about beer. I know what

tastes good, but now I am learning the why and how of what I taste. Now I often remind myself that it is a good idea sometimes to just drink a good beer, and not analyze it to death. See what an affect you all can be on someone? I have been gloriously brainwashed.

The net effect of someone like me watching others do their thing, is to learn, first hand, that the brewing process is fairly simple, not at all intimidating, and lasts longer than a first date. It also is a gas finding out that so many people are so willing to hold out a hand, hopefully with a beer in it, and offer up all the help you want. I recently brewed my first beer, a nut brown ale, which is now in the bottle, and waiting for that first taste, whenever I deem it ready (or build up the nerve). It's worse than waiting for Christmas, but better than waiting for a dentist's appointment. I am filled with wonder to find out if I brewed a beer, or a new secret formula for a driveway coating. Whatever I created, it happened because of the information, encouragement, and "just do it" attitude I got from everyone I talked to. So, to all of you who are in any way responsible, whenever I crack the first one, "This one's for you", driveway coating or not.



## **GRAVITY HEAD – A RELIGIOUS EPIPHANY**

BY DON CROUCHER

**March 13<sup>th</sup> was a very important day for the world!** Why, do you ask? Well, I was able to prove, absolutely, that GOD exists. He came in the form of an 8-ounce snifter of a beer called Kulmbacher Eisbock. Or was it Kuichi? Maybe it was the Mephistopholes Metamorphosis. Deities can come in so many forms. What a night! For months, club members extolled the virtues of the great gathering called "Gravity Head." An unassuming, and altogether understated label for what was truly a religious experience. As the night approached, and the beer list was taking shape, the anticipation was building like a wedding night. But without the pre-nup. The whole thing was the twisted and carefully nurtured brainchild of a small, southern Indiana (Indiana?) Pub called Rich O's. It's found in New Albany, Indiana, across from Louisville, KY, where the Kentucky Derby and discarded UK coaches call home, and where my daughter lives. This last note was important in the process. An outing which includes a menu of beers which run 9% or higher ABV requires the addition of someone gullible enough to be a designated driver. My daughter, Kristin, is 6 months pregnant with our first grandchild, (yes fans, I am that old.) So she "volunteered" for the job. GOD loves a family gathering. This gathering included my wife, Pam, my daughter and her husband, Tim, (more about that Miller-Lite drinking \*&!+^\$#! in a minute), my son Brian, and his wife Sandy. We all gathered at the alter, known as the Red Room, at Rich O's, about six that evening. One of the first people I saw was Rick Deshone, who was able to provide direct information of personal sightings of various forms of the Diety, with personal recommendations on which to worship first. What a guy! I clasped my hands in praise, and said, "Let me feel the healing hand of the Kulmbacher," and I was delivered. On a serious note, I am religious enough to give thanks to GOD for such a wonderful gift. Ben Franklin once said, "Beer is proof that GOD loves us and want us to be happy" or something close to that. I'm happy. And I thank GOD. And, lest I forget, I met several great people from the DRAFT club in Dayton, who were also in the pews with us that night.

My challenge that night was to find something that my son-in-law, Tim, could drink. I started him with a Spaten Dubbel, which I thought would be smooth enough to sneak past his poorly formed taste buds. He LIKED it. Wow! This was huge. And not a Miller Lite. After that nervous introduction, he later asked for something on the main menu for the night. He wanted to be bold. After careful reflection, I chose the Kuichi. He liked it. He actually ordered another one. He liked that one too. My delight was beyond knowing. Perhaps he could be saved after all, and we could keep him in the family. (More on that next year.) He's actually a great guy, and a wonderful husband to my daughter. My daughter, bless her heart, drank water. Pam and Sandy stayed with a couple of the beers brewed at the tavern, since Rich O's started brewing a few month ago. Brian, being a budding beer geek, like dad, explored several new offerings. We all found our calling that night, in our own way.

The evening was greatly enhanced by the staff which made sure we were well served. They knew the beers, gave good reports on the character of each offering, and managed to keep everyone topped up with ample offerings of the nights choices. They also talked up the offerings to come for the next weekend, since each of the two weekends of the event offer different choices. For me, the real excitement was in being able to complete one of my beer tasting lists. In 1997, Stuart Kallen wrote a book titled "The 50 Greatest Beers In the World." He spent almost three years traveling the world, tasting about 2500 different beers, to come up with his list for the book. I want that job when he quits. Anyone can argue the merits of any list anyone compiles, but his list was as good as anyone else's. I decided it would be fun to taste every beer on his list. The Kulmbacher Eisbock was rated #2 in the world. (It's his list, not mine.) By the time I got the book, the Kulmbacher was no longer being brewed, (a story for another time) and I was screwed. A little less than two years ago, the beer started being brewed again, but was not available in the USA. When I found out the Kuhlmbacher was being imported just for this occasion, my heart soared. It was the only beer of the 50 I had not tasted, including the ones Kallen listed which didn't make the top 50. Quite a list in it's own rite. That list is now complete. Not my life, just the list. I still want to see my first grandchild, and I still want to break 80 on the golf course. And I still want to go to Belgium. And Scotland. My wife says we are going to Hawaii. Life goes on. I love her, so Hawaii it is. Someday. Besides, Hawaii has several microbreweries. And a few golf courses.

Reflection is a way to re-live what you did, good, bad, right, wrong, and profit from your experiences. I'm sure Rich O's profited. I surely hope so, because I want them to do this again. So I can do it again. Some people only worship once a year, for their own reasons. I want to keep the spirit alive all year. I plan to light a candle and hope someone high up is watching, and sees the light. And wants us to be happy.



## **TEAM BREW-OFF COMPETITION**

On May 15th we will be conducting a team competition at the DeShone house. Each team must consist of 2 or more people, preferably at least one non-SODZ regular. Each team will be given an ingredients kit the morning of the brew. Each team will supply all its own equipment to brew a 5 gallon batch of beer, its own yeast, and if you select you may bring your own water and/or water chemicals. All other ingredients must come from the kit supplied.

The essence of the competition is that each team will evaluate the available ingredients, determine the beer style and category they will brew, brew their beer, and pitch their yeast prior to leaving the competition site. If a team is planning to add any of their ingredients in the fermentors, it must be stated on their recipe entry filled out the day of the competition. At the September meeting we will be tasting the beers and awarding prizes. Beers will be judged according to the style and category listed on your entry the day of the competition.

I need a definitive list of teams to organize the event. For each team I will need:

- 1) Your team name.
- 2) Whether you will brew all-grain or extract.
- 3) \$25 check or cash to cover ingredients and some food for your team the day of the competition.

I have already placed the first grain order and I am planning the kits. Good Luck.

## **INFORMAL BREWS**

*BY BETTY FISHER*

If you haven't attended one of the Informal Brews, you may be wondering what exactly goes on when club members converge on a brewer's home. My first suggestion is to follow Don's example and 'take the plunge' – go to the next informal brew and find out. It's a chance to learn methods and techniques from other brewers and maybe even borrow equipment. Not yet convinced? Then try envisioning a day of brewing with friends and acquaintances offering encouragement, comradery, advice, jokes, and sample brews.

Three elements make for a great informal brew day. First is a host brewer who opens their home to brew with other people watching and brewing at the same time. Second is people to observe, ask questions, tell jokes, pour beer, and maybe clean-up. Third is brewing – ingredients and equipment coming together to make delicious wort (sometimes in adverse climatic conditions). Topping it all off, the host and guest brewers usually put together a tasty pot luck spread.

So far, we have had three successful informal brews this year. Frank kicked it off with an all-grain batch in his garage/brewery, followed by a

long visit to his homemade basement bar. Rick joined in the brewing fun that day and completed an all-grain batch quickly using his compact, brew-on-the-go kit. Ben & Betty hosted the second informal brew and fulfilled intentions to make mead. Rick tried the decoction method for the first time and it seemed to work beautifully, if the wort is a good indication. Bonni and Mark made their first mead; it'll be a while before we know how it has come out. Mark and Bonni also hosted the third informal 'Easter' brew with great success: 25 gallons brewed!

May's informal brew / brew-off at Rick DeShone's house will be quite interesting and entertaining. It's team brewing with a twist!

If you are having trouble getting beyond the intimidation of all-grain brewing, then come to an informal brew. If you don't have all the equipment needed to make some recipes that you want to try, then team up with someone who does and join the brew-off on May 15<sup>th</sup>. If you want to try a style you haven't brewed before, then make your attempt at Rick's house. If you have a friend who is interested in brewing, but you have a hard time convincing them to invest in their first brew, then bring them to the brew-off on May 15<sup>th</sup> at Rick DeShone's house.





# 1<sup>st</sup> Annual British Beerfest Competition

aka: The Irwin Memorial  
"No He's Not Dead"

## 2004 Official Results

### Style 4. Bitter and English Pale Ale

Place	Brewer	Club	Points
1	Matt Paulson (Ordinary)	SODZ	35.75
2	Chris Whitbeck (Strong)	Other	33.0
3	Rick Franckhauser (Best)	CMI	31.25
3	Ken Ewing (Strong)	Bloats	30.00

### Style 5. Scottish Ale and Style 10. Brown Ale

Place	Brewer	Club	Points
1	Mark Katona (Scottish 70/-)	SODZ	35.25*
2	Bill Cash (N. English Brown)	SODZ	35.5*
3	Frank Barickman (Scottish 80/-)	SODZ	29.25

\*Judges Choice

### Style 7. India Pale Ale

Place	Brewer	Club	Points
1	Chris Whitbeck (Best of Show)	Other	39.5
2	Frank Barickman	SODZ	37.25
3	Ken Ewing	Bloats	33.00

### Style 11. English and Scottish Strong Ale & Style 12. English Barley Wine

Place	Brewer	Club	Points
1	Rob Westendorf (English Barleywine)	Bloats	36.0
2	Brian St. Clair (Wee Heavy)	Bloats	33.75
3	Fred LaRue (Wee Heavy)	SODZ	31.25

### Style 15. Porter

Place	Brewer	Club	Points
1	Ken Ewing (Robust)	Bloats	34.5
2	Phil McDermott (Brown)	CMI	33.7
3	Phil McDermott (Robust)	CMI	33.3

### Style 16. Stout

Place	Brewer	Club	Points
1	John Rathmell (Foreign Extra)	AABG	38.75
2	Rick DeShone (Sweet)	SODZ	38.0
3	Dennis Mulholland (Sweet)	SODZ	31.5

### Style 25. Mead

Place	Brewer	Club	Points
1	Roxanne Westendorf (Other Fruit Melomel)	Bloats	44.0
2	Greg Venditto (Traditional)	CMI	36.0
3	Brian St. Clair (Metheglin)	Bloats	34.66



## SODZ 1<sup>ST</sup> ANNUAL BRITISH BEERFEST COMPETITION AKA: THE IRWIN "NO, HE'S NOT DEAD." MEMORIAL



Judging Begins



Stewards Pouring Entries



Water Break



Stewards, Matt & Tim, at work



### Mead Award

*Roxanne of Bloats  
wins Best Mead with  
a Seville Orange-  
Orange Blossom  
Honey melomel.*

*We dubbed it  
"Liquid Orgasm."*



Club Pride! Thank you, SODZ brewers!

## OHIO STATE FAIR HOMEBREW COMPETITION

The competition will be held Saturday, July 17th at the Voinovich Center on the fairgrounds.

Once again this year, registration information for the Ohio State Fair Homebrew Competition is online. Simply click on the link below to get all of the forms and information needed to enter the competition (you will need to have Adobe Acrobat to access the information):

[http://ohiostatefair.com/osf/04forms\\_books/04%20Homebrew%20Form.pdf](http://ohiostatefair.com/osf/04forms_books/04%20Homebrew%20Form.pdf)

*This competition follows the BJCP style guidelines.*

note: This year only two bottles are required per entry instead of three.

- ❑ Postmark Entry Deadline is June 20.
- ❑ Hand-Delivered Entries are due July 12 – 16 between the hours of 8 AM - 4:30 PM to Brett Chance in the Admin. Bldg at the Ohio Expo Center & State Fair, 717 E. 17<sup>th</sup> Ave.
- ❑ Any judges entering the competition may hand carry their pre-registered entries on the day of the competition.

For questions, volunteering to steward, or signing-up as a judge, contact Brett Chance:

email: [b.chance@expo.state.oh.us](mailto:b.chance@expo.state.oh.us)

phone: (614) 644-4126 Monday - Friday 7:30 am – 4:00 pm (leave voice mail message)

## AHA CLUB-ONLY COMPETITIONS

Plan your brews for these AHA Club-Only Competitions. Bring entries to the meeting date most immediately prior to the entry due date.

- Extract Brews      Entries due May 13; judging, May 20.
- Wheat Beer        Entries due August 20; judging, August 27.
- Smoked Beer      Entries due September/October. More info TBA
- IPA                 Entries due November 5; judging, November 13

For more details, see <http://www.beertown.org/homebrewing/schedule.html>.

## OTHER COMPETITION RESULTS

Results of the March 27<sup>th</sup> TRASH (Pennsylvania) homebrew competition can be found at:

<http://trashhomebrewers.org/competition.htm>.

## GREAT AMERICAN BEER FESTIVAL – VOLUNTEER OPPORTUNITY

Are you looking forward to Great American Beer Festival (September 30 – October 2, 2004)?

If you have a desire to make the journey to Denver, Colorado, why not put in a couple sessions as a volunteer and rub elbows with all kinds of brewers? Sign-up will be online in June. Find information on volunteering on the <http://www.beertown.org/events/gabf/volunteers.htm> website.

## CALENDAR OF EVENTS

Mark your calendars for these meetings and future beer events!

- |                   |                                                                    |
|-------------------|--------------------------------------------------------------------|
| ▶ <b>April 19</b> | <b>SODZ Meeting, 7 p.m., Shamrock Club; Victory Malt Challenge</b> |
| ▶ April 23-May 2  | AHA Eastern Regional Judging, J.W. Dover, Westlake                 |
| ▶ <b>April 24</b> | <b>BJCP Class, 9 a.m.-Noon, Thirsty Dog</b>                        |
| ▶ <b>May 1</b>    | <b>BJCP Class, 9 a.m.-Noon, Thirsty Dog</b>                        |
| ▶ <b>May 8</b>    | <b>BJCP Exam, Leatherlips Yacht Club, 9 a.m.-Noon</b>              |
| ▶ <b>May 8</b>    | <b>Field Trip to Winking Lizard, approx. 12:30 p.m.</b>            |
| ▶ <b>May 15</b>   | <b>Informal Brew at Rick DeShone's house; time TBA</b>             |
| ▶ <b>May 17</b>   | <b>SODZ Meeting, 7 p.m., Shamrock Club</b>                         |
| ▶ June 17-18      | AHA National Homebrew Competition 2 <sup>nd</sup> Round Judging    |
| ▶ June 17-19      | AHA National Convention, "Beer & Loafing in Las Vegas"             |
| ▶ <b>July 17</b>  | <b>Ohio State Fair Homebrewed Beer Competition, Fairgrounds</b>    |
| ▶ August 21       | Beer & Sweat, Holiday Inn Eastgate, Cincinnati                     |
| ▶ Sept 30-Oct 2   | Great American Beer Festival, Denver, CO                           |
| ▶ Nov 5-6         | International Mead Festival, Boulder CO                            |



## SODZ MEETING

### Victory Malt Challenge

*Bring your 6-pack of Victory Brew for judging.*

Monday, April 19, 7 p.m.

Shamrock Club of Columbus

[www.shamrockclubofcolumbus.com](http://www.shamrockclubofcolumbus.com)





## ABOUT SODZ

The Scioto, Olentangy and Darby Zymurgists, Inc. (SODZ) meets on the third Monday of the month at the Shamrock Club, 60 W. Castle Road, Columbus, Ohio. Meetings begin at 7 p.m.

Membership dues are \$15 per year and are renewable during the member's anniversary month of joining SODZ. Dues may be mailed to:

Frank Barickman, Membership Director  
133 Miners Court, Delaware, OH 43015

Members receive *The Grain Mill*, the club's monthly newsletter. Articles submitted for the newsletter should be received no later than the end of the month prior to issue and may be submitted by e-mail, preferably in MS Word, to Betty Fisher: [bjfish7@rrohio.com](mailto:bjfish7@rrohio.com).

Information for [www.sodz.org](http://www.sodz.org) website can be e-mailed to Rick DeShone: [rdeshone@ctcodeworks.com](mailto:rdeshone@ctcodeworks.com).

Current SODZ officers are:

**President**

Bonni Katona  
[bkatona@columbus.rr.com](mailto:bkatona@columbus.rr.com)

**Vice President/Webmaster**

Rick DeShone  
[rdeshone@ctcodeworks.com](mailto:rdeshone@ctcodeworks.com)

**Secretary/Newsletter Editor**

Betty Fisher  
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**Treasurer**

Mike Mirarchi  
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**Membership Director**

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<http://www.sodz.org>