



The Grain Mill

*Publication of the
Sciota, Olentangy, & Darby Zymurgists, Inc.*

April 2007

Vol. 13, No. 1

The Presidents Corner

By Frank Barickman

Greetings SODZ members and friends, I would like to start my first installment of the 'Presidents Corner' by thanking our outgoing board members. SODZ has grown a great deal over the past 4 years in both membership and activities. This growth is largely credited to the past two boards, which have helped to build a strong homebrew community within the Central Ohio region. SODZ is now a homebrew club that has 80 some members and friends, 40+ members who we see once or twice a year, and 30+ people in attendance at most meetings. The club averages about 2 events a month. This does not only include meetings, but also tapping parties at local brewpubs, beer related events, tastings, competitions, and various formal and informal brews. Last year SODZ was nationally tied for top 21st brew club as ranked by the AHA. We have come a long way! <Man I really hope I do not screw this good thing up!>

I would also like to welcome the new incoming board members. I think we have a strong team that will keep the club growing in the right direction. Chris Alltmont (VP) has many great ideas for the club building from his previous homebrewing and commercial brewing background. Rick DeShone (Secretary) has big changes coming and new ideas for the SODZ website (as well as keeping the newsletter in order). Kris Huckaby (Treasurer) tells me we have \$\$\$\$ and is going to keep our budget balanced. Finally, Bonni Katona (Membership Director) has a little bit of experience in the

position (as well as every other one!) and will be keeping tabs on new members and making sure we all pay our dues. And of course, we have all of you who are reading this, our members and friends! One thing I would like to stress over the next year is that this is YOUR club. For SODZ to be successful, the club needs to serve its' membership. For the club to serve its membership, you must speak up and let the club know the types of events and activities YOU would like to be doing. Please feel free to email myself or the board about any idea or activity you would like to see the club do.

The next year is going to be busy for the club. We have a number of events and activities that are already on the books. As most of you already know, SODZ has volunteered to participate in a Bourbon barrel beer aging experiment. We need to get moving on this. Chris Alltmont and Rick DeShone have been working on finalizing the details. Tentatively we plan on brewing Sat. May 5, in conjunction with the AHA Big Brew Day. Details are being finalized. Right now we plan on brewing a minimum of 55 gallons that day. We need brewers! At this month's meeting we will have a discussion about the details. Please let Rick or myself know if you will be able to brew.

SODZ Meeting

Monday, April 16
Dinner at 5:30, Starting at 7PM
Old Bag of Nails Pub
Westerville

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 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:
Kris Huckaby, Treasurer
3190 St. Bernard Circle
Columbus, OH 43232

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 e-mail, preferably in MS Word, and graphics in .jpg format to rdeshone@columbus.rr.com.

Current SODZ officers are:

President

Frank Barickman

fbarickm@columbus.rr.com

Vice President

Chris Alltmont

rcalltmont@aol.com

Secretary/Newsletter Editor

Rick DeShone

rdeshone@ctcodeworks.com

Treasurer

Kris Huckaby

huckabrew@insight.rr.com

Membership Director

Bonni Katona

bkatona@columbus.rr.com

SODZ Web Site

www.sodz.org

Last month 8 SODZ members took the BJCP exam. We now have over double digits of BJCP judges in the club. I believe that is an all time high! Thanks to Eric Asebrook who taught a 10-week BJCP prep course and who administered the test. Eric did a great job and even shared some of his "private stock" with us twice! If he offers a class again, drinking from his "reserve" is well worth the time taking the class. Also thanks to Scott Taylor and his mom for allowing us to drink beer in their conference room at 9AM every Saturday since the start of 2007. <I think I am going through withdrawal now.> For those of us who took the 3 hour hand cramping essay test, we now go into the dreaded "wait" mode until the exams are graded. Based on my past experience, we will not hear anything until about August. So be patient!



Drawing by Rob Gant.

From the Vine

Specialty Wine and Beer

Hours:

Mon-Thurs: 11 a.m.-8p.m.

Fri-Sat: 11a.m.-9 p.m.

Sunday: 1 p.m.-6 p.m.

Charity Beer Tasting!

Friday, April 20th! The cost for this tasting is \$25 per person, with \$20 going back to the Leukemia and Lymphoma Society. The tasting is from 7-9 and we will be tasting 12-15 beers.

Be Responsible... Drink Responsible

8909 S. Old State Rd.
Lewis Center, Ohio 43035
614-840-WINE (9463)

My Homebrew Journey

By Jay Wince

When I started brewing nearly 12 years ago, little did I know what I was in for. I started brewing for no other reason than to try it. Although getting good craft brewed beer was no small chore back in 1995, Columbus was not that far away and there was a good selection available at various outlets there, as well a brewpub or two. Still I wanted to see what brewing was all about. It was mysterious and held some basic secret to the universe. Brewers were looked upon as possessing some knowledge that was beyond all but a select few. I wanted to see what it was all about. I also wanted to drink beer.

A friend gave me a small homebrewing catalog and after careful consideration I bought the basic equipment kit and an American wheat ale ingredient kit. I must admit that that first beer was not too bad. I continued to brew extract/specialty grain beers for the next 6 years, averaging about 2 brews a year. Not what you would call a serious brewer.

Then for Christmas, Lori bought me a plastic bucket all-grain set-up and I finally took the plunge and did my first all-grain batch in March of 2002. I ended up doing 12 more batches by the following Christmas, topping 60 gallons for the year. I was hooked. I had surpassed my previous 6-year total in just 9 months.

Step ahead to 2007. I now brew once or twice a month. I have progressed to an all-stainless brewery, although I still use quite a few glass carboys. My rack system was patterned after the B3 2500 system with a few alterations to fit my particular brewing style. A co-worker did all of the welding for the price of a couple of ingredients kits, as he was a new extract brewer. Converted kegs purchased at a local scrap yard make up all of the kettles while a 12.2 gallon stainless conical fermenter from B3 is the workhorse of the fermentation process, and a homemade 6.5 gallon conical gives added

capacity. A polysulfone pump handles the transfer of liquids and is fitted with polysulfone quick disconnects for maximum flexibility.

Even after 12 years I still bottle about a third of my homebrew. I enjoy passing much of it along to friends and also entering competitions. These days however, I keg a great deal and keep everything cold in an externally temperature controlled chest freezer. It has a capacity of 7 five-gallon kegs with room for bottles or two more 3-gallon kegs on the shelf. I also utilize this freezer for lager fermentation and conditioning.

I refer to my ever-growing brewing library frequently to reacquaint myself with the techniques and guidelines for whatever style of beer I wish to build a recipe for and brew. Using these resources I enjoy trying to emulate the brewers of the past in recreating certain styles of beer. Although the process itself is enough for me to continue brewing, drinking the final product is also very rewarding. It is a joy to have almost any style available just a few steps away in a keg or a bottle. Lori and I are what you would refer to as a mixed marriage. She enjoys the hoppy side of life and I am a big malt fan. I am happy to satisfy both of our tastes and even manage a crossover favorite from time to time.

After having been pretty much a solo brewer for 10 years, I finally joined SODZ in 2004. It is great to be part of a group of people to talk shop with and to share great homebrew with. This club organizes great functions and events to challenge the brewers and entertain the families.

The greatest accolades for my homebrewing so far have been winning bronze medals in the 2003 and 2005 National Homebrew Competition and winning the homebrew competition held at Barley's Brewing Company twice in a row in 2003 and 2004. That gave me the chance to brew on their 10-barrel system and get the feel of commercial brewing. It was a great deal of work and a great deal of fun that has led Lori and I down the path on our latest adventure of starting

a brewpub here in Zanesville. I'll elaborate more on that subject at a later date.

As I stated at the outset, 12 years ago I didn't know what I was in for. What I found was that I was in for was an extremely rewarding and enjoyable hobby that has introduced me to more good people, good beer, good food and good times than I could ever have anticipated. It has also joined me with a great community that enjoys brewing, beer and all things related. I am always trying to introduce the hobby to new

people and encourage them to brew as simply or as complexly as they wish. I look forward to many more years of homebrewing and all of the pleasures it offers.

Did I ever discover that mysterious, secret knowledge that seemed so elusive? I'm not sure, so I keep searching. And believe me, I'll have a homebrew with me when and if I do.

Slainte!!




UPCOMING AHA CLUB-ONLY COMPETITION SCHEDULE COC Category SODZ Judging AHA Due Date

Scottish Ales March/April 2007 3/24/07
Extract Beers May 2007 5/04/07
Strong Ales August 2007 TBA
Bocks Sept./Oct. 2007 TBA
Pilseners Nov./Dec. 2007 TBA
Dark Lagers Jan./Feb. 2008 TBA
Perfect Porter Challenge March/April 2008 TBA
Extract Beers May 2008 TBA
Mead August 2008 TBA
Imperial Anything Sept./Oct. 2008 TBA




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CALENDAR OF EVENTS

Mark your calendars for these meetings and future beer events!

- April 20-21 NHC Eastern Regionals Judging, WC Dover, Westlake, Ohio
- Apr. 16 SODZ Meeting, 7PM, Old Bag of Nails, Westerville (New Officers Installed)
- May 21 SODZ Meeting, 7PM, Leatherlips Yacht Club – Mead
- June 9, 9AM, Iron Kettle Challenge, DeShone House
- June 20 Ohio State Fair Competition Entry Forms & Fees Due
- June 21-23 National Homebrew Conference, Denver
- July 21 Ohio State Fair Homebrew Competition, Fairgrounds
- July 22 SODZ Picnic, Leatherlips Yacht Club

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TASTE THE POSSIBILITIES



Iron Kettle Challenge

By Rick DeShone

It's that time of year again. Think you are getting this brewing stuff down? Ready to take on all comers and see what they're made of? Then sign up a team for the Iron Kettle Challenge. The event will take place this year on June 9th. Teams will arrive by 9:00 AM. After a brief kick-off meeting, you will be given a set of ingredients for brewing that day.

Included will be a set of base grains and specialty grains along with several varieties of hops. Any extract teams will be given the equivalent liquid or dry malt extract in place of the base grains in the kit.

Your team shows up with all the equipment you need to brew a beer. In addition you may bring as

many varieties of yeast as you choose. Each team will need to review their ingredients, determine the beer style they will brew, submit their recipe and brew the beer that day.

The beers will be evaluated in the fall by a team of judges. Beers will be judged against the style guidelines for the style specified by the team. The winner gets bragging rights for the year as the Iron Kettle Champion.

Apart from all the brewing stuff, it's a good time. This is a great opportunity to brew together, give some bad advice to competitive teams, and just hang out with a good group of friends. We'll break out the grill, and there are always plenty of interesting beers to taste during the day. I look forward to a record number of teams for the event this year.



229 Xenia Ave. Yellow Springs, Ohio
937 767-1607

Tuesday-Saturday 10:00AM-7:00PM
Sunday 10:00AM-6:00PM
Closed Mondays

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Winking Lizard**

Submitted by Donnie Croucher

"It has been scientifically proven that if we drink 1 liter of water each day, at the end of the year we would have absorbed more than 1 kilo of Escherichia coli (E. coli), a bacteria found in feces. Body waste.

In other words, we are consuming 1 kilo of poop. However, we do not run that risk when drinking beer (or wine, rum, whiskey, or other liquor) because alcohol has to go through a purification process of boiling or filtering and/or fermentation. So:

Water = poop
Beer = health

Ergo: it's better to drink beer and talk stupid than to drink water and be full of crap."
