

# The Grain Mill

Publication of the  
Scioto, Olentangy, & Darby Zymurgists, Inc.

Michael Jackson (Chiswick Bitter) and the second was chosen due to the shortage of hops (Fill in the Hop Blonde). I think the



## President's Corner By: Frank Barickman



The SODZ calendar is quite busy this spring with no shortage of things to do. NHC 1<sup>st</sup> round judging is moving ahead like a freight-train out of control. The NHC convention in Cincinnati is getting close. Just between those two events, it's busy! Throw in the normal SODZ events, summer picnic, State Fair Homebrew Competition, and summer... WOW! Lots to do! So let's start brewing! May 18, 2008 the Elevator Brewing Company will be hosting a BJCP sanctioned homebrew competition. I do not have a lot of details but we should support this competition with entries and judging. Mark Beery is listed as the contact and can be reached at 614-327-1537. Entry fee is \$5.00 per entry and deadline is 5/12/08.

Thanks to Chris Alltmont and the Gordon Biersch for supporting SODZ and helping host the AHA 1<sup>st</sup> round judging. Thanks to Eric Bean and the Columbus Brewing Company for letting us invade his business and occupy his walk-in cooler! With out their support this event could not happen! Unpacking has been relatively easy and the Saturday organizing session went quite smooth. Thanks for all support. We have 580 beers to be judged.

It's been tradition to have someone brew a beer to be served at the club picnic. I think it would be great to do this in conjunction with the AHA National Homebrew Day, May 3. Check out <http://beertown.com/events/bigbrew/recipes.html> for this years recipes published by the AHA. The first recipe is in honor of

Blonde ale is quite interesting. The idea is that everyone brews with the same grist bill and then uses different variety hops. The recipe calls for a 17 IBU 60 minute addition, a 0.5 oz 10 minute addition, and a 0.5 oz dry hop addition in the secondary. Any brewers interested? Any volunteers to host the group big brew site? Who would like to brew the official club beer?

With the NHC 1<sup>st</sup> round judging almost over, it is time to start concentrating on the National Homebrew Convention.

T-Shirt designs have been published. Club Night set needs to be built. Beer needs to be brewed. Scott Taylor has graciously stepped up to help coordinate the SODZ NHC effort (nothing like being forced into something!). Please contact Scott at [estaylor3304@yahoo.com](mailto:estaylor3304@yahoo.com) and let him know if you are planning to attend, what beers you are taking, and how you can help make SODZ stand out as the premier brew club in the country! Again, if you are planning on attending, you should buy tickets now. If its not sold out yet, it will be shortly.

*“you  
should  
buy  
tickets  
now”*

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# April—May 2008

## Schedule of Events

- **April 14th**— Newsletter hits your Inbox
- **April 18th –20th**—NHC first round judging at Gordon Bierch
- **April 21st**—Sodz Meeting at Mulholland Brewing Co.
- **April 21st**— Mini Real Ale Festival
- **May 3rd**—National Homebrew Day
- **May 12th**—Entries Due for the Elevator Brewing co. Homebrew competition.
- **June 19th–21st**—NHC in Cincinnati
- **June 20th**—Entry deadline for the Ohio State Fair Competition
- **June 22nd**—Barley's Afternoon with the brewers
- **July 19th**—Ohio State Fair Homebrew Competition

SUN	MON	TUE	WED	THU	FRI	SAT
	14 Newsletter Hits your Inbox	15	16	17	18 NHC At Gordon Bierch	19 NHC At Gordon Bierch
20 NHC At Gordon Bierch	21 Sodz Meeting	22	23	24	25	26 Mini Real Ale festival
27	28	29	30	1	2	3 National Homebrew Day
4	5	6	7	8	9	10
11	12 Entries due for Elevator Homebrew comp.	13				

## Update from the Social Coordinator

With spring finally here and summer fast approaching it seems like we have more things to do then time to do them. I will list some of the must do events along with a brief description.

Every year on the first Saturday in May, homebrewers get together for National Homebrew Day. Last year over 4000 brewers in 242 sites worldwide brewed 9000 gallons of beer. Last year SODZ made an 80-gallon batch of Kentucky Common with about 50 members in attendance. At the rate this event is growing home brewers should break 10,000 gallons of beer brewed this year.

If anyone would like to host a big brew or would like to participate please express interest at the next meeting.

This year there are two recipes to choose from, blonde ale (pick your hops) or an ordinary bitter in honor of Michael Jackson.

April 18<sup>th</sup> –20<sup>th</sup> judging will take place for the AHA National Homebrew Competition. All judges, stewards and volunteers sign up ASAP at :

<http://www.breckler.net/register.aspx>

*"All judges, stewards and volunteers sign up ASAP"*

April 21<sup>st</sup> is the SODZ monthly meeting at Mulholland Brewing Company. We are able to bring homebrew to this venue so bring a few bottles to share with other members.

April 26<sup>th</sup> is the Mini Real Ale Festival at barleys smokehouse. This year they will have 16 different casks including Weasel Boy, Bells and New Holland to name a few.

I have included some links for other events around town.

[http://www.barleysbrewing.com/smokehouse/Mini\\_Real\\_Ale\\_Fest\\_2008.htm](http://www.barleysbrewing.com/smokehouse/Mini_Real_Ale_Fest_2008.htm)

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

# Meeting Agenda and Location

## Tentative Agenda

April 21, 2008 meeting.

1. Welcome – Thanks to Mulholland Brewing Company for hosting us.
2. NHC East Regional Judging
  - a. Winners Recognition
  - b. Thanks GB, CBC, WB
  - c. Thanks to SODZ members for support
3. NHC Update – Scott Taylor
  - a. Who's attending?
  - b. What Beers?
  - c. Any food?
  - d. Club Night Set Design?
4. NHC T-shirt Voting
  - a. Logo
  - b. Color

## 5. AHA Big Brew (May 3)

- a. Chiswick Bitter
- b. Pick a Hop Blonde
- c. Volunteer to host a "Group Brew"?
- d. Volunteer(s) to brew club brew?

## 6. Upcoming Events

## 7. Technical Presentation – Doctored Beers?

- a. Mark Katona has doctored beers with common "problems" experienced in beer. This will be a blind tasting and members will have to decide what the flaw is.

Adjourn



# Recipe of the Month

By, Dan George

This is a recipe that was given to me by Mike Heilman. He won Best of Show in the BBF in 2006 with it. I have since brewed it twice with some tweaks. My first brew won third place at the 2007 BBF, it won a second at the Ohio State Fair, and a first at the AHA Regional Competition. My second brew, which was slightly different from the first won a first place at the 2008 BBF. So you can see that this is a successful recipe. I always start with neutral water that I buy from a machine at Meijer, and then add my salts. One item that always seems to change in the recipe is the crystal, as I have used 60L and 80L instead of 90L, and adjust the amount to mirror the 90L. The best thing about being in a good home brew club is the willingness of others to share their award winning recipes. I have found that a solid recipe wins awards, and that thrown together recipes drink well but do not win awards.

## Thomas Toes Mild

### BJCP Style and Style Guidelines

#### 11-A English Brown Ale, Mild

Min OG: 1.030 Max OG: 1.038  
 Min IBU: 10 Max IBU: 25  
 Min Clr: 12 Max Clr: 25 Color in SRM, Lovibond

#### Recipe Specifics

Batch Size (Gal): 5.50 Wort Size (Gal): 5.50  
 Total Grain (Lbs): 8.68  
 Anticipated OG: 1.043 Plato: 10.74  
 Anticipated SRM: 21.9  
 Anticipated IBU: 12.2  
 Brewhouse Efficiency: 75 %  
 Wort Boil Time: 90 Minutes

#### Grain/Extract/Sugar

%	Amount	Name	Origin	Gravity	Color
46.1	4.00 lbs.	Mild Malt	UK	1.037	3
34.6	3.00 lbs.	Marris Otter	UK	1.038	3
11.5	1.00 lbs.	Crystal 90L	US	1.033	90
4.3	0.37 lbs.	Chocolate Malt	US	1.029	350
2.9	0.25 lbs.	Victory Malt	US	1.034	25
0.7	0.06 lbs.	Carafa Special	Germany	1.030	500

#### Hops

Amount	Name	Form	Alpha	IBU	Boil Time
0.50 oz.	Goldings - E.K.	Plug	4.75	10.8	90 min.
0.25 oz.	Goldings - E.K.	Plug	4.75	1.3	15 min.

#### Extras

Amount	Name	Type	Time
1.00 Tsp	Irish Moss	Fining	15 Min.(boil)

#### Yeast

WYeast 1968 London Extra Special Bitter

#### Mash Schedule

Mash Type: Single Step

Grain Lbs: 8.68  
 Water Qts: 10.85 - Before Additional Infusions  
 Water Gal: 2.71 - Before Additional Infusions

Qts Water Per Lbs Grain: 1.25 - Before Additional Infusions

Saccharification Rest Temp : 154 Time: 60  
 Mash-out Rest Temp : 168 Time: 10  
 Sparge Temp : 170 Time: 60

Total Mash Volume Gal: 3.41 - Dough-In Infusion Only

All temperature measurements are degrees Fahrenheit.

#### Notes

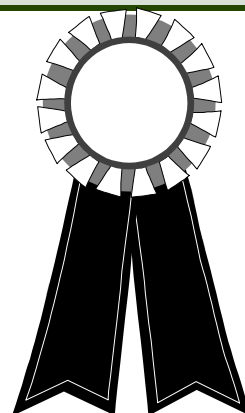
1/2 tsp Gypsum Mash

1/2 tsp Gypsum Sparge

Meijer Water

# Competition Section

- Green Mountain Homebrew Competition, Entry Deadline: 04/18/2008
- Silver Dollar Fair Homebrew Competition, Entry Deadline: 04/26/2008
- Spirit of Free Beer, Entry Deadline: 05/03/2008
- Goblets of Gold - 2008, Entry Deadline: 05/09/2008
- 18th Annual Carolina Brewmasters US Open, Entry Deadline: 04/26/2008
- Amber Waves of Grain, Entry Deadline: 05/02/2008
- Enchanted Brewing Challenge, Entry Deadline: 05/10/2008
- Brewmasters Open, Entry Deadline: 05/09/2008
- 12th Annual BEER Homebrew Competition, Entry Deadline: 05/10/2008
- 26th Annual Oregon Homebrew Festival, Entry Deadline: 05/01/2008
- The Celtic Brew off, Entry Deadline: 05/09/2008
- The Liquid Poets' 1st Annual Liquid Poetry Slam, Entry Deadline: 05/11/2008
- 13th Annual Big Batch Brew Bash, Entry Deadline: 05/10/2008
- **The Elevator Homebrew Competition, Entry Deadline: 05/12/2008**
- Aurora Brewing Challenge, Entry Deadline: 05/19/2008
- San Joaquin Fair Homebrew Competition, Entry Deadline: 05/17/2008
- **Ohio State Fair Homebrew Competition, Entry Deadline: 06/20/08**



## AHA Club Only

### UPCOMING AHA CLUB-ONLY COMPETITION SCHEDULE

#### Due Date

- Perfect Porter Challenge March/April 2008, entries due by 3/21
- Extract Beers May 2008, entries due by 5/2
- Mead August 2008, entries due by 7/25
- Imperial Anything Sept/ Oct. 2008, entries due by 10/11
- Celebration of the Hop (IPA) Nov/Dec 2008 (**Hosted by SODZ**)

# Brewpub Update

<u>Gordon Beirsch</u>	<u>Weasel Boy</u>	<u>Mulholland</u>	<u>CBC</u>	<u>Barleys #1</u>	<u>Barleys #2</u>	<u>Elevator</u>
Gold Export	White Weasel Wheat	Shocker Dubble	Ohio Honey Wheat	Irish Rogue	Highland Hammer	Lift Light
Hefeweizen	Plaid Ferret Scottish Ale	Mulholland Lighkt	Apricot Ale	Ivan Potter	Centennial IPA	Xtra Hefeweizen
Czech Lager	Dancing Ferret IPA	Saison DuMonde	Pale Ale	Scottish Ale	Barley' Pale Ale	Pale Ale
Märzen	River Mink Mild Brown	Imperial Scottish Ale	90 Shilling	Pale Ale	Pint O' Joe	Necessity IPA
Schwarzbier	Polecat Pilsner	LaRye Noir	1859 Porter	J Scott Francis ESB	Scottish Export Ale	Red Ale
Maibock	Brown Stoat Stout		Columbus IPA	Raspberry Winter Ale	Scottish Ale	Nut Brown
	Royskatt Winter Amber			Barley's Pilsner	Raspberry Winter	Cole Porter
						Dopplebock
						Coffee Porter

## Homebrew News



Register today at:

[www.ahaconference.org](http://www.ahaconference.org)

### Survey

Which one of these bottled IPA's best represents the American IPA?

Vote Here:

<http://groups.yahoo.com/group/SODZ/surveys?id=2019109>

### Survey

NHC T-shirt Design  
Please vote for your favorite design to go on the back of our T-shirts for the NHC Poll will close in two weeks

Vote Here:

<http://groups.yahoo.com/group/SODZ/surveys?id=2029827>

## Notes from an "All Grain Brewer"

Howdy, this is the first addition of the All Grain Brewer's Corner. In this master piece of literature greatness I'll discuss, basically, whatever I desire. Let's discuss how to transform from extract / partial mash to all grain brewing. You already have a brew pot, and maybe you already have a wort chiller. So really what you need are two items. The first is another pot for heating water. I suggest all your pots be stainless steel, as I believe / have read that aluminum can lead to metallic flavors in your beer. Other's in the club may disagree with this, but hey, this is my column. The second item is the most important - the water cooler - which is used for mashing the grains. Do me a favor - actually do yourself a favor - open up your wallet and buy the 10 gallon cooler, and not a 5 gallon cooler. You'll thank me for it later when you make a high gravity beer, and you still have some space left to work. This brings me to my soap



box once again - ALWAYS buy the bigger equipment - a bigger brew pot, so you do not boiler over. A higher capacity wort chiller. I bought a 30 ft copper wort chiller instead of the 50 ft wort chiller - why? - because I was cheap, and now I cuss myself every time I use it. It will never break, and I'll always want that 50 ft high heat transfer chiller. Getting back to what I was saying, with the 10 gallon mash tun you will need a couple more items. You will need a false bottom or bazooka tubes (make sure they are for a 10 gallon cooler and not that puny 5 gallon cooler), also you need some valving system coming out of the cooler. Have your local home brew shop help you, or even better one of your homebrew buds. That's it for this month. Hope I remember to do it for next month. Good brewing suckers.

*"ALWAYS  
buy the  
bigger  
equipment"*

All Grain Brewer.



## Sodz Info

The Scioto, Olentangy and Darby Zymurgist, 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, and graphics in jpg format to [vicgonzalessbcglobal.net](mailto:vicgonzalessbcglobal.net)

## Club Officers

*President*

**Frank Barickman**

[fbarickman@columbus.rr.com](mailto:fbarickman@columbus.rr.com)

*Vice President*

**Chris Alltmont**

[rcalltmont@aol.com](mailto:rcalltmont@aol.com)

*Secretary/Newsletter Editor*

**Vic Gonzales**

[vicgonzalessbcglobal.net](mailto:vicgonzalessbcglobal.net)

*Treasurer*

**Kris Huckaby**

[kristen.huckaby@gmail.com](mailto:kristen.huckaby@gmail.com)

*Membership Director*

**Bonni Katona**

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

## Treasurer Information

Dues may be mailed to:  
Kris Huckaby, Treasurer  
3190 St. Bernard Circle  
Columbus, Ohio 43232

## Membership Director

Membership Application  
may be mailed to:  
Bonni Katona,  
Membership Director  
2574 Zebec Street  
Powell, Ohio 43065

## Membership Application

### SODZ Membership Application

Name \_\_\_\_\_

Address \_\_\_\_\_

Phone \_\_\_\_\_ Age \_\_\_\_\_

E-mail \_\_\_\_\_

Homebrewer yes/no \_\_\_\_\_ How Long \_\_\_\_\_

Make Checks payable to: SODZ

Bring this application to the meeting or send it to:

Bonni Katona  
2574 Zebec Street  
Powell, Ohio 43065

# Picture Collage

Now is the time for hops. The tallest vines are about 12 inches, and are Chinook hops. They grow like rockets. The shorter mound is Cascade, and are about 4 inches tall. They also grow extremely well. The picture of the single vine is my new Kent Goldings vine. I planted the rhizome about two weeks ago. I have another mound that I planted a Sterling (Saaz hybrid) rhizome, and nothing has yet come up - I'm concerned. Very soon I will trim all the vines on the mounds except for about 3 or 4, so they have all the energy for the summer run.



## New Members Renewed Members

### **WELCOME, NEW MEMBERS**

*By Bonni Katona*  
*Membership Director*

SODZ is continuing to grow! We now have 58 current SODZ memberships. We welcomed the following members who have joined our SODZ family during March:

Rob & Lynn Estep of Gahanna  
Jim Dean of Columbus  
Frank Barbee of Orient  
Vaughan Spencer of Westerville

In addition, the following members renewed their memberships.

Eric Asebrook  
John & Julie Bohn  
Fred Sager  
Jim Leas  
Mike Mirarchi  
Frank Barickman

We look forward to seeing all of you at future SODZ events!

# Sponsors



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**BREW**  
*of the* **Month**



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# Sponsors

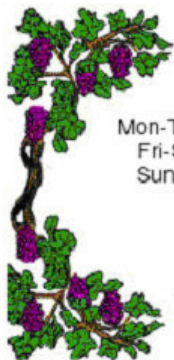


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Sunday: 1 p.m.-6 p.m.

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*great times!*