

The Grain Mill

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



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President's Corner April 2009
By Vic Gonzales

I would like to start my first president's corner by thanking SODZ for providing its members a forum where home brewers could meet and talk about beer. My favorite thing about SODZ is the educational portion of the meetings, as I feel it made me a better brewer over the years. The outgoing officers have done such a good job of creating informative and entertaining meetings and I thank them for that even though it made it a tough act to follow. I would like to welcome the new Officers Scott Taylor, Ben Siefker, Steve Huckaby and Kris Huckaby as Vice president, Secretary, Treasurer and Membership director, respectively. I am sure the new officers agree that we need to continue the same level of excellence as the previous board.

April is quickly becoming a busy month; we have the NHC competition at Weasel Boy Brewing Company in Zanesville Ohio on April 17th, 18th and 19th. This is a Huge project and we encourage all SODZ members to volunteer to help in this competition. This year we had over 400 entries and help will be needed in many different areas.

The Club Only Competition this

month is an extract beer of any style. Entries will be judged at the April 25th meeting next Saturday at Jim Van Brocklyn's house. Bring your entries to the meeting for judging and your chance to represent SODZ in the COC.

AHA big brew will be held May 2nd at my house (sorry couldn't find a better

location). We also wanted to do "Thank You" gifts for the judges and stewards at the BBF this June. So I thought, why not kill two birds with one stone and combine the two. We did a survey on the Yahoo group last month (that Scott said was fixed) to determine the style for the BBF beer and IPA

*"This year
[our region
of NHC]
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won. The only problem is AHA didn't have IPA as one of the recipes for the big brew. I though we could go with the only British beer offered which is Brown Ale and brew that for both the BBF and big brew. SODZ will provide the grain, hops, yeast and water but you need to supply the equipment and sanitized fermenting vessels. The big brew will start at 12:00 noon and entrees will be provided but like always we do ask you to bring a side dish to share along with some homebrew.

Hope to see everyone at the big brew!

Brew Pub Update

<u>Gordon Beirsch</u>	<u>Weasel Boy</u>	<u>CBC</u>	<u>Barleys #1</u>	<u>Barleys #2</u>	<u>Elevator</u>
Gold Export	River Mink Mild Brown	Ohio Honey Wheat	Ol' Ron's Surly Oatmeal Stout	Barley's 1516 Dunkel	Flying Hydrant Light
Hefeweizen	Ornery Otter Blonde	Apricot Ale	Barley's Centennial IPA	Robert Burns Scottish Export Ale	Xtra
Czech Lager	Brown Stoat Stout	Pale Ale	Barley's Irish Rogue	Bombshell Blonde	Heifer-wiezen
Märzen	Plaid Ferret Scottish	90 Shilling	Twisted Ivan Double Porter	Saint Joan's Revenge	Pale Ale
Schwarzbier	Dancing Ferret IPA	1859 Porter	Frambwha!?	Barley's Centennial IPA	Three Frogs IPA
Seasonal		Columbus IPA		Barley's Pale Ale	Red Ale
Maibock	Anastasia Russian Imperial Stout	Saison	MacLenny's Scottish Ale	MacLenny's Scottish Ale	Nut Brown
	White Weasel Wheat	Kellerbier	Barley's Pale Ale		Dark Horse Lager
	Snow Ermine Holiday Ale		Barley's Pilsner		Coal Porter
	Super Genius Barleywine				Doppelbock
	Black Imperial IPA				
	NEW Locally made wines from Terra Cotta and Stone Crest Vineyards!				

Meeting agenda

7:00 Intro/Welcome

Officer Report

BBF Update

AHA Big Brew

NHC Recap

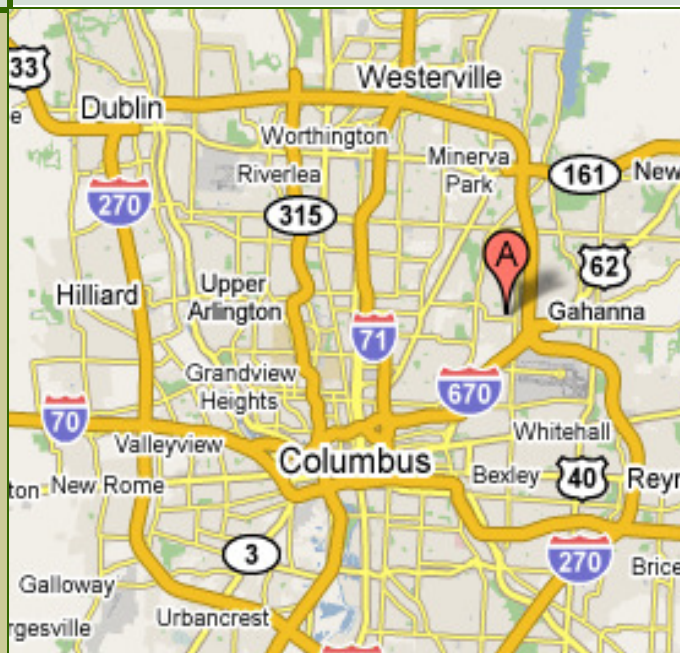
Club Only Competition

Technical Demo

NO2 vs CO2 Dispense

Other Business

Meeting Location



Jim Van Brocklyn's House
3620 Parker Knoll Lane
Columbus, Ohio 43219

April—May 2009

Schedule of Events

Sun	Mon	Tue	Wed	Thu	Fri	Sat
12	13	14	15	16	17 <i>NHC</i>	18 <i>NHC</i>
19 <i>NHC</i>	20	21	22	23	24	25
26	27	28	29	30	1	2 <i>BBF</i> <i>Etc.</i>
3	4	5	6	7	8	9
10	11	12	13	14	15	16

- 4/17-19—NHC First Round Judging at Weasel Boy Brewing in Zanesville, OH
- 4/25—SODZ Meeting at Jim Van Brocklyn's house
- 5/2—AHA Big Brew and BBF judges' gift brewing at Vic Gonzales' house
- Live Music every Saturday at Weasel Boy Brewing

Secretary Report

Hi, I'm Ben Siefker, and I'm the new Secretary/Newsletter editor. I've been a SODZ member for about two years. In the short time I've been a member, I've gotten a lot out of SODZ, and I've met some good friends, too. I wanted to become more active in the club, but this wasn't exactly what I had in mind. In the time since I've been 'elected,' though, I've seen that this is actually just what I was looking for.

I was going through the archived newsletters on our website – which has been down lately – to get an idea of how to handle the newsletter, and I came across a good article from a pretty old edition. If the website was up, I'd just repost it here. Since I can't get to it, I'll just give you my account. The article was written by a young Frank Barickman.

“Blah, blah, blah!” it went. “I'm Frank and I love to hear myself talk! At night, I pretend I'm at the carnival and Jeff Lewis is trying to knock down milk bottles to win me a great big bunny.”

Just kidding. I'll leave out the quotes and do my best to remember what he said.

This is your club. You can make it what you want. A lot of the same people submit the articles every month, but all of you have something to contribute. Did you brew a great beer? How about sharing the recipe. Try a new technique? How did it go? Maybe you bought a new gadget. Did it work like it was supposed to? Would you recommend it? Maybe you went to a new bar or restaurant, or you tried a new beer? Tell us what you thought! It doesn't have to be about brewing either. What do you do besides brew beer? Why not tell us about it?

Frank had a lot more to say on the subject, but you get the idea. He was right, though: it is your club, and you can make it what you want it to be. It's not all about the articles, either. About a month ago a couple new members invited the club over to brew a beer. I made it to the second one, and I will say it was a great time. When I joined SODZ, I thought that was going to be a big part of it: people getting together to brew beer. That's one thing I hope we see more of in the future, and thanks to Brad and Kyle for getting it started.

So write an article for the newsletter. Invite some people over the next time you brew. Find some way to give back to the club. Remember: it's your club!

(By the way, I'm pretty sure Frank was quoting Bonnie in that article!)

I Need A Drink!

By Sean Dawson

Location: Atlanta, GA.

Hotels are horrible things. All over the world they're the same. Sure you may find a couple that stand out due to location, but really, what do you look for in a hotel? A place to sleep.. that's it, nothing too difficult. As long as the beds are clean and comfortable, I'm a happy traveler. I don't often stay in one hotel longer than 2 days max. When I do stay longer though, I always check out the local beer scene. All right, all right, truth be told it doesn't matter if I stay 1 night or 10, as long as I have the time required to not have alcohol in my system I can be found at a local watering hole around the hotel.

This week I was in Atlanta for nine days. Unfortunately I found beer Mecca on day seven. I've seen the place before, in fact passed it up with a sneer. I rue those lost days. I mean come on, who would think a place called Taco Mac would hold the keys to the beer kingdom on Earth?

Yes, Taco Mac in Midtown is the place to check out. It's also on the Marta train line so no driving is required if you're staying near the airport or downtown. Taco Mac has 140 different beers on tap and at least 2 times that number in the bottle! That's right, you could go there every day for almost 6 months, have three beers (kinda like Pringles, can't have just one) and not have the same beer. Beers you've had, beers you've wanted to have, beers you've heard of, beers you haven't. They're all there waiting for their chance to be recycled!

Oh yeah, and the wings aren't too bad either!



Not too impressive from the outside, but see the next page for their draught beer list

DRAUGHT BEER

DRAUGHT BEER

3 Philosophers 9.8% (1)
Abita Jockamo 6.5%
Abita Purple Haze 4.75%
Allagash Black 7.5% (1)
Allagash Curieux 11% (1)
Allagash Dubbel 7% (1)
Allagash Four Ale 10% (1)
Allagash White 5%
Amstel Light 3.5%
Anchor Christmas 5.5%
Anchor Steam 4.9%
Avery Ale to the Chief 9% (1)
Avery Collaboration 9% (1)
Avery Fifteen 7.6% (1)
Avery The Czar 12.2% (1)
Avery IPA 6%
Avery Kaiser 9.3% (1)
Avery Maharajah Ale 9.7%
Bass 5%
Blue Moon White 5.4%
Boddingtons Pub Can 4.6%
Breckenridge 471 IPA 9.2% (1)
Breckenridge Agave Wheat 4.6%
BridgePort IPA 5.5%
Brooklyn Black Chocolate Stout 10.6% (1)
Brooklyn Lager 5.2%
Bud Light 4.2%
Budweiser 4.9%
Budweiser American Ale 5.3%
Coors Light 4.2%
Dales Pale Ale 6.5%
Delirium Nocturnum 9% (1)
Dogfish Head 60 Minute IPA 6%
Dogfish Head 90 Minute IPA 9%
Dominion Oak Barrel Stout 5.2%
Dos Equis Amber 5%
Dos Equis Lager 5%
Duck Rabbit Baltic Porter 9% (1)
Duck Rabbit Barley Wine '07 11% (1)
Flying Dog Doggie Style 5.3%
Gordon IPA 8.7% (1)
Great Divide Oak Aged Yeti 9.5% (1)
Guinness Draft 4.2%
Harp 5%
Harviestown Old Engine Oil 6% (1)
Heavy Seas Loose Cannon 7.5%
Hennepin Farmhouse Ale 7.7%
Highland Gaelic Ale 5.8%
Highland Oatmeal Porter 5.8%
Hoegaarden 4.9%
Houblon Chouffe 9% (1)
Jever Dark 5.2%
Killians Red 4.9%
Kona Pipeline Porter 5.4%
La Chouffe 8% (1)
Lagunitas Censored 5.9%
Lagunitas IPA 5.7%
Lagunitas Sirius 7.8%
Lagunitas Sonoma Farmhouse Saison 6%
Left Hand Milk Stout 5.2%
Left Hand Imperial Stout 07
Left Hand Imperial Stout
Left Hand Sawtooth Ale 4.75%
Leinenkugel Sunset Wheat 4.9%
Lindeman's Framboise 4% (1)
Magic Hat No. 9 5.1%
Michelob Ultra 4.2%
Miller Lite 4.2%

STYLE ORIG.

BELG DK	NY	8.25	-
IPA	LA	4.50	15.75
FLV WHT	LA	4.50	15.75
BELG DK	ME	8.25	-
BELG SPEC	ME	8.75	-
BELG DK	ME	5.50	-
BELG SPEC	ME	6.75	-
BELG WHT	ME	5.75	20.13
LAGER	HOL	5.50	19.25
SEAS DK	CA	6.00	21.00
AMBR LAG	CA	6.00	21.00
BELG LT	CO	6.00	-
BELG DK	CO	5.75	-
BELG SPEC	CO	6.00	-
STOUT	CO	6.00	-
IPA	CO	6.00	21.00
SEAS DK	CO	6.00	-
IPA	CO	5.75	-
PALE ALE	ENG	6.00	21.00
BELG WHT	CO	4.25	14.88
AMBR ALE	ENG	6.00	21.00
IPA	CO	6.00	-
FLV WHT	CO	5.50	19.25
IPA	OR	4.75	16.63
STOUT	NY	5.50	-
AMBR LAG	NY	5.00	17.50
LT LAGER	MO	3.50	12.25
LAGER	MO	3.50	12.25
AMBR ALE	MO	4.00	14.00
LT LAGER	CO	3.35	11.73
PALE ALE	CO	5.00	17.50
BELG SPEC	BEL	9.75	-
IPA	DE	5.75	20.13
IPA	DE	7.50	26.25
STOUT	VA	4.50	15.75
AMBR LAG	MEX	4.25	14.88
LAGER	MEX	4.25	14.88
PORTER	NC	4.50	-
BRLY WINE	NC	4.50	-
PALE ALE	CO	4.75	16.63
IPA	CO	4.75	-
STOUT	CO	7.75	-
STOUT	IRE	6.00	21.00
LAGER	IRE	6.00	21.00
PORTER	SCO	4.75	-
IPA	MD	6.25	21.88
BELG WHT	NY	5.75	20.13
AMBR ALE	NC	5.00	17.50
PORTER	NC	5.00	17.50
BELG WHT	BEL	6.00	21.00
BELG SPEC	BEL	8.25	-
DK LAGER	GER	6.25	21.88
AMBR LAG	CO	3.75	13.13
PORTER	HI	6.00	21.00
BELG LT	BEL	9.75	-
PALE ALE	CA	4.75	16.63
IPA	CA	4.75	16.63
SEAS LT	CA	4.75	16.63
SEAS LT	CA	4.75	16.63
STOUT	CO	6.00	21.00
STOUT	CO	7	21.00
STOUT	CO	5.25	18.38
AMBR ALE	CO	5.50	19.25
HEFE	WI	3.75	13.13
FLV/MALT	BEL	9.50	-
LT/MALT	VT	4.75	16.63
LT LAGER	MO	3.75	13.13
LT LAGER	WI	3.35	11.73

DRAUGHT BEER

Newcastle Brown Ale 4.7%
North Coast Brother Thelonius 9% (1)
North Coast Old Rasputin Imperial 9%
North Coast Old Stock Ale 13.2% (1)
North Coast Prangster 7.9% (1)
Original Sin 6%
Pabst Blue Ribbon 4.7%
Paulaner Hefe 5.5%
Peroni Nastro Azzuro 4.1%
Red Brick Ale 5.9%
Red Brick Porter 7.5%
Rogue Chocolate Stout 6%
Rogue Dead Guy Ale 6.5%
Rogue Double Dead Guy 9.5%
Rogue Hazelnut Brown 6.2%
Rogue Imperial Porter 7.1%
Rogue Santos Private Reserve 6%
Saison Dupont 6.5% (1)
Samuel Adams Lager 4.5%
Shock Top Belgian White 5.2%
Sierra New Imp Smoked Porter 8%
Sierra Nevada Anniversary Ale 5.9%
Sierra Nevada ESB 5.9%
Sierra Nevada Pale Ale 5.6%
Smithwicks Irish Ale 4.5%
Smuttynose IPA
Smuttynose Robust Porter
Spaten Lager 5.2%
Spaten Optimator 7.2% (1)
St. Bernardus Prior Abt 12 10.5% (1)
Stella Artois 5.2%
Stone Arrogant Bastard Ale 7.2%
Stone Double Bastard '08 10% (1)
Stone IPA 6.9%
Stone Oaked Arg. Bastard 7.2% (1)
Stone Pale Ale 5.4%
Stone Ruination 7.7% (1)
Stone Smoked Porter 5.9%
Strongbow 5%
Sweetwater 420 5.4%
Sweetwater Blue 4.8%
Sweetwater Georgia Brown 5.1%
Sweetwater Happy Ending '08 9%
Sweetwater Happy Ending 9%
Sweetwater IPA 5.9%
Ten Fiddy 10% (1)
Terrapin Big Hoppy Monster 8%
Terrapin Golden Ale 5%
Terrapin Imperial Pilsner 7.5%
Terrapin India Brown Ale 6%
Terrapin Oak-Aged Hoppy Monster 8% (1)
Terrapin Rye Ale 5.3%
Terrapin Wake N Bake 7.5%
Victory Donnybrook Stout 3.7%
Victory Golden Monkey Tripel 9.5% (1)
Victory Hop Wallop 8.5% (1)
Victory Prima Pils 5.3%
Victory Storm King Imperial 9.1%
Warsteiner 4.8%
Warsteiner Dunkel 4.9%
Weihenstephaner Dunkel Weiss 5.3%
Well's Bombadier 4.3%
Weyerbacher Double Simcoe (1) 9%
Weyerbacher Hops Infusion 6.2%
Widmer 4.7%
Wolaver's Oatmeal Stout 5.9%
Woodchuck Amber 5%
Youngs Double Chocolate 5.2%
Yuengling Amber Lager 4.9%

STYLE ORIG.

BROWN ALE	ENG	6.00	21.00
BELG DK	CA	8.25	-
STOUT	CA	6.25	-
BRLY WINE	CA	8.00	-
BELG LT	CA	5.75	-
CIDER	VT	5.75	20.13
LAGER	WI	2.75	9.63
HEFE	GER	6.00	21.00
LAGER	ITA	5.25	18.38
AMBR ALE	GA	4.50	15.75
PORTER	GA	5.50	19.25
STOUT	OR	6.50	24.50
AMBR ALE	OR	6.50	24.50
SEAS DK	OR	6.75	23.63
BROWN ALE	OR	6.50	24.50
PORTER	OR	6.50	24.50
SEAS DK	OR	6.50	24.50
BELG LT	BEL	10.25	-
AMBR LAG	MA	4.75	16.63
BELG WHT	MO	4.00	14.00
PORTER	CA	4.75	-
IPA	CA	4.50	15.75
ESB	CA	4.75	16.63
PALE ALE	CA	4.75	16.63
AMBR ALE	IRE	6.00	21.00
ESB	NH	5.75	20.13
PORTER	NH	5.75	20.13
LAGER	GER	5.50	19.25
DBL BOCK	GER	4.50	-
BELG DK	BEL	9.75	-
LAGER	BEL	5.75	20.13
STRNG ALE	CA	6.00	21.00
STRNG ALE	CA	5.75	-
IPA	CA	5.75	20.13
STRNG ALE	CA	5.50	-
PALE ALE	CA	5.75	20.13
IPA	CA	5.50	-
PORTER	CA	5.75	20.13
CIDER	ENG	5.75	20.13
PALE ALE	GA	4.75	16.63
FLV WHT	GA	4.75	16.63
BROWN ALE	GA	4.75	16.63
STOUT	GA	5.75	20.13
STOUT	GA	5.75	20.13
IPA	GA	4.75	16.63
STOUT	CO	6.25	-
SEAS DK	GA	6.25	21.88
BLONDE	GA	4.50	15.75
PILSNER	GA	6.25	18.75
BROWN ALE	GA	4.50	15.75
SEAS DK	GA	6.25	-
PALE ALE	GA	4.50	15.75
STOUT	GA	6.25	21.88
STOUT	PA	5.00	17.50
BELG LT	PA	4.50	-
IPA	PA	4.50	-
PILSNER	PA	5.25	18.38
STOUT	PA	6.75	23.63
LAGER	GER	5.50	19.25
DK LAGER	GER	5.75	20.13
HEFE	GER	6.50	18.50
AMBR ALE	ENG	6.50	24.50
IPA	PA	5.75	-
IPA	PA	6.50	22.75
HEFE	OR	4.50	15.75
STOUT	VT	4.75	-
CIDER	VT	4.75	16.63
STOUT	ENG	6.25	21.88
AMBR LAG	PA	4.00	14.00

BEEROLOGY 101

BOTTLE



DRAUGHT



PITCHER

There are two distinct types of beer: Ales and Lagers. These are differentiated by the way they are fermented. Ales are fermented at warm temperature over a short period of time. Lagers however, are fermented at cooler temperatures for a longer period of time. The resulting flavor difference is that ales have a brighter, livelier flavor, and lagers tend to be smoother and milder. Within these two types of beer there also exists darker and lighter styles.

4

BEERS WITHOUT PITCHER PRICING (1) NOT AVAILABLE IN A PASSPORT MUG. PRICES AND AVAILABILITY SUBJECT TO CHANGE.

Small Batch Brewing

By Eric Asebrook

As many of you know, I used to brew for Hoster and Thirsty Dog Brewing Company. I used to brew in 10 and 20 Barrel batches and had access to a lot of ingredients and chemicals but I just never felt like brewing at home. That has changed and I have been brewing but on a much smaller scale. Two gallons finished product and maybe a total of two six packs of beer when all is said and done. Over the past six months, I have been perfecting my process and brewing some interesting things. My idea is to brew strictly for competition and hopefully give Frank a run for his money as the new Susan Lucci.

My process was designed to be entirely on the stove top, but after the first two batches, I broke out my old propane burner and fired it up as I was not getting the boil I needed and the amount of electricity I was using seemed a bit high for my liking. I converted an old stainless steel stock pot and made it my mash tun. I use a stainless colander to sparge and I vorlauf and collect in another stainless stock pot. After I have collected about three and a half gallons of wort, I move the pot outside to a propane burner and boil with much vigor. I use an ice bath in the sink to chill the wort and primary ferment in a three gallon glass carboy. Everything is then bottle conditioned.

A few problems that I have run across are that I have had inconsistent results with my system. On one brew I am way low on O. G., the next I am way over. I have since found out that my brewing assistants had been playing with the gap setting on my mill. So I corrected



Stainless Stock Pot Mash Tun



Sparge Setup

that. I also use a drill to mill now instead of hand cranking and my crush has been much better. I have also started covering the tun with a small blanket to keep from losing as much heat as I was. The stock pot is very thin walled and that caused another problem in that I cannot turn the valve on and off because the whole thing moves and it was messing up the vorlauf and collect. So now I have to be very diligent and do a continuous vorlauf and go straight to the collect. This is kind of fun when the assistants have other ideas, not just brewing.

Brewing is supposed to be about having fun. When you do it for a career, sometimes the pure joy of brewing just does not register. I have gotten back to my roots and remember what got me started on this crazy beer infused journey; being able to say, "Why yes. Yes I did make this." Cheers.



Vorlauf with brewing partner



Above: Quite a vigorous boil

Right: Bubbling away...



SweetWater Brewery Tour

Now With 100% Less Tour!

By Sean Dawson

Atlanta, sends shivers down my fingers even thinking about it. Not knocking anyone from there, but LEARN TO DRIVE PEOPLE!!! There, I've said my piece. I've been to Atlanta a few times now and found out about Sweetwater before I started my journey along the path of beer enlightenment. The only thing I have had from them up to this point was their Sweetwater 420, a pale ale. Every hotel bar in every city is the same. Only thing that changes is 1 maybe, maybe 2 if I'm lucky, tap handles. Back when I was a swill drinking rube that didn't matter. Now though sometimes it can make or break my visit.

Having free time this week I was able to stop and take a look around. It happened to be Thursday and we were out of training early. I had a mini-fridge full of beer that I had gotten from the local package store. Terrapin Rye Pale was my beer of choice. It's made in Athens, GA which was too far for me to drive, sample, and drive back. Scanning the net I saw Sweetwater was in Atlanta, made decent beer, and most importantly had a tour today. After getting the directions, I hopped in the rental and took off.

Frackn' drivers! Lanes are not guidelines, you stay in them. Look, if I'm in a lane, it's not yours, stay the frack out! How do these people stay alive?!? Anyways the directions were right on. Led me down a few roads off the deathway otherwise know as a freeway, and into an industrial part of town. Barbed wire fence after barbed wire fence I come upon the Sweetwater Brewing Company.

The brewery was set near to the road with the Marta train tracks running behind it. The tie died delivery truck out front was my first clue that this might be a pretty cool place. Two guys with "parking dude" on their orange jackets directed me into a parking lot next to the brewery since all their spots were taken up. The sweet smell of mashing grains envelopes me as soon as I get out of the car. Man, that's a smell I have been missing. Two girls manning (or womaning I suppose) a table full of glasses waved me over. It was eight bucks for a glass and six tasting tickets, but there was no tour today. The girls said that a new bottling line was being installed and that they couldn't get people back to the brewery. Not a big deal to me, fermenter were fermenter and mash tuns are pretty much the same.

"China Cat Sunflower" by the Grateful Dead was being pumped out of the speakers surrounding the brewery. Just my kind of place! Dogs were running around the outside patio trying to get away from the patchwork wearing, pachulie smelling owners. Not what I was expecting, but felt pretty familiar. Now I had a slight stoop in my gait and bob to my head, I went inside and up to the bar.

Since I have had their 420 pale ale before I decided to try out their other offerings first. Talking to the bartender I found out that they are not allowed to sell beer persay, but they are allowed to offer tastings and the eight bucks was for the tour. They are not allowed to serve food or sell growlers either. The tasting room is pretty dang big, bigger than some of the bars in Columbus. It seemed

weird that they couldn't sell food or beer, but had so many people "taking the tour." She said in the summer time, people brought their own chairs and sat outside while a band played and their beer flowed.

Widespread Panic is now being followed by Phish over the speakers. This is pretty cool. Wonder if Sarah would be pissed if we moved down here? Did I mention they have a 420 fest and a beer called "Donkey Punch", and their Christmas party is in March?

Back to the beer... First tasting was Sweet Georgia Brown. A 5.3% English Brown Ale. No hop aroma, Nice white head that didn't really last all that long. Taking my first sip, the malt flavors dominated. Nice and malty with a little nuttiness. Pretty full mouthfeel with some chewiness. No off flavors, nice example of the style.

Second tasting was the: Sweetwater Blue. This was a 4.9% blueberry wheat. The description says it "has a hint of blueberries" Guess they have a slightly different definition of "hint" down in these parts. First sniff reminds me of Fruity Pebbles. I love that cereal, but not too sure about it in my beer. This beer was pretty carbonated which was fine for this beer. Nice hop bitterness that seemed to play well with the blueberries. Decent beer, fits a niche I suppose. Not really for me though.

Third tasting was their flagship Sweetwater 420 Pale Ale. The description says this is a west coast style extra pale ale that comes in at 5.9%. This is their mainstay beer that can be found all over Atlanta. Pours a nice clear, golden/copper color. I has a bit of breadyness that I cant place, but if you know me, you know my pallet sucks and couldn't pick out squat. Fairly dry beer with a nice aroma, but couldn't quite call it west coast. Smooth bitterness and nice finish.

Fourth tasting was their Sweetwater Unfiltered IPA. This comes in at a respectable 6.7%. Super strong aroma of piney resinous hops. Tastes just like it smells, which in this case isn't a bad thing. Pours a darker hue copper with a nice white head. Carbonated just right and finished dry on my tongue. Did not notice any off flavors and it fits the style profile. Good beer, bought some more of this later on.

Fifth and final tasting: Happy Ending Imperial Stout. This Silver Medal winner at the 2008 World Cup clocks in at 9.0%. Aroma was a typical coffee, caramel, and chocolate. Smells inviting. The color was an opaque black with a nice tan head that stands up well. Well, not really tan, but whatever color is not tan, not brown, not black. Maybe like a Coke a Cola color. Definate malty taste with the alcohol coming out and saying "hey how ya doing?" This sample took two tickets and was worth them. Very full bodied, and tasty. Some residual sweetness and nice finish makes this a worthy beer to finish the evening.

I saw this quote on the wall as I was walking out " We're not real smart, we just work hard. We work hard to put a smile on peoples faces." Brewmaster Kevin McNerney
I think they've done that!

Seasonal Beer Reviews

By Jeff Budic

Bell's Best Brown Ale

I have always been a big follower of the seasons and the weather in my beer cravings. In the winter, I love the heavy stouts, barleywines, and other winter warmers and malt monsters. Thick-bodied beers with heavy malt character and lots of flavors going on really hit the spot on blustery, cold nights. As spring and summer roll around, the more refreshing and thirst-quenching beers are what I seek out. Hoppy pale ales and IPA's, witbiers, hefeweizens etc. that are lighter and often have a lot more citrus-y flavors and are more sessionable really hit the spot when I'm out grilling on the patio. Of course, I'll try anything you throw at me at any time of year, but there are specific styles I mostly gravitate to at certain times of the year.

This March, I had the pleasure of trying Bell's Best Brown Ale. This is a great what I like to call "transitional" brew. Spring is here and the sun is starting to creep out a bit. It's a little warmer, but it certainly isn't hot out yet. I need something a little lighter that's less of a sipper than, say, a barleywine. Maybe I'm not ready, though, for a light, spritzy beer – I still need something with some body and plenty of chewy malt flavor.

This year, Bell's Best Brown Ale was the answer. Here's a caramel or amber/brown colored ale with a nice thick, creamy head. The head retains very well and laces the glass all the way down. The aroma is fairly prominent with a lot going on – malty, nutty, caramel, molasses, and a just a tad of hops in the as well-- an overall sweet and inviting nose. The flavor matches the aroma...and is delicious. This has just about everything I am looking for in a Brown: it's nutty, has hints of brown sugar, caramel, malt, and chocolate. There is perhaps a tiny bit of hop character in the end. I also enjoyed a slight warming alcohol sensation that in no way interfered with the taste. Very well balanced – sweet and flavorful up front, and just enough bitterness in the end to balance and cleanse the palate. Bell's Best Brown is further enhanced by its exceptionally smooth and chewy mouthfeel. Carbonation is ideal - it's there, but doesn't detract in any way from the smoothness of this beer.

I received this offering as a single in a special birthday 6-pack from Mr. Ben Siefker. Ben, much thanks and I think you know what to fill next year's six pack with. This is a flavorful, drinkable, chewy brown ale. Cheers!



What's in Frank's Fridge



Another month and another “What’s in Franks Fridge” or maybe we should call it WTFIFF. Apparently Beer isn’t strong enough for Frank anymore and he needed to move on to Scotch. I guess its time for Frank to start working on the master level ranking for the SJCP. So what happens when Scotch doesn’t get you drunk? Do you move on to Everclear or even Moonshine.

I know Frank likes Cream ale (which is made with corn) but corn whisky would be

taking it too far. In all seriousness Highland Park is one of the best single malt scotches on the market. Founded in 1798 Highland park is one of the few distilleries to malt it’s own barley, using peat cut from Hobbister Moor. The peat is mixed with heather and peated to a phenol level of 20 parts per million. It is then mixed with unpeated malt to give it its unique character. In 1984 Highland Park scored a perfect 100% by the regular tasting team of The Scotsman. Whisky and beer reviewer Michael Jackson called it “The Greatest all-rounder in the world of malt whisky” in his book *Michael Jackson’s Malt Whiskey Companion*.



Frank Barickman, all-grain alcohol drinker.

Tasting Notes:

Opens with the sweet and smoky fragrance of peat with notes of honey and fruit. The palate is exceptionally smooth and light, with a bright, velvet texture and a subtle smokiness, a rich malt background and delightful tones of light butterscotch. It finishes in a sweet and smooth lusciousness that is superiorly calming and slightly warming while it fades rather fast, but not too fast.

SODZ Meeting Schedule at a Glance

April 09

Date: 4-20-09
 Location: Jim Van
 Brooklyn's House
 Time: 12:00 pm
 Style: Mead
 Tech Talk: CO2 vs NO2
 Off Flavor: Astringent
 Judge: Extract beer
 Other: New Officers
 Other: Big Brew

May 09

Date: 5-18-08
 Location: TBD
 Time: 7:00 pm
 Style: Belgian Strong
 Tech Talk:
 Off Flavor:
 Judge:
 Other:

September 09

Date: 9-21-09
 Location: TBD
 Time: 7:00 pm
 Style: Sour Ale
 Tech Talk:
 Off Flavor:
 Judge: Amber Lager
 Other:

October 09

Date: 10-19-09
 Location: TBD
 Time: 7:00 pm
 Style: American Ale
 Tech Talk:
 Off Flavor:
 Judge: Belgian Strong
 Other:

November 09

Date: 11-16-09
 Location: TBD
 Time: 7:00 pm
 Style: English Brown
 Tech Talk:
 Off Flavor:
 Judge: Open
 Other: Teach A Friend to
 Brew

December 09

Date: TBD
 Location: TBD
 Time: 7:00
 Style:
 Tech Talk:
 Off Flavor:
 Judge:
 Other: Xmas Party!

January 10

Date: TBD
 Location: TBD
 Time: 7:00
 Style:
 Tech Talk:
 Off Flavor:
 Judge:
 Other:

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 with graphics in jpg format to ben.siefker@gmail.com

Club Officers

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vicgonzales@sbcglobal.net

Vice President

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Membership Director

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kristen.huckaby@gmail.com

Treasurer Information

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

Membership Director

Membership Application
may be mailed to:
Kris Huckaby,
Membership Director
3190 St. Bernard Circle
Columbus, Ohio 43232

Membership Application

SODZ Membership Application

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Email _____

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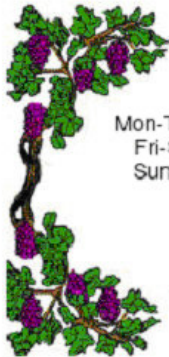


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