

# The Grain Mill

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



## President's Corner

April 2010

By Vic Gonzales

SODZ members have some great events to look forward to in the next



few weeks. This weekend is the East Region of the National Homebrew Competition and will be hosted by Weasel Boy Brewing Company in Zanesville Ohio. Over 600 beers will be judged in two days. Friday night's session will start at 6:30pm with two sessions running on Saturday the first at 9:00am and the second session at 1:00pm. This competition is of course the world's largest homebrew competition and a lot of work goes into organizing it. Volunteers from all surrounding states will be coming in this weekend for the event. This event always runs like a well-oiled machine due to Frank's OCD-like tendencies and of course, hard work and a passion for judging beer. Next week the Foam Blowers of Indiana will be hosting the Great Lakes Region of the NHC. They are showing up in big numbers to help out with our

region so it would be nice for some of us to help out in Indy. If you could make it to Indiana next weekend (April 23<sup>rd</sup> -25<sup>th</sup>) please contact Ron Smith.

On April 24<sup>th</sup> Neil House Brewery will be having a special for all SODZ members. They will be offering a 10% discount on all ingredients. They will also have special hours on Sunday April 25<sup>th</sup> from 10:00am – 6:00pm and offering this same promotion to SODZ members. Let's get out there and show our support to this new homebrew shop and pick up some beer making ingredients. I will be stopping by on Saturday to by my hops for the Big Brew on May 1<sup>st</sup>.

Speaking of the Big Brew, Columbus Brewing Company has gone all out with this event. Eric Bean has been generous enough to supply the grain for the event. Furthermore he will also be roasting a pig and having cigar vendors

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in the parking lot. The grain will be mashed in a 30 gallon mash tun and distributed to people attending the event. The 30 gallon mash tun will be able to supply about 5 or 6 people with 5 gallons of wort, and they plan to run it two or three times. If you have a large mash tun (10 gallons or bigger) bring it along. Wort chillers will also be in limited supply so make sure to bring yours and expect to wait for your turn to chill. There will probably be some type of sign up sheet or lottery for chilling and we will inform everyone when the details are worked out. If you haven't already please RSVP to Amanda's posts on the yahoo group and facebook so we could get an accurate count. This will be one of the best brewing events of the year so don't miss out.

The last thing I would like to talk about is the Barley's Homebrew Competition. The date has not yet been set, but keep an eye out as the dates will be released soon. Much like the Elevator and CBC homebrew competitions, SODZ needs to support these and enter our beers into them to maintain a good relationship with the local brewers. Hope to see many of you this weekend at NHC.

## Brew Pub Update

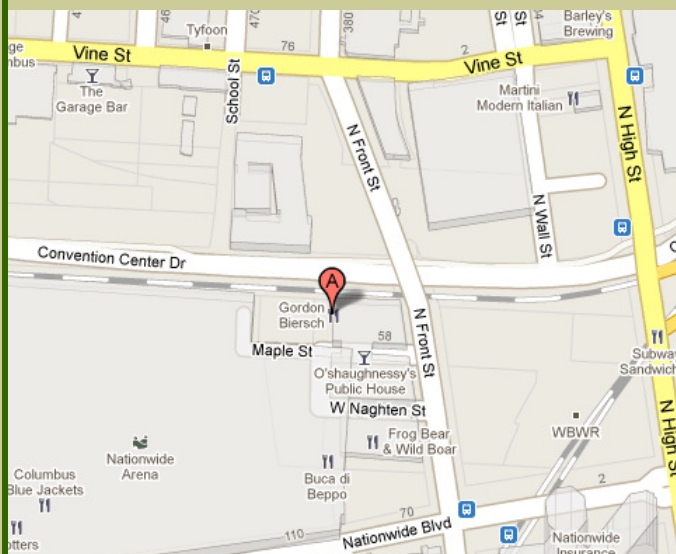
<u>Gordon Beirsch</u>	<u>Weasel Boy</u>	<u>CBC</u>	<u>Barleys #1</u>	<u>Barleys #2</u>	<u>Elevator</u>
Gold Export	Ornery Otter Blonde	Ohio Honey Wheat	Blurry Bike IPA	Hoptopus	Irish Red
Hefeweizen	White Weasel Wheat	Apricot Ale	Irish Rogue	Left Coast Pale Ale	Imperial Witbier
Czech Lager	River Mink Mild Brown	Pale Ale	J Scott Francis ESB	Ali Ali Ale	Mocha Plum Stout
Märzen	Plaid Ferret Scottish	90 Shilling	Alexander's Russian Imperial Stout	Saint Joan's Revenge	Horny Goat Porter
Schwarzbier	Brown Stoa Stout	1859 Porter	MacLenny's Scottish Ale	MacLenny's Scottish Ale	Flying Hydrant Light
<i>Seasonal</i>	Dancing Ferret IPA	Columbus IPA	Pale Ale	Pale Ale	Elevator Xtra
Maibock	Bourbon Barrel Aged Super Genius Barleywine	Uncle Rusty	Pilsner		Mogabi
	Bitter Sable Imperial Black IPA				Bear Ass Pale Ale
	<i>Guest Tap:</i> Ommegang Rare Vos				Three Frogs IPA
					Bleeding Buckeye Red Ale
					Dirty Dick's Nut Brown Ale
					Dark Horse Lager
					Procrastinator Doppelbock

## Meeting agenda

7 pm Start  
Officer Reports  
  
Big Brew  
  
Lager Fermentation  
  
Judging:  
Extract Beer  
  
Adjourn  
  
Maibock

## Meeting Location

Gordon Biersch  
401 North Front St.  
Columbus, OH 43215



## April-May 2010

## Schedule of Events

- 4/19 SODZ meeting at Gordon Biersch
- 4/22 Beer Dinner
- 5/1 Big Brew at CBC
- 5/17 SODZ meeting at the Elevator

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

# Elevator Collaboration Recap

On Saturday evening, April 3, about 30 homebrewers (one for every one of Scott Taylor's hobbies) lined up inside the Elevator Brewery to participate in a brewing experiment. What would happen if we all started with the same initial wort and then finished the beer ourselves? We won't have the final answer until the May 17<sup>th</sup> SODZ meeting at the Elevator, but I can say with certainty: there are going to be a lot of interesting beers.



I arrived a little later than most to find homebrewers setting up their kettles and supplies and sampling Elevator beer or sipping on their own homebrews. We had free parking behind the brewery, which made toting all of our gear very easy. I set up my kettle, poured a glass of homebrew, and walked around talking to people until the wort was ready. It didn't take long before we were all lined up, about 30 brewers in total. Of all the people who got wort (made by Vic and Mark of the Elevator), only about 8 of us brewed on site. Everyone else carried their portion home in everything from buckets, glass and plastic carboys, and water jugs. One person even showed up with 5 milk jugs – Vic let him borrow a bucket.

I expected my beer to end up with an original gravity of about 1.068. The wort that was poured into my kettle was 1.072. I started thinking about how I'd have to change my hop schedule, how I could do some quick calculations, how the beer might condition... Then I remembered what Frank told me: "nothing that color is healthy: you need to see a doctor." He also said, at the last meeting, that these collaboration brews are all about fun, and not to try to micromanage every detail like we do at home. Relax, don't worry, rinse and repeat. I was going to add hops in three additions per the original recipe and go for a 90 minute boil. I was starting with about 5 ½ gallons in the first place, so I just boiled for 60 minutes and added the hops in two additions, one at 60 minutes and one at 30



*Please, sir, may I have a little more?*



minutes. The wort we got was already at about 195 F, so it didn't take long to bring it up to a boil and over and out of my kettle. As I got down to the last 15 minutes of my boil, I eyeballed a little over a third of a jar of molasses and added it to the kettle (with the flame off so I wouldn't scorch it). I chilled my wort down to about 63 F, racked it to my carboy, and pitched a couple packets of Windsor ale yeast. Fermentation went pretty well, and I have to say, the molasses notes coming out of the airlock were very nice. I will keg it up this week, and I'm expecting a pretty big beer that will still probably need some aging when we taste it at the May meeting.

Now, that was my beer. Pretty conservative; I didn't stray much from the original recipe. Well, that depends who you talk to. A.J. Zanyck showed up, and could be heard walking around exclaiming, "Spruce tips! The original Ben Franklin beer is supposed to have spruce tips!" He should have brewed. Even though no one had spruce tips, there were some interesting variations, including steeped smoked malt, plans for aging on wood chips (and tequila-soaked wood chips), two kinds of molasses, other brown sugars, and all kinds of hops and yeast. I never took a gravity reading before I pitched my yeast, but at least one person recorded an OG of 1.092. A couple pints of this beer and you'll be out in a lightning storm with a kite and wig.

Well, like I said, there will be some interesting beers to try when everyone gets together in May. I believe the majority of brewers were not SODZ members, but they will be at the May meeting for the follow up to the collaboration brew. It will be a good time to meet some new brewers in the area. Regardless of how my beer turns out, I had a great time. It's always cool to see other people's brewing setups, and drinking and brewing with other homebrewers is a great time. If you aren't currently planning on going to the Big Brew over at Columbus Brewing Company on May 1, I hope you'll reconsider. These group brews are a great time.

Thanks to the Elevator for coming up with the project and opening their brewery to us. I hope everyone who participated had as much fun as I did.



*It takes a village...*

# New Homebrew Shop

Fellow Brewers,

I am happy to announce that the Neil House Brewery has opened its doors on the homebrew supply shop, and is now selling the finest brewing ingredients and equipment at prices that rival the affordability of the internet sites.

Furthermore, we are planning to have a sale for members of SODZ the weekend of the 24<sup>th</sup>, with special hours and a 10% discount on all ingredients and ingredient kits. We will be open Saturday the 24<sup>th</sup> from 10A.M. to 7P.M., and Sunday from 10 A.M. to 5P.M.

Please stop by to pick up ingredients for your next batch of beer, wine, mead, sake, or cider, check out the brewery, or just hang out and talk about brewing.

Thanks,  
Patrick Kelleher  
President & Brewmaster  
Neil House Brewery  
6575 East Livingston Ave.  
Reynoldsburg, OH 43068  
330.936.7467

# Upcoming Beer Dinner

## Enjoy a Cold One with Fellow Arts Humanities Alumni

**Join the Arts and Humanities Alumni Society  
as they host a beer tasting event**

**When: Thursday, April 22nd from 6-9pm  
Where: Cotters Restaurant At The Arena  
200 West Nationwide Blvd. Columbus, OH 43215  
Cost: \$35.00 per person**

**You will enjoy a wide selection of beer and food pairings.  
The menu for the evening's tasting is:**

Pale Ale and Cider poached Prince Edward Island Mussels  
Brown Ale Onion Soup  
IPA battered Brats with spicy creole mustard and tomato jam  
Stout Braised Short Rib with gorgonzola mash  
Porter and vanilla bean banana beer float

**To register please call Annie Gordon at 614-247-7048 or  
email [gordon.421@osu.edu](mailto:gordon.421@osu.edu)**

Check or credit card payments are required prior to event and  
payments can be made payable to the Humanities Alumni Society  
Must be 21 or older to participate

Check out the Arts and Humanities Alumni website at  
<http://artsandhumanities.osu.edu/alumni/default.cfm>  
And join our Facebook page at  
<http://www.facebook.com/osuartsandhumanitiesalumnisociety>

## 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](mailto:ben.siefker@gmail.com)

## Club Officers

*President*

**Vic Gonzales**

[vicgonzales@sbcglobal.net](mailto:vicgonzales@sbcglobal.net)

*Vice President*

**Scott Taylor**

[estaylor3304@yahoo.com](mailto:estaylor3304@yahoo.com)

*Secretary/Newsletter Editor*

**Ben Siefker**

[ben.siefker@gmail.com](mailto:ben.siefker@gmail.com)

*Treasurer*

**Steve Huckaby**

[huckabrew@gmail.com](mailto:huckabrew@gmail.com)

*Membership Director*

**Kris Huckaby**

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

Name \_\_\_\_\_

Address \_\_\_\_\_

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

Email \_\_\_\_\_

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

**Make Checks payable to: SODZ**

Bring this application to the meeting or send it to:

Kris Huckaby

3190 St. Bernard Circle

Columbus, Ohio 43232



# Sponsors



Weasel Boy Brewing Company

Tap Room Hours

Tuesday through Friday: 4 p.m. - midnight

Saturday: 3 p.m. - midnight

126 Muskingum Avenue, Zanesville Ohio

740-455-3767 [www.weaselboybrewing.com](http://www.weaselboybrewing.com)

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##### Beer List 2010 Course Schedule

<input type="checkbox"/> JAN - BBL-Aged Porter III	101
<input type="checkbox"/> FEB - Mocha Plum Stout	110
<input type="checkbox"/> MAR - Imperial Witbier	201
<input type="checkbox"/> APR - BBL-Aged Barleywine	220
<input type="checkbox"/> MAY - Verano Mexicano Cerveza	300
<input type="checkbox"/> JUN - Blackberry Wheat	321
<input type="checkbox"/> JUL - Icebox Eisbock	401
<input type="checkbox"/> AUG - Over & Back Double IPA	420
<input type="checkbox"/> SEP - Oktoberfest	500
<input type="checkbox"/> OCT - Pumpkinweizen	550
<input type="checkbox"/> NOV - Winter Warmer	601
<input type="checkbox"/> DEC - Vic's Barleywine #5	612

#### PROFESSOR OF HEARTY DRINKING

##### 2010 BEER LIST COURSE SCHEDULE

<input type="checkbox"/> JAN Belgian Strong Dark Ale	675
<input type="checkbox"/> FEB Chocolate Cherry Wheat	700
<input type="checkbox"/> MAR Irish Red	725
<input type="checkbox"/> APR Milk Stout	800
<input type="checkbox"/> MAY Poor Richard II Ale	850
<input type="checkbox"/> JUN Mark's Hard Cranberry	900
<input type="checkbox"/> JUL Homebrew Winner	925
<input type="checkbox"/> AUG Froch w/Honey Ale	975
<input type="checkbox"/> SEP Smoked Porter	1000
<input type="checkbox"/> OCT Abbey Dubbel	1150
<input type="checkbox"/> NOV Oud Bruin Ale	1350
<input type="checkbox"/> DEC Wheat Wine	1500

Elevatorbrewing.com



### Gentile's, The Wine Sellers

1565 King Avenue, Columbus, OH 43212

614-486-3406 [gentiles@netwalk.com](mailto:gentiles@netwalk.com)

Store Hours: M-Sat. 10-10, Sunday 12-7



# LP Carlson

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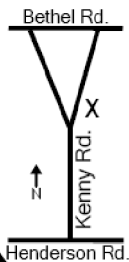
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