

# THE GRAIN MILL

A PUBLICATION OF THE  
SCIOTO, OLENTANGY & DARBY ZYMURGISTS, INC

## The President's Corner

April 2011  
By Ben Siefer

First of all, I would like to thank the last board for all of their hard work. And if you go back through past issues of our newsletter, you'll see that with every board change, the President's Corner starts off like this. And every time, it's true. SODZ has continued to grow and improve since it was founded by a dedicated group of 10 homebrewers back in 1995. We had 66 people at our last meeting, and we have grown to become a nationally-recognized club, tying for 8th place as a club at last year's National Homebrew Competition – including winning two medals in the 2nd round. But SODZ isn't all about competition. Last year, we participated in two group brews with local breweries – one at the Elevator and one at Columbus Brewing Company, we once again participated in Teach a Friend to Homebrew Day at Gordon Biersch (or whatever Scott says the new name is), we started working at the Columbus beer festivals, we have expanded our club picnic to include a campout... SODZ is growing and improving, and it's not just the board working on this, it's many different members coming up with ideas, getting involved, and working hard to make it happen.

This is one thing that I want to stress during my time as President. This is your club. It grows and improves because of your involvement, and you can make it the club you want it to be. If you have a suggestion, let's hear it! If you want to start a new event, let's make it happen. If you like things just the way they are,

get involved with something we do that makes SODZ great. One of the easiest ways to get involved is to write an article for the newsletter. Let everyone know who you are, what you're brewing, what you're drinking, or what you're thinking about. Volunteer to help out at the next SODZ event. Even introducing yourself to some new people at the next meeting is a way to get more involved.

Thanks again to Vic, Scott, Kris, and Steve for their hard work. They will be a tough act to follow. I think if I maintain everything that's been accomplished over the last two years, I will have done my job. I hope to do more than that and continue to grow and improve the club. We have a good group of people in the incoming board. Bill Bopp, Mike Byrne, Dan France, and Vic Gonzales are all accomplished homebrewers who have done a lot for the club over the years, either behind the scenes or as, say, the president. We also have a club full of enthusiastic homebrewers, and that's our biggest strength. Maybe my biggest challenge is to try to get everyone involved without sounding like a weeping Richard Simmons talking the fat guy out of his chair.

The Big Brew for National Homebrew Day is coming up in just a few weeks (May 7th). Eric Bean is hosting us again at Columbus Brewing Company. We'll have more details soon, so keep your eye out on the Yahoo message board. It is sure to be a good time, and you get a free batch of beer out of the deal. I hope to see a lot of you there. Cheers!

Volume 16  
No. 10  
April 2011



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# LET ME INTRODUCE MYSELF

BY MIKE BYRNE

I wanted to take a moment and thank everyone for the opportunity to be the secretary for the SODZ homebrew club. As you can see by this newsletter; I have a lot of work to do. I will have to really work hard to improve my design skills to give SODZ members the newsletter they deserve.

I also look forward to the opportunity to meet more members and to learn more about brewing. One idea I was given (thanks Ben!) to help all of us get to know each other better was to create a "Meet the Brewer" article. As you read this newsletter you will notice that I put myself in the inaugural article. I only did this for two reasons. First, to break the ice. I wanted members to see what it was about before I went around asking you to fill out a survey. Second, and most likely the real reason; I ran out of time. This newsletter snuck up on me, and I didn't think I would get a response if I said I needed the info with pictures in a day.

Now that it is done, everyone can see that it will be a great way for us to get to know new members and catch up with veteran members. Hopefully, when you are asked for your information, you will send me pictures of you, your equipment and any other brewing related stuff you have.

I am excited to put your articles into the SODZ newsletter. Please let me know if you need help with anything. I am able to read most common formats. Feel free to email me comments, suggestions or designing tips to improve this newsletter.

Thanks again,  
Mike Byrne  
mgbyrne80@gmail.com

# THE WORLD EXPO OF BEERS

WRITTEN BY DAN GEORGE

The weekend of March 5 Dan George and Bill Bopp judged at the WEB (World Expo of Beers) in Frankenmuth, MI. Frankenmuth is just a three hour and fifty minute drive from North Columbus up HWY 23 and then to Interstate 75. The competition had 894 entries, and was put on by the Cass River Homebrew Club - hey they're named after a river too! Anyway, the competition was huge. I believe the Stout category had about 80 entries, and the Porter category had 37. Luckily, they had lots of help.

There were people everywhere. The competition had 40 BJCP registered judges from many different clubs - including MASH (Fort Wayne), Sodz (Columbus), Cass River, CRAFT, SNOBS, SCABS, Motor City Mashers, MENZ, Jackson City Brewers, Prime Time Brewers, Brewing Network, Ann Arbor Brewers Guild, Pontiac Brewing Tribe, Lapeer Area Brewers. It took 2 sessions on Friday, 2 sessions on Saturday, and 1 session on Sunday to get all the judging done. If you entered a mead some heavy hitters were judging in both Gordon Strong and Ken Shramm. Best of show beer received a \$1000.00 gift certificate to Northern Brewer, and the best of show mead received a \$500.00 gift certificate to Adventures in Homebrewing.

Cass River Club really took good care of the judges. The first 20 to register received a \$50.00 check for travel. They provided a drink ticket both Friday night and Sunday for the workers - by the way the competition was held upstairs at Sullivans Black Forest Brewhaus in Frankenmuth. <http://www.blackforest-brewhaus.net/> They fed the workers lunch both Saturday and Sunday. Also, out of state judges were given a gift bag with local fudge, local gourmet pretzels and either a Michigan brewed bottle of Flanders Red or Russian Imperial Stout. Gordon Strong gave a discussion on brewing competition beers on Saturday night after judging. Overall it was a lot of fun, and we were treated well. Next year you should consider sending beer and or judging. This is now the biggest contest in Michigan, and I believe second biggest East of the Mississippi.

# SPENT GRAIN DOGGIE TREATS

By Andy Richardson



## What do I do with all this used grain?

At the end of a brew day, you are left with pounds of spent grain at your disposal. Many breweries donate spent grain, or sell the dried spent grain to farmers to feed their livestock. Some people use this spent grain to make bread. Some other guys like Ben Siefker just chuck their spent grain onto their neighbor's driveway. On my last brewing session, I chose to use some of the spent grain to make some doggie treats for my bulldog. Purchasing dog treats can be expensive, and the ingredients do not seem so natural. I feel better about making some goodies for my dog. I tried these treats, and they are not bad. I can't say that I would taste a commercially made dog treat. My dog Tater Tot loves them, and they fit into one of his favorite chew-toys. I found this recipe on multiple websites, and I was pleased with the results.

### Recipe

**4 cups spent grain**  
**2 cups flour** **2 eggs**  
**1-2 cups of peanut butter**



Mix the ingredients, and form the mixture into little treat sized shapes. I chose to make 2" cylinder shapes to fit inside of my dog's "Kong" toy. If you make squares like brownies, they are difficult to remove from the pan. I did not want to use "Pam" or butter, so the cylinder shapes were easier to flip.

Bake the treats for 30 min at 350 F. Take out of the oven to flip the treats over once to make sure that both sides will dry. Turn the oven down to 225 F, and cook for 3 hrs. Turn off the oven and let them dry overnight. I keep them inside the oven while drying. The next day, I place the treats in multiple zip-lock bags. This helps to keep them dry and to prevent molding.



If you make the treats into small bite sized shapes, they stay together really well. However, if you make the larger sized treats, they tend to crumble a little. I was worried at first about the crumbling, but my cats take care of that. If that fails, the Dyson pet vacuum does the trick.

I have listed a link to the Animal Poison Control website to remind people about substances that are toxic for your pets. **DO NOT give your pet chocolate, resins, or hops.** These can cause many illnesses, and could be fatal to your pet. Keeping your dog away from your hop plants is important as well.

<http://www.aspca.org/pet-care/poison-control/top-10-pet-poisons-of-the-year.aspx>

Cheers!



**Andy Tested, Tator  
Tot Approved!**





# MEET THE BREWER

**Name:** MIKE BYRNE

**Age:** 30

**Years Brewing:** 3.5 YEARS

**SODZ Member:** 2 YEARS

**Type of Brewer:** ALL GRAIN

**Favorite Beer Style to Brew:** CALIFORNIA COMMON

**“Go To” Commercial Beer:** COLUMBUS IPA

**Favorite Piece of Brewing Equipment:** CHUGGER PUMP



## MEETING AGENDA

**7:00 MEETING START**

**OFFICERS REPORT**

**NEW/OLD BUSINESS**

**TECH TALK**

**STYLE SPOTLIGHT**

**ADJOURN**

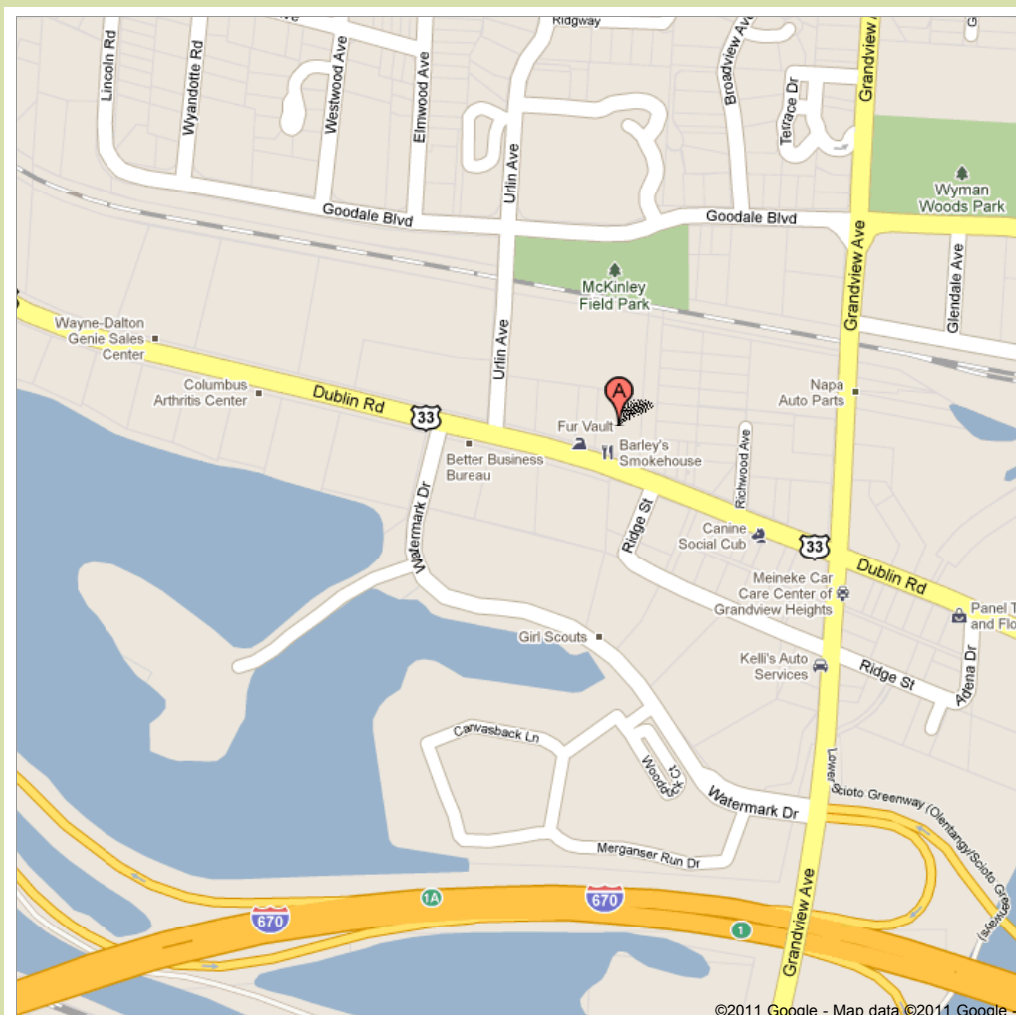
## MEETING LOCATION

**BARLEY'S SMOKE-  
HOUSE**

**1130 DUBLIN ROAD  
COLUMBUS, OH  
43215**

**614-485-0227**

**7:00 PM**



# 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 or MAC PAGES with graphics in jpg format to [mgbyrne80@gmail.com](mailto:mgbyrne80@gmail.com)



## 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: checks payable to: SODZ**

**Bring this application to the meeting.**



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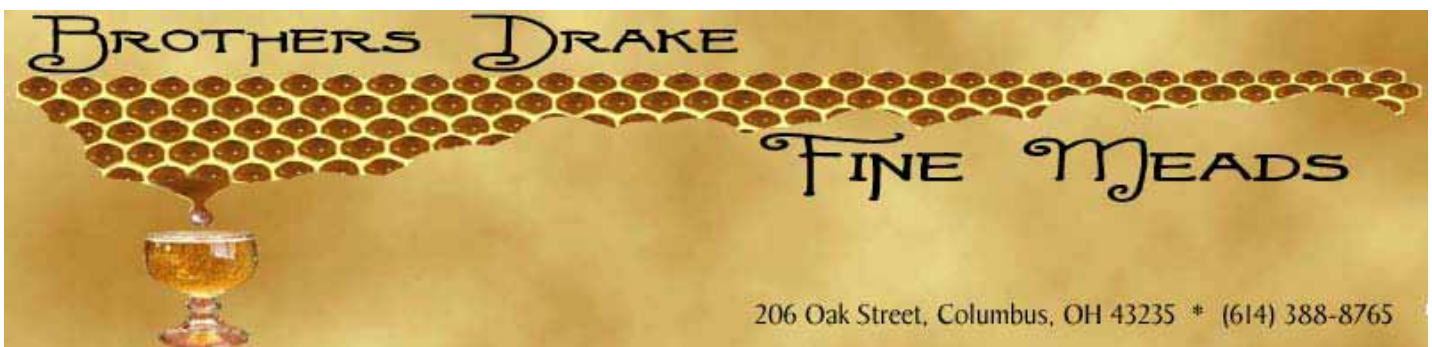
Tuesday through Friday: 4 p.m. - midnight

Saturday: 3 p.m. - midnight

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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)

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