

S.O.D.Z.

APRIL 1995

THE SCIOTO, OLENTANGY, AND DARBY ZYMURGISTS

Notes From the April Fool's Day Meeting

First, we crawled. Then we walked. Now, we are up and running! The meeting at Wines, Inc. on April Fool's Day brought many exciting developments.

The first order of business was to elect club officers. Chip Wood was unanimously elected President with blinding speed. (Go figure!) The dynamic duo of Cheryl Duda and Jon Woodman were then elected Secretary and Treasurer respectively. The need for other officers was discussed, but it was determined that the three above-listed offices should be enough to meet our needs for the time being.

Having elected a treasurer, the need for club dues was discussed. All members present agreed that dues should be kept as low as possible. After little debate, annual dues were set at twelve dollars. Jon immediately set about collecting dues from those present, and as of the printing of this newsletter, we have eight dues-paying members!

The issue of registration with the AHA was then raised. It was generally agreed that it would be a good idea to register SODZ with the AHA. Among other things, this would allow us to send beers to club-only competitions and to get publicity in *Zymurgy* magazine. Cheryl is working on getting us registered now.

After all that serious business, we got down to having fun and planning fun. At our

next meeting on May 7, we will be getting together at the home of one of our new members, Mary Weiler. We will be brewing an all-grain export beer. (See inside for details and recipe.) Be sure to bring some homebrews for tasting... all-grain recipes can take a while to brew. ☺

Our June 4 meeting will be the President's Barbecue. Actually, that just means will be cooking out at Chip's house. Details will be included in the next newsletter. (In case you are wondering, meetings are usually on the first Saturday of the month at Wines, Inc. However, when meetings are not to be held at Wines, Inc., they will be moved to Sunday to accommodate our members who work at Wines, Inc.)

We ended the April meeting indulging in our favorite pastime: sampling homebrews. Unfortunately, our experiment to have everyone brew the same recipe did not quite work out. The Laaglander malt did not ferment well, there was two to three times too much hops, and no carbonation. Thus, we had a flat, very sweet, undrinkably bitter beer. Chip dubbed it the Special Bitter NA. Oops. Oh well. Plenty of good homebrew was brought by our members for tasting. With our bellies full of the fruit of our labors, we adjourned until our next meeting on May 7 at Mary Weiler's house for the all-club brew.

**May 6, 1995 is National Homebrew Day.
Celebrate in Style... Have a Homebrew!**

Next Meeting: Sunday, May 7, 1995, 1:00 PM

Our next meeting will be on Sunday, May 7, 1995 at 1:00 PM at the home of Mary Weiler. We will be brewing an all-grain export lager. Below are a map to Mary's house and the recipe of the beer we will be brewing. If you have any questions about this event, call Jon Woodman at 224-8488 (day) or 876-5999 (evening).

MARY WEILER'S HOUSE: 693 CITY PARK AVENUE
PHONE: 444-2012

Recipe for all-grain export lager (Esslingen, *Winner's Circle*, p. 137)

9 pounds 2-row Breiss malt	1/4 ounce Hallertau hops (60 min)
1/3 pound crystal malt (40 degree Lovibond)	1/8 ounce Northern Brewer hops (60 min)
1/3 pound wheat malt	3/8 ounce Hallertau hops (30 min)
1/4 pound dextrine malt	1/8 ounce Tettnanger hops (30 min)
1 teaspoon gypsum	1/4 ounce Hallertau hops (after boil)
1/4 teaspoon salt	1/16 ounce Cascade hops (after boil)
3/8 ounce Northern Brewer hops (90 min)	Wyeast California Lager Yeast
1/8 ounce Hallertau hops (90 min)	OG: 1.050 FG: 1.020

Mash: Bring to 122° F, rest for 45 minutes
Boost to 153° F in 11 minutes, rest for 75 minutes (or until saccharification)
Boost to 170° F in 10 minutes
Sparge