



# The Grain Mill

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## PRESIDENT'S CORNER

*by Ron Phillips*

Hello everyone, and welcome to the second year of our club. First of all, I'd like to thank the outgoing club officers (President **Chip Wood** and Secretary **Cheryl Duda**) for their hard work and dedication in establishing our organization and seeing it through its first year. **Jon Woodman** did a great job as well, but since he's still an officer, we won't bother thanking him (just kidding, Jon). I hope the club continues to grow and improve under the new administration.

Speaking of improvement, several members have approached me concerning what they want to get out of the club. It seems that there is an interest in emphasizing the educational aspect of meetings. First off, let me say that I feel that the homebrew tasting/feedback portion of the meetings is very important. I do realize, however, that the feedback process needs to be improved. Second, this is YOUR club. You're not going to benefit from it unless you are willing to contribute. This includes ideas, suggestions, researching and presenting a topic, and making contacts with people outside of the club who can be of assistance. Finally, I want everyone to come to the next meeting with specific ideas and suggestions, as we will be spending a good deal of time discussing this issue.

As another topic of discussion, there is an article (taken from the Internet) in the newsletter written by homebrewing author Dr. George Fix concerning the process known as first wort hopping. Please read it with the following in mind: What is your opinion on this technique? How does it apply to homebrewing? What are some experiments (Oh, no!—not the Laaglander overhopped undercarbonated unfermented non-alcoholic pale ale again) we could do to test the effects of this procedure? I'm looking forward

to hearing your thoughts and ideas.

Finally, rumor has it that Barley's has a couple of upcoming events that may be of interest to us; namely, a beer tasting and some sort of homebrewing competition. We'll keep you informed as more information becomes available.

See you at the next meeting!

Ron

## MEETING NOTICE

Thursday, April 11

7 P.M.

McGee's Wines, Inc.  
1291 Grandview Avenue

## FIRST WORT HOPPING

In HBD Digest #1926 George Fix responds to the question about first wort hopping. Since there has been so much talk about this subject, why don't we read just what George really said.

"This is an old German procedure where the 'aroma hops' (traditionally a third of the total) are added to the brew kettle just before it is filled. As far as I can tell this procedure disappeared many decades ago, and for the better part of the 20th century it has been universally accepted that beer aroma is best influenced by late kettle additions, post-boil additions to hot wort (e.g., whirlpool hopping), and/or cold side hopping during beer maturation.

"Recent research in Germany (c.f., Brauwelt, 1995, Vol.4)) suggests that this point of view may be overlooking some important effects. Using gas chromatography they studied a series of brews where everything was kept the same except for the point where the aroma hops were added. The latter consisted of a third of the total and were German Tettnangers. The beer was a standard Pilsner (OE ~12 P [1.048] and IBUs ~40 mg/l). In addition to the chromatographic study a professional taste panel was employed to identify preferences. The following were the major conclusions:

"(i) While a lot of hop oil constituents are lost during wort boiling a nontrivial fraction, at concentrations far higher than anticipated, become bound up with other wort constituents. They then underwent a series of complex and subtle reactions (mechanisms that would make those occurring in fermentation look like child's play!). This suggests that the main influence of the time of hop additions may be more on the character of the flavor induced than on its intensity. The striking differences in the chromatographs supports this view, as well as the well defined preferences of the taste panel that were reported.

"(ii) Whirlpool hopping got the lowest marks of all the procedures. This comes as no surprise for during the last few years I have developed a 'gut feeling' that this procedure may be doing as much harm as good. Interestingly, DeClerck anticipated these results. This was undoubtedly behind his recommendation that late addition hops be pre-processed in boiling water to remove 'undesirable constituents.'

"(iii) Top marks were given the brew using 1st wort hopping, and in fact the brewery which participated in this study has now switched from whirlpool hopping to 1st wort hopping. All of this comes as a complete surprise to me, and I still have more questions about the procedure than insights. (Just when you think you have got a book written something like this comes along!). Nevertheless, having heard about these results from friends nearly a year ago, I have evolved into something of a convert at least for German Pilsners and exports. It can not be overemphasized that only the finest aroma hops can be used in this procedure, a fact I found out the hard way!

George Fix

## CLUB-ONLY COMPETITION

As an AHA-sanctioned brewclub, SODZ is allowed to send one entry to each sanctioned club-only competition. Any club member can submit an entry to the club competition, and the club will pick the best of the entries to represent us at the national competition. Just so you can start planning your brewing schedule accordingly, here is a list of club-only competition entry due dates, and the styles that will be judged.

*Bock Is Best*

May 13

*Mead Magic*

August 12

*Best of Fest*

October 21

*Belgian Blockbuster*

December 2

## NEW OFFICERS

The following officers were elected at the March meeting. Feel free to send your suggestions for future meetings to the president or newsletter articles to the secretary. Jon, of course, will take your money.

*Ron Phillips, President*

rmphilli@magnus.acs.ohio-state.edu

*Bonni Katona, Secretary*

*and Newsletter Editor*

katona.3@osu.edu

*Jon Woodman, Treasurer*

woodmanj@aol.com

## WEDDING BELLS RING

*Congratulations and Best Wishes to Jon Woodman and Cheryl Duda*, who tied the knot on March 16. The couple shared their special day with SODZ members, who brought plenty of great homebrew to toast the newlyweds. Jon and Cheryl were spotted on their honeymoon at Walt Disney World by two other SODZ members who shall remain nameless.

## WANTED: NEWSLETTER ARTICLES

Anyone who has ever published a newsletter knows that getting contributions to newsletters is sometimes like pulling teeth. Fortunately, we have the Internet and the World Wide Web to thank for providing filler material.

Everyone in the club has something special to share with our group. Let us know about all the stops on your 1996 Grand Brewpub Tour, your favorite recipes, your disasters, etc. No article is too small or too large!

Bonni Katona will graciously receive articles at [katona.3@osu.edu](mailto:katona.3@osu.edu) in text-only format. :-)

## WEB SITE OF THE MONTH

*The Mead Maker's Page*

<http://www.atd.ucar.edu/rdp/gfc/mead/mead.html>

You'll find everything you ever wanted to know about mead but were afraid to ask. Learn about different types of honey (even beekeeping!), mead ingredients, and recipes. On the next page is a recipe from the Webmeister.

2574 Zebec Street  
Powell, OH 43065



## STRAWBERRY SPLASH MEAD

*by Forrest Cook, Jon Corbet (Microburst Brewery)*

Brewed 5/13/89

Bottled 6/23/89

Size 7 gallons

8 lb	Alfalfa's Boulder clover and wildflower honey mix
2 lb	Madhava western wildflower honey
2 lb	fresh pureed strawberries
6 cups	corn sugar
0.5 cup	lactose
1.5 oz	cascade leaf hops (boil)
2 tbsp	gypsum
1 pack	red star champagne yeast (started in diluted must)
1 tea strainer	lemon grass tea added when transferred to carboy
1 cup	corn sugar (bottling)
OG	1.052 @ 109 deg F (started in white pail)
IG	1.004 @ 70 deg F (moved to carboy)
FG	0.998 @ 73 deg F

Comments: Tastes sweet at first, has a sour aftertaste, very promising.  
Aged nicely, use more strawberries next time.