



The Grain Mill

Publication of the Scioto, Olentangy and Darby Zymurgists
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THE PRESIDENT'S CORNER

by Geoff Larsen

Where else but the Land of Opportunity could the grandson of an immigrant farmer from Norway be elected president of an organization like SODZ? When he wasn't even there at the meeting? When, to add insult to injury, he even provided an infected bottle of homebrew for everyone to taste? Move over, Bill Clinton! Whitewater? Smoking pot without inhaling? Womanizing? Hah, you have nothing on me, Bill! We're talking serious stuff here...Beer! Is this a great country or what?

As most of you are aware, I have been participating in a company management development program that has been sending me back to Boston once every month. These sessions have been scheduled to fall on the second Thursday and Friday of the month. Unfortunately, this month, it happens again. But after that, those annoying schedule conflicts should end and I will be able to fill the role for which you have elected me. Until then, I know Jon Woodman will step up to the plate and keep things going smoothly.

I have some ideas that I would like to follow up on for the club. In the vein of continuing the educational side of the club, I would like to see us explore the topic of isolating strains of beer yeast and culturing a yeast bank. Perhaps, we could pursue a club project with some of the more exotic commercial strains that are not available through vendors like Wines, Inc. If anyone out there knows any biologists who specialize in yeast, please direct them to me. But beyond that, if you have any ideas for future meeting topics you would like to see explored, please contact me.

I would like to see us organize a road trip for the club this summer. Perhaps a camping weekend (with beer, of course) in Michigan on the lakes. Or perhaps

a road trip to a beer festival Hmmm...a friend of mine in Boston is sponsoring a cask-conditioned ale festival this summer with large numbers of casks from England and Scotland. This has possibilities.

It will be tough to fill the shoes of our past president, Ron Phillips. He has done a terrific job of making the club both fun and educational. Besides, he dresses better and drives a nicer car. But, I'll do my best. If I don't cut the mustard...talk to Jon.

All this typing has gotten me thirsty. I think it's time to have a beer. Later...

MEETING NOTICE

*Thursday
April 10, 7 p.m.*

*McGee's Wines, Inc.
1291 Grandview Avenue*

*Bring Enough Beer
for Everyone to Sample
(3-4 bottles suggested)*

NEW YORK BREWPUB REVIEW

by Jon Woodman

Recently, Cheryl and I had the opportunity to visit an old friend of hers in New York City. While we were there, we of course wanted to visit a brewpub. Instead, we hit a gold mine.

The Highlander Brewery is in the vicinity of 3rd and 38th, and is a traditional Scottish brewpub. (Are you listening, Cameron?) The menu is replete with traditional Scottish and British dishes, as well as a few American meals for those not feeling adventurous. There is a bar and a dining area in this cozy establishment, done up with high ceilings and dark wood paneling, festooned with Scottish memorabilia. The bar serves a wide range (20-25) single malt scotches, for those who like an accompaniment to their beer.

But the beer doesn't need the help, thank you very much. They are outstanding! The beers are either served American-style from a keg, or more traditionally, from the cask with a beer engine. The patron is permitted to choose which style he prefers. Moreover, this is the first brewpub that I have ever visited that dares to sell beers at cellar temperature. How many of us have sat at a bar, our hands wrapped tightly around a glass of beer, desperate to warm our beer to the proper temperature. Not at the Highlander, where the beer comes at its ideal temperature.

Below, I have provided the brewery's description of their beers, and where possible, my tasting notes.

Highlander Bea Nevis 80/- Shilling Brown Ale

"1058 OG. A hearty Brown Ale brewed with Crystal and Caramel malts. We have chosen a combination of Challenger,

Golding's and Fuggles hops to make this a real creeper. You've been warned."

First of all, you have to respect a place that is willing to tell you up front the OG of their beer, as well as the malts and hops that they used. But I digress. The brown ale is wonderfully clear (not always true in a cask-conditioned beer). The color is a deep reddish brown. It has a mild hop nose with a nice hint of malt. It is mildly flavored, but with good hop flavor, subtle but complex. Smooth overall. Rating: 8

Highlander's Special Bitter

"1048 OG. A traditional British Bitter made with Golding's and Fuggles hops. The only good reason for a Scotsman to cross the English border."

A very good reason indeed. Copper/amber in color, and very clear. Wonderfully hoppy nose with nice complexity. Well-balanced beer, the hops do not overpower the malt. Fantastic hop flavoring and bitterness. Very smooth. Rating: 9

Highlander Sledgehammer Stout

"1050 OG. A deep, creamy, full-bodied Stout. Brewed with Crystal, Caramel, Black Patent and Chocolate malts, Fuggles and Golding's hops. Don't get hammered!"

Here we have our first bit of false advertising. Stating that a 1050 stout is "full-bodied" is misleading at best. Nonetheless, this is a great beer, if a bit thin for style. Much more along the cream stout style. Sweet and creamy, and not a bit astringent. Wonderful roasty nose. Dark brown in color. A bit thin in body, but quite clean. Very smooth. Rating: 8

Highlander 60/- Shilling Dark Mild

"1038 OG. A dark smooth bodied beer, for easy drinking. Brewed with Crystal, Black Patent and Chocolate malts, Fuggles and Golding's hops. A good session beer - give it a try." Not tasted.

Highlander 2 Penny Golden Ale

"1030 OG. The highlander's own light beer. Golden in color, this pale ale is crisp and refreshing."

Not tasted.

Highlander 90/- Uncle Pete's Winter Ale

"1074 OG. A robust, hearty ale with a rich roasted malt flavor. A good beer to fight the winter's chill. Smooth and rich, with subtle alcohol notes. At 7.5% ABV, this beer is truly a winter warmer."

Indeed it is! This is one big beer. The nose is very malty, slightly alcoholic, and with a hint of apple. The color is dark brown and cloudy. Very malty flavor, low hop flavor and bitterness. Very full-bodied. Wonderfully smooth. Rating: 8

TOM'S TIDBITS

FLASH! Seen at HQ on Morse Road store: 170,000 BTU wort cookers with legs on sale for the reduced price of \$45.

Internet info on *Brew Your Own* magazine: e-mail address is: BYO@byo.com; Web site: www.byo.com.

—Tom Jones

QUERY OF THE MONTH

Tom Jones asks:

If I would have a stuck fermentation, what should I do to get my fermentation started again?

Please email replies to the Editor at katona.3@osu.edu. All replies will be compiled in the next issue of *The Grain Mill*.

YEAST CULTURE 101

by Cameron Begg

I expect we've all been in the situation of wanting to brew another batch, only to realise that there's no packet of liquid yeast in the refrigerator. Never mind, because you probably already have many such liquid cultures, and in fact you throw them down the drain every time you pour yourself another brewski! It's best to do this the day before you plan to brew to give the yeast a chance to start working actively.

Method: Choose a bottle of beer from the most recent batch you brewed, and submerge the whole bottle in a sterilising solution. Get hold of a thin latex surgical type rubber glove (or something similar—use your imagination!) and put it in the sterilising solution also. Boil enough water in a small stainless steel saucepan to half fill the beer bottle, and in it dissolve a couple of teaspoons of dried malt extract. Put a well-fitting lid on the pan and continue to boil for a few minutes to sterilise the insides. Remove pan from heat and stand it in ice water. (Don't peek inside.) Pour the beer into a clean glass, keeping the closure, and swallow big gulps of it. Quickly and smoothly pour the now cold malt solution into the bottle. Cut an appropriate finger off the sterilised glove and stretch it over the loosely applied bottle top. Set bottle aside at room temp until you need the culture. This works a treat with Grolsch bottles, as the latex finger just holds the stopper in place firmly enough to form a good safety valve. Don't use the wire clamp, of course!

By the way, I don't recommend using this technique indefinitely for fear of incorporating undesirable organisms. Stick to cultures from a batch of beer which was made directly from a commercial liquid yeast and you will be all right.

Cheers!

CHRISTMAS BEER RECIPE

by A.J. Zanyk

Here's the recipe for the Christmas beer I brought to the SODZ Christmas Party. At the time of the party the beer was kegged prematurely to have it ready in time. That was why it was so sweet. I recently tried a beer using Wyeast European 1338, and I am convinced it is a better yeast for this beer.

AJ's Spiced Winter Warmer

5# Maris otter
3# Belgian aromatic
2# Crystal 40
1# Wheat
1# Flaked barley
.25# Chocolate malt
1# Honey
.25# Molasses Grandma's brand mild unsulphured molasses (yellow label)
3.3# Can of Maris Otter Syrup
Republic of Tea - Cinnamon Cardamon Tea, grind before use
2 large and juicy vanilla beans (finely chopped)
2 3" Cinnamon sticks
3 oz. kent Goldings
Yeast: Wyeast London III

*Step infusion mash: with 4 heaping tsp. of tea and 2 tsp. Gypsum.

*Boil 90 minutes: add extract syrup, 1.5 oz. Goldings at 60 min., 1 oz. at 30 min., and .5 oz. at 5 min., with 1 heaping tsp. of tea at 5 min.

*Primary: 1 week.

*Secondary: Pastuerize and add to carboy, 1 lb. Honey, 4 oz. Molasses and 2 vanilla beans, along with 2 3" cinnamon sticks and 2 more tsp of tea. Allow to cool and rack beer from primary to top off carboy.

I've revised this recipe to use more conventional grains, and I hope to make it again

sometime. Unfortunately, I have devised two new "concoctions," and I plan to make one of them for next Xmas. I won't say what they are, but for those of you who are familiar with the beers I like to make — well — I'll just say they'll need an introduction from Rod Serling.

SOFT PRETZELS

(using homebrew yeast sediment)

Via the Internet — Credit: S.P.S. Beer Stuff
Recipe pages, Author unknown

Original recipe from: Greg Richter
Modified to use homebrew yeast by: Mike Snyder

Use your homebrew primary yeast sediment to make pretzels! Each different beer yeast you use will add a slightly different, but hopefully good, flavor to the pretzels. This recipe will work for both ale and lager yeasts; either liquid or dry.

SEDIMENT SAVING INSTRUCTIONS:

Before racking, kegging or bottling, make a few extra sterile bottles to put the primary yeast sediment, I call it "sludge", in. I found that 16 - 32 ounce glass pop bottles with plastic screw top lids work great for saving the sludge. After racking, kegging or bottling, swirl the primary sludge around to get a good mix and pour into the extra bottles you prepared. Screw on or cap the bottles and store in the refrigerator until needed (the sludge should last at least a couple of months; however, don't use it if it looks or smells infected). Note: be just as careful about sanitation now as when making the beer.

INGREDIENTS:

1 cup homebrew sludge (yeast sediment)
or 1 pkg. active dry baker's yeast
1 cup warm water
1 tsp. sugar or DME
2-3/4 cups flour
2 Tbs. soft butter
1/2 tsp. salt
1/2 cup baking soda
more water
course salt

INSTRUCTIONS:

Prepare sludge: Take bottle of sludge out of refrigerator, open, gently pour off clear liquid, place cap back on loosely, and let sit for 30 minutes. Mix 1 cup sludge with 1 cup of water.

For dry yeast: Proof 1 package active dry yeast in 1 cup of warm water.

In a food processor or mixer, place: 1-1/2 cups flour, 2 Tbs. soft butter, and 1/2 tsp. salt. Add the yeast and beat or process for several minutes (longer than you think you should — you can start with cooler water if using the food processor, as it heats the dough up quite a bit.)

Add 1-1/4 cups flour, and knead until the dough is no longer sticky (add more flour or water if necessary). Let rise in a covered greased bowl until doubled in bulk, about 1 hour. Punch down and divide into 12 pieces. Keep them under a towel until you are ready to shape them. Roll an approximate 20" rope and shape into a large pretzel pinching slightly at cross-overs, and place on a greased sheet to rise for about 20 minutes.

In the meantime, in a large non-aluminum skillet, heat a lot of water (about a gallon) with 1/2 cup baking soda in it. If you have a bread baking stone or tile (recommended) place it in the oven to preheat to 500 degrees (yes, 500). With a slotted

spoon, carefully lower each pretzel into the simmering baking soda water, turn it to coat it, and then put it back onto the pan (or on the stone, whichever you are using). Sprinkle each pretzel with coarse salt. Bake about 10-15 minutes. The pretzels will get a very shiny brown, thanks to the baking soda.

If the baking soda dip turns you off, substitute one of the following before baking instead:

- * Brush with egg for a shiny rich crust.
- * Brush with milk for a crispy crust.
- * Brush with butter for a soft crust.

(I've tried them all and I like the baking soda dip the best.)

For extra crispness, let them bake the last 5 minutes directly on the lowest oven rack. Eat hot with a homebrew or let cool on wire rack and have a homebrew while they are cooling.

— Contributed by A.J. Zanyk

UPCOMING CLUB-ONLY COMPETITIONS

Plan to bring your entries for the AHA Sanctioned Club-Only competitions below:

May 9 Meeting. Bock is Best Club-Only Competition. *Entries due May 19.* Judging takes place May 24.

Summer Meeting (date to be determined.) Extract Extravaganza Club-Only Competition. *Entries due August 4.* Judging takes place August 9.

DALLAS BREWPUB REVIEW, Part II

by Geoff Larsen

Last time, I left you hanging with breathless anticipation after describing two Dallas area brewpubs to you, the Hubcap and Two Rows Breweries. In this half of the review, I will cover the remaining three brewpubs I made it my duty to check out. These were the Copper Tank Brewing Company, the Routh Street Brewery and Grill, and the Rock Bottom Brewery.

Copper Tank Brewing Co. (2600 Main St) is located in the Deep Eddy district of Dallas. This is a part of downtown Dallas that is probably home for the "hipper" nightspots in Dallas. Or, at least it used to be. Like the West End, it is packed full of clubs and restaurants and clubs. They are just a little less yuppy than those in the West End. They are also definitely more earthy. The Copper Tank had six beers listed on their menu: Big Dog brown ale, River City raspberry ale, White Tail pale ale, Copper Light, Scottish ale, and Fire House stout.

As this represented one of several stops that night, the only beer I tried here was their Fire House stout. Personally, I found the beer to be very similar to the vibes I got from the building, big and empty. I did not find the beer to have any character whatsoever. Other than the heavy roasty character of the beer, I found it to be rather bland. I gave it 2 stars. This was my least favorite of the brewpubs I went to. No recommendations from me.

Next came the Routh Street Brewery and Grill. Because I lost the piece of paper I wrote the address on, you will have to look it up in the phonebook. And, you WILL want to look it up in the phonebook whenever you go to Dallas. From the perspective of the beer, this was one of the three finest brewpubs I have ever been in. The beer was

superb. Unfortunately, I didn't try the food. This is a cozy little place I am going back to.

At Routh Street, they have six regular beers on tap and one seasonal beer. Their regular beers were listed as a light ale, a Bavarian wheat, an English-style pale ale, a Northern English brown ale, a dry stout, and a big Scotch ale. Their seasonal beer was a spiced Scotch ale. I tried a sampler tray. Here we go.

1. Light ale - Golden in color and light in every way, this was their ale version of the American lager. Sort of their Miller beer. The beer had no noticeable hop or malt flavor or aroma. It did have the same unpleasant sulfur taste underneath that I detected in the Hubcap beers. I understand why brewpubs make these beers. I just don't understand why people drink them. I give it - 1.5 Stars
2. Brown ale - Here we go, the first of a stretch of really good beers. This really did strike me as a typical Northern English brown ale. It was malty sweet with just a light layer of hop flavor and bitterness. The hint of coffee roastiness gave it a very pleasant character. The hops seem to give the beer a dry finish. Definitely a good session beer, I give this one - 3 Stars
3. Bavarian wheat beer - This beer had rich clove flavor with a spicy character and an estery aroma. Lightly bittered, I immediately thought of a Paulener HefeWeissen when I drank this beer. I loved it. I give it - 3.5 Stars
4. Pale ale - Listed as an English-style pale ale, I thought it was more American in character. Perhaps, it was the way the beer seemed to go right to the hops. I tend to expect more malt flavor up front with English-style pale ales. Clean and

smooth, this was a REAL good session beer. I give it - 3 Stars

5. Dry stout - Strong roast, good body, rich flavor, malty aroma, smooth and yet bitter. What more need be said here? I give it - 3.5 Stars
6. 90 Shilling Scotch ale - Ron would love this classic beer. Very light bitterness and EXTREMELY malty. I detected no smoked character at all. What I did get were very rich toffee flavors. Without question, the finest beer I tasted while in Dallas. Do not miss the opportunity to taste this beer if you ever find yourself in Dallas. I give it - 4 Stars (yes, you read that right)
7. Spiced Scotch ale - This was an unusual beer for a brewpub, a spiced beer that was not over the top. With spiced beers, the spice flavors either need time to blend or a very delicate brewer's hand. Whichever it was here, the brewer achieved a beautiful spiced beer. It had an apple aroma to me and cinnamon flavor up front. There may have been some nutmeg here. But, if so, it was very light. This was a very well-balanced beer. A gorgeous beer, I give it - 3.5 Stars

The Rock Bottom Brewery (4050 Beltline Road) is located in Addison just outside of the loop. This was a formula-type pub, sort of like T.J. Friday's with good beer. The beer was surprisingly good. They had a light ale, a pale ale, a mild ale, a brown ale, a red ale, and a dry stout. They have at least one cask conditioned beer on tap at all times. I tried the red ale and the stout.

1. Falcon red ale - As the name would clue you in, this was a ruby-red beer in color. It had good malt flavor and body accompanied by light hop flavor and aroma.

Not a particularly heavily bittered beer, this one had good balance. I give it - 2.5 Stars

2. Roadrunner stout - This was their cask conditioned beer that night. The serving temperature was perfect. It had a slightly sweet and fruity maltiness. It had a rich oatmeal and roast flavor. More of a coffee character as opposed to chocolate. the bitterness was very smooth. This is another session beer I could sit and drink all evening. I give it - 3 Stars

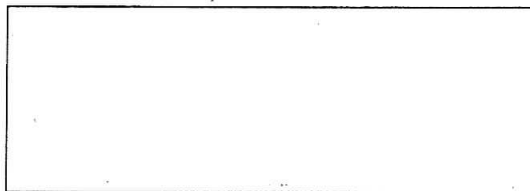
Well, there you have it, folks. My quick tour through Dallas. Now, if I could only get someone to send me on a business trip to Europe...

AHA NATIONAL HOMEBREWERS CONFERENCE

The AHA National Homebrewers Conference and Festival, The Great Lakes Homebrew Rendezvous, will take place July 17-19 in Cleveland, Ohio. For further details, contact the AHA at (303) 447-0816.

COMING NEXT MONTH IN THE GRAIN MILL

- Review of brewpub at Walt Disney World
- Using spent grains in your bread machine



2574 Zebec Street
Powell, OH 43065



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MARK YOUR CALENDARS

April 4-5 *Midwest Brewfest*
Powerhouse in The Flats, Cleveland
April 10, 7 p.m. *SODZ Meeting*
McGee's Wines, Inc.
April 26, 7 p.m. *Beer and No Sweat*
Holiday Inn Lakeside, Cleveland
May 8, 7 p.m. *SODZ Meeting*
McGee's Wines, Inc.
June 20 *Entry Forms Due*
Ohio State Fair Homebrew Competition
July 24-25 *Deliver Homebrew*
Ohio State Fair Homebrew Competition
July 26 *Judging*
Ohio State Fair Homebrew Competition
August 9 *Beer and Sweat '97*
Howard Johnson's, Springdale
*Locations subject to change
with notice.*