



The Grain Mill

Publication of the

Scioto, Olentangy and Darby Zymurgists, Inc.

December 2005

Vol. 11, No. 7

THE PRESIDENT'S CORNER

SODZ CHRISTMAS PARTY 2005

By Rick DeShone

The SODZ Christmas Party will be at Rick and Gayle DeShone's house this year. Though the DeShones have been doing some maintenance on the house, everything should be back together and decorated by December 10. If anything, the decorating plans are more extensive than last year, so be prepared for a festive evening. Knowing this crowd, there will certainly be some amazing beers to sample. I know I've found a couple of very interesting things to share.

This is a family event; bring a spouse or friend. Children are welcome. My children are now 12 and 14 and always look forward to meeting other children. The club will supply entrees, usually some beef and chicken of some variety. Please bring a side dish or dessert to share. The food is always awesome, and I never get around to trying everything. Typically members bring a variety of commercial and home-brewed beer to sample.

There will be a beer exchange. Each guest is invited to bring a gift-wrapped bottle of beer for the exchange. Typically these are pretty upscale or hard-to-find brews. Last year we did this dirty-Santa style where everyone in the exchange drew a number; and when your number came up you could either unwrap a new beer, or take one from someone who had gone ahead of you. I'm not naming names, but the person who stole my Imperial Nut Brown ale on the last number drawn might be required to wear a mask this year.

Our address is 5591 Bristol Parkway, Dublin, OH 43017. This is in the Bristol Commons subdivision one block east of Muirfield Road off of Brand. Our house is the first on the right as you enter Bristol Commons. Look for the SODZ logo projected on the house. If you have any problems finding it, the phone number is 614-326-0245. Included in this newsletter are maps giving directions, but the house is easy to find. We are planning on guests beginning to arrive around 7 pm. Dress is pretty casual. Please RSVP via e-mail to rdeshone@columbus.rr.com and

let us know you if are planning to attend, how many in your party, and some guess at your side dish. If you have a schedule conflict and need to come on by later, please come over. Last year things were still active past midnight.

Gayle and I look forward to seeing all of you this year. Last year we were in a rush because of the end-of-the-year trip we had planned. This year things are a bit more under control, though I have to admit this seemed to come up fast. I'm really looking forward to the evening. I even noticed that I have a sufficient supply of the Black Death for any newbies. See y'all there.



SODZ HOLIDAY PARTY

Saturday, December 10, 7 p.m.

Rick & Gayle DeShone's House

5591 Bristol Parkway, Dublin, Ohio

Beer Exchange

Bring a gift-wrapped bottle

Entree Provided

Bring a dish to share

Homebrew Sampling

Bring as much Homebrew or Microbrewed Beer as you'd like

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 p.m.

Membership dues are \$15 per year and are renewable during the member's anniversary month of joining SODZ. Dues may be mailed to:

Mark Katona, Treasurer
2574 Zebec Street
Powell, OH 43065

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 e-mail, preferably in MS Word, and graphics in .jpg format to bkatona@columbus.rr.com.

Current SODZ officers are:

President

Rick DeShone
rdeshone@CTCODEWORKS.COM

Vice President

Frank Barickman
fbarickm@columbus.rr.com

Secretary/Newsletter Editor

Bonni Katona
bkatona@columbus.rr.com

Treasurer

Mark Katona
mkatona@columbus.rr.com

Membership Director

Don Croucher
donpam@copper.net

SODZ Web Site

www.sodz.org

CINCINNATI MALT INFUSERS

9TH ANNUAL PUB CRAWL

By *Bonni Katona*

Every year we look forward to the CMI pub crawl, and this one promises to be a really good one! The date is Saturday, February 18, 2006. While a time wasn't given in the flyer I just received, they usually start at noon. Here's the lineup for the next one.

- **Cock & Bull English Pub.** This pub in Northern Kentucky is always a popular stop on the tour with a good selection of British ales on tap—a good starting point to set the tone.
- **Rockbottom Brewery.** They have been very good to us in the past, sometimes including an appetizer buffet during our visit.
- **Mecklenburg Gardens.** Come to Germany! In addition to a great selection of beers, order an authentic German meal. The guys love Crystal, the bartender!
- **Nicholson's.** One of my all-time favorite stops in Cincinnati—a truly elegant Scottish pub Downtown. Order a brew and a Scottish egg appetizer.
- **Dilly Deli.** First time they are on the tour. I've been there once and was impressed with their unique selection of brews on tap, take-out store, and ambience in this Mariemont location.

There are only 55 seats available on the bus, so make sure to get your seat reserved early. The cost is still only \$25 per person and includes an event T-shirt. Write your check payable to John Graff, and mail it to him at 7733 Arlington Avenue, Cincinnati, OH 45255. Be sure to give your name, address, phone number, email address, and number in your party.

Many SODZ have experienced this pub crawl in the past. Mark and I have been to all except one of them, and we look forward to it every year. There are drawings held on the bus when we are en route to the next stop, and everyone goes home with a prize. We hope to see many of you at this February event. It's sure to make you forget it's winter!

BEER TASTINGS AT WHOLE MARKET FOODS

By *Keith Farris, Beer Specialist*

Whole Foods Market will be having a tasting next Thursday (Dec. 15th) The theme has yet to be decided for this one but rest assured I will pull out some exciting brews. Hmmmm.... possibly a Belgian holiday theme.

Also, Brewmaster Eric Bean (CBC) is tentatively scheduled to come in sometime in late January or early February where we will sample his beers and talk about the changes he's recently made in his recipes. That should be a lot of fun.

AHA CLUB ONLY COMPETITIONS

Frank Barickman

So you have seen these on the SODZ list of upcoming events and you have heard us talk about them at meetings, but just what are the AHA Club-Only Competitions (COC) about?

The COC program is an opportunity for AHA registered homebrew clubs to compete against one another on the national level. The competition cycle runs from August to May. There are 5 – 6 competitions a year with each competition focusing on a different style of beer. Every club is allowed to enter one entry. Points are awarded to the homebrew clubs that have their beers place (top 3) in the competition. These points are tallied throughout the year and count towards the club being recognized as the AHA Homebrew Club of the Year. Additional points can also be awarded to homebrew clubs for having their members place (top 3) in either the first or second round of the National Homebrew Competition.

Whether you brew for fun or for competition, the COC program gives clubs and its individual brewers an opportunity to learn more about a style of beer. Getting more people brewing the same styles allows for the club to taste a variety of interpretations of a particular style. It also allows the brewers to compare and contrast their beer brewed to another that was judged. Whether you win or lose, does not matter.

As of late, SODZ members have been brewing some really great beer. This has been evident by the number of awards our club members have been winning over the past year. During this time club members have won 5 BOS titles, won 4 or 5 awards in NHC 1st round, placed in the 2nd round of NHC, and I can't count how many first-, second-, and third-place awards we have collected in other competitions.

As Jay Wince and others have pleaded, I feel it's time to step up to the plate and bring SODZ to the national level! SAAZ, a club from Akron OH, has been on the national level for the past several years. I believe they have been ranked in the top 5 and fell last year to about the top 20 (several of their 'Jedi' brewers are not brewing as much or have gone pro!). So fire up your brew kettles and start boiling!

Upcoming AHA COC Schedule

COC Category	SODZ Judging	AHA Due Date
BJCP 18. Belgian Strong Ale	January 2006	2/4/06
BJCP 10. American Ale	March 2006	4/1/06
Extract – all styles (>50% extract)	April - May 2006	TBD
BJCP 24-26	August 2006	TBD
BJCP 13. Stout	September 2006	TBD
BJCP 6. Light Hybrid Beer	November 2006	TBD

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IRELAND: THE EMERALD ISLE

PART III

By Jay Wince

Leaving county Antrim and our Bushmills experience behind, we drove along the beautiful Antrim coast south toward Belfast for our last stop in Northern Ireland. We lunched and took the time to visit the National Museum in downtown Belfast before touring the Queen's University botanic gardens and then moving on toward our destination back in the Republic of Ireland.

Trim is a quiet little town about 45 minutes northwest of Dublin and a great last stop before experiencing Ireland's largest and fastest city. Trim's claim to fame is Trim Castle, which was a Norman stronghold for hundreds of years and



Trim Castle

the largest Norman castle built in Ireland. It was also the main location for the filming of the Mel Gibson film *Braveheart*. The massive 70-foot high 20-sided castle keep is very well

preserved and available for guided tour. It is a fascinating experience to imagine yourself living in this massive stone structure some 800 years ago while the guide relays castle legend and lore. The beautiful blue sky was a perfect backdrop as we looked out from the battlements over the modern town of Trim.

We stayed in Trim for two nights at Brogan's Guesthouse. Brogan's also has one of the best pubs in town, and it was conveniently located just across the courtyard from our room. The pub had a very nice living room feel to it, complete with sofas and lounge chairs. I found myself enjoying the late evening hours perusing the daily paper while enjoying a pint of the dark stuff.

On Monday we headed just northeast of the town to visit the ancient passage tomb sites known collectively as Bru Na Boinne. These fascinating 5,000-year-old tombs predate both the Great Pyramids of Egypt and Stonehenge by at least 500 years. The tomb known as Newgrange is the most famous and is able to be entered by guided tour. For six days during the winter solstice, the main burial chamber is lighted dramatically for a short time by the rising sun and bathed in brilliant light even though it is over 60 feet deep inside the center of over 200,000 tons of stone and earth. It is a truly remarkable piece of ancient engineering. After spending the day strolling the sights of the Boyne Valley, we ended up back in Trim for dinner and a few pints in the pubs near our room.

One interesting side note is that while in Trim, we met up with a couple from Westerville our first evening and were pleased to hear that they were also staying at Brogan's. On Tuesday morning while we were sharing breakfast with Sue and Mike, and while talking about jobs and beer and brewing in general, I was approached by another guest of the B&B who offered that he also brewed beer. As we talked I learned that he was from the Cincinnati area and is in fact a member of the Blotarian Brewing League. I failed to remember his name and have not received a reply to my inquiries to the Bloats as to this member's identity, but I'm sure we'll meet up again at a beer event and share



Newgrange

some tales. It just goes to show that even while in Ireland, we could not escape our local and homebrewing ties. It was a welcome experience!

Dublin is the sprawling capital city of Ireland and home to over a million strong, or nearly one-third of the country's population. We stayed at a youth-oriented hostel in Dublin that was located right on the river Liffey and central



Jay & Henry at The Porterhouse

to all of our sightseeing and pub crawling destinations. Our first beer destination in the city was, of course, the Guinness Brewery Storehouse. The Storehouse is the former fermentation building that was in use from 1902 to 1988. It has been turned into what can only be called a tourist attraction, but a worthy one for sure. Its four floors of exhibits contain many old brewing artifacts and some of the antique equipment from the original brewery and storehouse that occupied the building. It is a fun, exciting tour that culminates atop the building in the glass-enclosed Gravity Bar. This is where you will enjoy your complimentary pint (included with admission cost, of course) of the freshest Guinness you'll ever have the treat to quaff down, while taking in the stunning 360-degree panorama of Dublin and the brewery complex below. It is almost worth the admission fee alone.

After a hard day of walking and sightseeing, we headed out that evening to hit the first of



Hours:
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Sunday: 1 p.m.-6 p.m.

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Be Responsible... Drink Responsible



two brewpubs we would visit during our stay in Dublin. The Porterhouse was just about two blocks from our hostel, and we settled in just after the dinner hour to the task of sampling their diverse selection of brews. The Porterhouse offers 10 house beers that include three stouts, three ales, three lagers, and one weiss.

The three stouts were all excellent. The International Gold Medal winning Plain Porter, was an excellent dry stout offering that was slightly richer and fuller than the big Irish brewers' offerings of the style. We found it very satisfying with a beautiful reddish hue in the color and just a hint of diacetyl in the nose.

Wrasslers 4X stout was a 5% abv. offering that was my personal favorite. We found this black stout dry but with hints of black and chocolate malts in the flavor. It was very smooth and creamy and had an almost chocolate milk-like taste hidden in the complex flavor. Very tasty! The oyster stout was also very smooth and had an excellent flavor. It is brewed with fresh oysters. All stouts were 5% or under and are brewed with pale, black, roast and flaked barley. All were hopped with Galena, Nugget and Kent Goldings. Only the Plain contained crystal malt.

The three ales offered were Turner's Sticklebract Bitter (TSB), a mono hopped session bitter, Porterhouse Red and An Brain Blasta, a 7% English-style IPA.

The TSB was a wonderful 3.7% session bitter that I had off of the beer engine. It was a wonderfully smooth beer brewed with the same base malts as the stouts with the addition of Vienna and Munich malts and Sticklebract hops. A small portion of wheat malt is also used. This was one you could drink all night.

The Red was the hoppiest beer of the trio with a pleasant nutty, malty aroma and strangely enough a rich golden color. Pale, wheat, crystal and chocolate malts are used in this beer with the same hop varieties as the



Messrs. Maguire stouts. This beer was well balanced and clean finishing. I would almost call it a pale ale.

An Brain Blasta, now this was quite a beer. More like a big English IPA but approaching an American, this beer had a slightly sweet malt/hop aroma, a reddish amber color with a tight white head with good retention. The initial big flavor of hops and hop bitterness morphs into a malt sweetness and finishes with a great balance of sweet malt and lingering bitterness on the sides of the tongue. This was a beer of deceptive strength at 7%. Brain Blasta uses the same malts and hops in its grain bill as the stouts do.

The lager offerings were Hersbrucker, a continental pilsner, Temple Brau which was a pilsner style brewed with Irish barley and Chiller, which I assume was an American-style all-malt pilsner. We did not sample the lagers,

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nor did we try the weiss beer. All the lagers were under 5% and used only lager malt and cara-malt. The Chiller used only lager malt. Galena and Nugget again were used to bitter these beers with Hersbrucker and Perle used in the pilsners and Cascade and Tettnang used in the Chiller.

We would definitely recommend The Porterhouse as a destination in Dublin for a nice selection of house beers and a bottled selection approaching at least 150 different beers. It also boasts a fantastic multi-level



Pints at the Gravity Bar

layout with a full bar on every floor. It is very cozy at the same time with a lively clientele.

The second brewpub we visited was the Messrs. Maguire. It is also a cozy multi-level establishment with many nooks in which to get lost in with your group or special someone. There were five beers on tap at the time of our visit. They were Plain Stout, Haus Czech-style pilsner, Rusty Irish Red, Smoky, and Weiss Bavarian-style wheat. Many other seasonal beers are offered.

The Plain Stout was another excellent Irish stout with a creamy tan head and aromas of rich roast and chocolate noted. Again, as with the Porterhouse 4X stout, there was a rich chocolate flavor in with the roast and malt with little or no hop flavor or nose.

Smoky was an English-style pale ale with a soft smoky flavor. It had a citrus, fruity aroma

with a faint smokiness in the nose and a good balance between malt and hops in the flavor. We noticed that the aroma sweetened as the beer warmed. This was a very unique and enjoyable beer.

Rusty is an amber-colored ale with a malt-dominated aroma with a slight fruitiness and some hop notes. The flavor featured big malt with nutty nuances and a fantastic balancing bitterness that stayed on the sides of the tongue. This beer had excellent balance and a very smooth finish.

Haus, a Czech style Pilsner was a pretty bright gold brew with a strong aroma of Saaz and malt. Overall this was a satisfying beer but may been a little too bitter for the style. It may have been that the bitterness was a little harsh. I thought it was perhaps more of a German Pils than a Czech style.

The last beer at Messrs Maguire was the Weiss Bavarian Wheat. This was the typical German Hefeweizen in the Bavarian style. It was enjoyable and refreshing but nothing to write home about.

Both of the Dublin brewpubs we visited were excellent in their offerings and atmosphere. Again we would recommend them both to all beer-minded travelers looking for a place to enjoy a few pints and as much friendly Irish conversation as you want. After 2 weeks of non-stop sightseeing and enjoying the pub life in the evenings, it was time to come home. We arose on Friday morning and caught the bus to the airport and began our trek back to Columbus, Zanesville, and the friendly confines of Brew's, Barley's, CBC, and GB.

Ireland is a wonderland with shades of green, friendly people, good music, good pubs and of rich history. If you get the chance, experience it first hand. You'll be glad you did!

Slainte!!

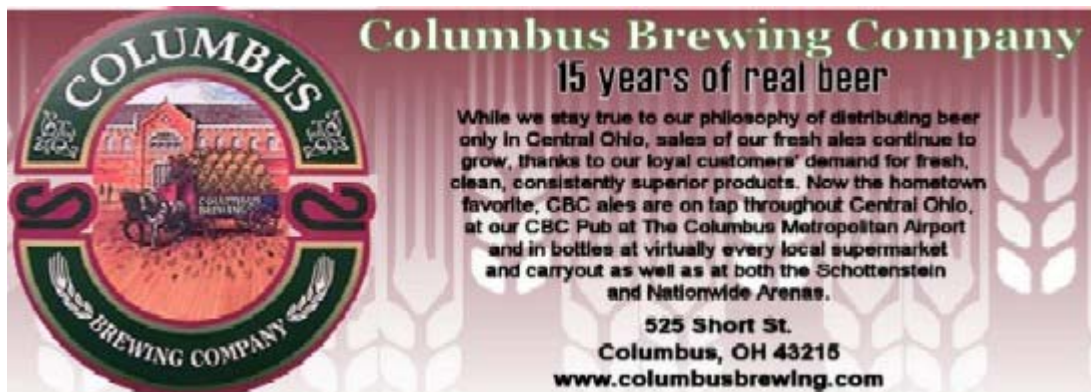
CALENDAR OF EVENTS

Mark your calendars for these meetings and future beer events!

- | | |
|--------------------|--|
| • December 10 | SODZ Holiday Party, Rick DeShone's House |
| • December 15 | Beer Tasting, Whole Foods Market |
| • January 21 or 28 | Hoppus Leftover Us Challenge Judging & Tasting |
| • January 23 | SODZ Meeting, 7PM, Gordon Biersch, Dr. Beer |
| • February 11 | SODZ Meeting (Saturday), Time TBA, Brews Café (Tentative) |
| • February 4 | AHA Club-Only Competition Entries Due (Big Beautiful Belgians) |
| • February 18 | CMI Pub Crawl, Cincinnati |
| • February 20 | SODZ Meeting, 7PM (if we don't meet February 11) |
| • March 20 | SODZ Meeting, 7PM, Location TBA |
| • March 25 | SODZ British Beer Festival (Tentative Date), Location TBA |
| • April 1 | AHA Club-Only Competition Entries Due (American Ales) |
| • April 16 | Easter Brew, Mark & Bonni Katona's House |
| • April 17 | SODZ Meeting (Tentative—Do we meet the day after Easter?) |
| • May ?? | AHA Club-Only Competition Entries Due (Extract Beers) |
| • May ?? | Club Brew for Summer Picnic |
| • May 15 | SODZ Meeting, 7PM, Location TBA |
| • August ?? | AHA Club-Only Competition Entries Due (Meads) |
| • Sept.-Oct. ?? | AHA Club-Only Competition Entries Due (Stouts) |
| • Nov.-Dec. ?? | AHA Club-Only Competition Entries Due (Light Hybrid Beers) |

JANUARY MEETING SCHEDULE CHANGE

SODZ normally meets on the third Monday of the month. Our January meeting at Gordon Biersch will be held on **January 23**, which is the fourth Monday of the month. The change was necessary to avoid a conflict with the Columbus Bluejackets schedule, which normally makes for a busy night at Gordon Biersch.



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