

The Grain Mill



Presidents Corner

December 2008

By:

Frank Barickman



I am always complaining about time and where it seems to go. It truly does feel that I just wrote the November edition of the president's corner. Thanksgiving has passed and it's now Christmas. Holiday shopping, Christmas parties, family gatherings, and brewing; there is just not enough time. It seems that brewing gets put on the back burner (no pun intended) with a busy schedule and so much to do. But why?

Brewing can be something that is relaxing and can be shared with your family/friends. It's a great tradition that anyone can start. Besides finishing seconds or thirds at the dinner table, what's your biggest accomplishment on Xmas day? How much time does brewing really take? Even if you are on the road (like me) visiting family in multiple states outside of Ohio, brewing can be accomplished. A little planning and creativity can go a long way.

A brewpot, stove (or burner), fermenter, and some little things

(airlock, sanitizer) is all that is needed. If you insist, bring your chiller. Let's face it, its cold outside and you can cool wort fairly rapidly with snow and a bucket. Purchase 6.6 lbs of extra light dried malt extract, 0.5 lbs of 2 row, 0.5 lbs of crystal 60L, and 1lb of dextrine (carapils) malt. Don't forget the hops. Here is the fun, you can use

"Brewing can be something that is relaxing"

English hops with this recipe to make a nice ESB. You can use American hops to make a nice APA. You can use double or triple the hops, and make a nice IPA. Its your choice. For the ESB and APA I would hop it up to about 45 – 50 IBUs, for the IPA I would hammer it with hops to at least a

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calculated 150IBUs.

So from this simple grain bill, an ESB, APA, or IPA can be made. Buy 2 packets of dry yeast (either S04 or S06) and you have a winner!

I have brewed this recipe or close to it many times. It seemed to do ok at the club IPA judging. It also has been done at the brewing road show and tasting Eric Bean and I did at Wild Goose Creative (no water or cooling at brew site). It makes a great beer and takes about 2 hours! What a better way to spend time with family and friends on Christmas day! Give it a try and let the club know how it turns out. I know I will be!

Merry Christmas and Happy Brew Year!

*“It also
has been
done at
the
brewing
road
show”*

Brewpub Update

<u>Gordon Beirsch</u>	<u>Weasel Boy</u>	<u>CBC</u>	<u>Barleys #1</u>	<u>Barleys #2</u>	<u>Elevator</u>
Gold Export	River Mink Mild Brown	Ohio Honey Wheat	Wiezenbock	Pale Ale	Lift Light
Hefeweizen	Ornery Otter Blonde	Apricot Ale	Barleywine	Scottish Ale	Xtra
Czech Lager	Brown Stroat Stout	Pale Ale	Scottish Ale	RIS	Hefeweizen
Märzen	Plaid Ferret Scottish	90 Shilling	Pale Ale	Imperial Pilsner	Pale Ale
Schwarzbier	Dancing Ferret IPA	1859 Porter	Russin Imperial Stout	Sais=on	Necessity IPA
Festbier	Blackfooted Porter	Columbus IPA	ESB	Pint O Joe	Red Ale
	White Weasel Wheat		Pilsner	Stout	Nut Brown
			Christmas Ale		Cole Porter
					Dopplebock

X-Mas Party Location



Columbus Brewing Co.

525 Short St
Columbus, OH
43215
(614) 464-2739

7:00pm—10:00pm

SODZ X-MAS Party

This Saturday Dec 13th will be the annual SODZ X-mas party at Columbus Brewing (in the brewery). SODZ will provide the entree and we ask that everyone bring a side dish to share. Party is scheduled from 7 - 10pm. Dinner will be served around 7:30pm.

Like last year, we will need tables/chairs and any type of portable heating devices that you have! Laugh!

We will do the popular dirty Santa bottle exchange again this year. If you are interested in participating, please bring a gift-wrapped bottle of beer to exchange. In the past, special vintages of 22oz. bottles have worked very well. Leave the Bud Select at home!

Please RSVP if you are planning on attending and let us know how many will be coming with you. This helps us plan how much of the main course we should plan on purchasing.

Please RSVP by Dec 10, 2008. RSVP to fbarickm @ columbus . rr . com

Cheers!!!!

December-January 2008-2009

Schedule of Events

Sun	Mon	Tue	Wed	Thu	Fri	Sat
7	8	9	10	11	12	13 <i>Sodz X-mas party</i>
14	15	16	17	18	19	20 <i>Live Music @ Weasel Boy</i>
21	22	23	24	25	26 <i>Live Music @ Weasel Boy</i>	27
28	29	30	31 <i>Live Music @ Weasel Boy</i>	1	2	3

- 12-13-08 SODZ Christmas Party
- Josh Burch at Weasel Boy
- Cory Wilson at Weasel boy
- Blues Brothers at Weasel Boy

The All Grain Brewer



All Grain Brewer here again. I can't wait until the good old SODZ Christmas party. I have two wishes for the party: the weather is warm, and no one brings any watery extract "beer". I know some of you syrupers are thinking "but my beer is not watery, so I'll bring some." Yea right, do all of us a favor come back to reality, and leave the stuff at home.

Now that I have said my peace (to make everyone's holidays better) I want to talk a little bit about black patent malt. This is an ingredient like none other. A little dab will do you. I have played around with it in some recipes, and it's like playing with fire. I've gone from one oz. to three oz., and have had a very different final product. Black patent will add astringency to the beer. The astringency is perceived as a harsh bitterness kind of like over hopping. Other dark grains are more forgiving. I'm a big fan of chocolate malt, and Carafa II. They are more forgiving than black patent.

The short and sweet of it this month. Looking forward to drinking your all grain brews at the Christmas party. The wisdom of the All Grain Brewer has been shared.

Recipe of the Month

By, Bonni Katona

Chocolate Raspberry Stout

Attached is the version that Jeff Hornberger helped me formulate from Wes Raynor's original recipe. Included are some cute anecdotes about Wes Raynor and my favorite brew, here are some of my stories.

1) It was no secret to veteran SODZ members that I absolutely loved to drink Wes' CRS. Anytime he brought it to a meeting, there was protocol. I always got the first pull off the tap. One night we met at Barley's Smokehouse. Alana Boyd was there and did not know the protocol, so she took her glass, stepped up to the tap, and took a pull. You could hear the intake of air as all present waited to see what I might do to Alana. I think AJ was very concerned. Anyway, I let her live.

2) Another night the club met at the old Como Bike Shop, which also doubled as a homebrew shop. At the end of a very late meeting, Wes went looking for his keg to take home the leftover CRS. He couldn't find it! He knew where he had it set up, but it was gone! Can you believe it--he actually went looking for me and accused me of hiding it? Of course, there may have been some truth to it...

3) One year Wes brought his keg of CRS to the Christmas party when it was at my house. When he was ready to leave, he lifted the keg, decided there wasn't that much left, and asked me if I'd like him to leave it and just return the empty keg to him later. Of course, it was a rhetorical question, and I enjoyed a small nightcap for the next week or so...mmm!!!

4) Wes came to Beer & Sweat one year and entered his CRS. He set up a SODZ Hospitality Tent in the parking lot of the Howard Johnson's where the event was held, and it was a very popular pour. The newsletter editors from the Ohio homebrew clubs gave it the Editors Choice Award. It didn't win Best of Show that year because the judging panel had a problem with giving the award to a non-traditional beer.

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Recipe of the Month

5) Not to give up so quickly, Wes entered his CRS again the next year at Beer & Sweat. This time he won Best of Show. I saw him a couple of weeks later when he invited us to watch him hang gliding at a farm out in Plain City. He had his trophy with him, and his wife said he even sleeps with it!

Cheers!
Bonni

7 lb Munton's Light DME

1lb Roasted Barley

2lb Chocolate Malt

1lb Dextrin Malt

1lb Lactose

1lb Flaked Barley

2tsp Yeast Nutrients @ 10 min

1tab whirlfloc @ 10 minutes

1lb Bakers Chocolate @ Flame Out

12oz Raspberry Flavoring extract @ bottling

3.5 oz Fuggle (4% AA, Whole)

.5 oz Fuggle (4% AA, Whole)

Wyeast 1084 Irish Ale

The alternative to the raspberry flavoring extract, if Nina doesn't have it, would be to use raspberry puree in the secondary. I'd suggest 46 ozs. Add it before you transfer from primary to secondary, then leave the beer in secondary for 10 days before kegging or bottling. I think that should give you sufficient raspberry flavor. With never having made something quite like this, I think you should get enough chocolate and raspberry flavor. You can always adjust up, or down, for subsequent batches.

What's in Franks Fridge

This month it looks like Frank was on a Belgian kick. The top shelf has an interesting selection of beers including some hard to finds and some classics. (from left to right) We have the BJCP classic example of a double, Westmalle. To help break up the Belgian monotony we have a



beer that is as dark as *night* in the Hoppin Frog Oatmeal Imperial Stout along with Dragon's milk and Lagunitas Imperial red. Chemay Première (red label) is a 7% ABV but goes down like busch light. (this selection is starting to make sense) Ommegang Abby ale is a very good American made Belgian beer and has received a 4.13 or A- rating on Beer Advocate. The lower shelf has some classic stouts in the Beamish and Murphy's but again Frank forgot to hide the Busch light.

Call me a skeptic but look at the inconsistent fills on the bottles. Could it be that Frank found those bottles empty and filled them with MGD re-capped and stuck them in front of the 30 pack of busch light that is really in his fridge (see picture).



Visit to Ohio Hill Country

The other day I visited Ohio Hill Country Honey in southeastern Ohio. This is a local semi-pro honey producer. They made 10 tons of honey this year. Frederick Bidwell is the owner, gave me one heck of a tour. I must admit I did not realize there was that much to it. With the decline of the honey bee (he has lost lots of bees) his company has lost 100,000 in the last 6 years. Good years of honey production yeilds him about 22 tons of honey. No matter, he gave me a 45 minute tour of his production facility. I can't give you all the details, but one thing that is important (at least to use mead makers) is that his honey never gets above 110F. He use to have his honey in 75 retail shops, but with the decline its no longer in any of them. Now the only way you can get it is go to the farm, or find it at a flee market, as he told me some flee market folks buy a lot of his honey for re-sale. If you go to the farm he has a honor system buying procedure. He has an old refrigerator outside his farm house stocked with honey sizes from half pints to gallons. He keeps the refrigerator at 75 F so the honey is in excellent condition. In the freezer section he keeps change. Looked to like about 50 dollars cash. It feels like your in the 1950's. I bought the smallest squeeze bottle for 2 dollars, and a gallon of honey (11 lbs 14oz) for 22 dollars. He also sells 5 gallon pales of honey (60 lbs) for 100 dollars. Quite a bargain in my opinion. By the way, his honey is dark brown, and all from Gallia County. He has already sold about 2/3 of his honey this year, he told me last year that he sold 12 tons out of that little refrigerator.

Ohio Hill Country Honey
480 Bandy RD
Bidwell, OH 45614
(740) 245-5203
Fredrick Burdell

(S.R. 325, 2 miles north of Rio Grande, Ohio)

By, Dan George

Magic Hat Beer Tasting

November 11, 2008

I tried to complete the Winking Lizard World Beer in 2007. I started out strong, but I faded quickly, and despite a couple heroic sessions last December, I didn't even make it halfway. I'm still on their email list, though, and that's how I learned about a Magic Hat beer tasting that was scheduled for last month.



According to the announcement, they were going to have a couple people from the brewery talk about their beers and serve samples. They had a lineup of 6 beers, and dinner, a tasting glass, and a t-shirt were included for a price of \$30. It seemed like a good deal, so I got Lisa on board (not all that difficult) with the idea and signed us up.

They had the tasting in the same room we used last year for the BBF (it was the Winking Lizard at Crosswoods). There was a good turnout, and the room was packed. I didn't see any other SODZ members, but I think that's a good thing: it is good to see so many other central Ohioans who are interested in craft beer—or at least 2-3 pints, dinner and a t-shirt for \$30.

As we were seated, we picked up a placemat/beer list and our pile of swag. Stuffed in our pint glass (nicer than a small tasting glass) was a t-shirt, a book of matches, a sticker, and a keychain bottle opener. Some guy from Winking Lizard welcomed everyone and laid out a quick agenda for the evening. He was using what looked to be a Fischer-Price My First PA System, and he was trying to talk over the music the restaurant was still pumping into the room. Luckily, he was loud enough to be heard over the racket. Next up was their distributor from Magic Hat, and he talked a little bit about what was available in Ohio and what new beers were coming in the next few months. He passed the mic to Matt Cohen, head brewer at Magic Hat, to talk about the beers we were going to sample.

I should mention how the beers were served. We were to take our placemat/checklist up to the bar along with our glass, and someone would pour us a sample and check that beer off the list. You could try the beers in any order you liked, and you could start sampling as soon as you picked up your pint glass and promotional loot. So by the time the brewer is trying to talk, there are about 20-30 people crowded around the bar to get a sample and having their own conversation which gets louder throughout the guy's brief speech. He only went over the descriptions that were written on the checklist, but still, give the guy some attention! If you were trying to listen to the guy, it was pretty annoying.

Magic Hat Beer Tasting

Oh yeah, the beer list: #9 Not Quite Pale Ale, Circus Boy Hefeweizen, Roxy Rolles Amber Ale, Lucky Kat IPA, Single Chair Pale Ale, and Odd Notion Braggot. I'd had the first three before; the last three aren't (yet) available in Ohio, so I'll give you a quick review.



Lucky Kat IPA is a solid IPA, and I would pick it up if it were available. What luck—it should be on the shelves here in the next couple months. Single Chair Pale Ale is a pale ale with Hallertau hops, and it's a great combination. They didn't mention anything about distributing that one. Odd Notion Braggot was great. It's brewed with honey and chamomile; very interesting and drinkable. According to Matt, honey only makes up about 1/3 of the gravity. It should be included in their winter sampler pack, which is (or will be) distributed here.

I had a nice talk with the brewer, who made his way around the tables while people were eating and drinking. We talked about the craft beer industry, working at Magic Hat, and their process for developing new beers. They put out 4 new beers a year under their Odd Notion label, and they do a lot more to serve in their tasting room. When it's time to come up with a new beer, they brain storm different styles and vote on them. He brews 8-10 interpretations of the winning style (1/2 barrel batches, if I remember) which they taste and talk about. Then he brews a final Frankenstein batch with components of each.

Dinner was a buffet of foods that were supposed to complement their beers: sausage and pepper jack cheese skewers, spicy chicken wraps, some kind of tasty sandwich, Tuscan tomato tortellini soup, and chicken wings. They had a couple desserts, including s'mores, but I didn't have any. The food was pretty good, and there was plenty to go around. I would have liked them to talk about it, or what they thought about pairing their beer with food, but what can you do.

I would say that it was definitely worth the price. It was good to try some new beers and meet some people who like drinking craft beer. The guy from Winking Lizard mentioned that their next tasting will be around February and should be at the Lizard out on Bethel road. It is scheduled to be Goose Island. I will keep an eye out for when they set the date and let the club know. If you like beer, food, and promotional swag, you should head out there.

By, Ben Siefker



Brothers Drake Fine Meads

Brothers Drake, Ltd.
206 Oak Street
Columbus, OH 43235
Phone: (614) 388-8765
www.brothersdrake.com

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Drink a Drake!
A Columbus Tradition since 2008

SODZ members were among the first people to hear the quiet buzz that is making its way through central Ohio: the newest urban winery in Columbus is really a *meadery*!



In June, 2008, **Brothers Drake Fine Meads** opened for business with a limited production of four select meads. Building on centuries-old tradition, Brothers Drake offers dry and sweet meads available for *sale and tasting Tuesday – Saturday* at their meadery in North Columbus. The intriguing array includes one *tupelo* varietal, two *orange blossom*, and three *wildflower with berries*, all with no sulfites added...ever...

Join the Columbus Tradition and bring **Scarlet Solstice** (dry or semi-sweet) to your holiday table. This mead goes great with roasted meats and poultry, and pairs well with rich desserts, smoked cheeses, and chocolate. Or, try spicing up your parties with the **Southern Belle**, a rare treat. In fine southern fashion, this semi-sweet *tupelo* honey mead has a clove-spice aroma with fruity undercurrents. Choose the **Testa Rossa**, a dry, red-raspberry mead created to complement hearty meals, continental cuisine, and romantic evenings. Appropriate for any occasion, **Fleur d'Or** (dry or sweet) transmits an essence of citrus and honey you'll never stop enjoying, enriching creamy foods, rich desserts, fruit, and fish dishes.



Connected through friendship and family, Eric Drake, Woody Drake, Betty Fisher and Ben Hansen came together to take their passions for mead commercial. Each of these meaders brings award-winning recipes, mead judging experience and diverse talents to the meadery. Starting with just under 2000 gallons in annual production, **Brothers Drake** is making big strides to increase awareness and produce enough mead to meet increasing demand. Brothers Drake is proud to join about 100 other meaderies in the United States, plus nearly 100 more wineries and micro-breweries making mead as one of their products. The mead industry has been rejuvenated in America by homebrewing enthusiasts and meaders like Brothers Drake who have taken their home-crafted mead to new commercial levels.



Thank you, SODZ! Your support, shared knowledge, encouragement and appetite for mead have been a boon to us! December is a great time to visit – new events at the meadery – sales on mead, t-shirts, gift certificates, honey and art. (We can ship mead to customers in OH, MN & VA.)

Hours: Tuesday – Friday 1:00 PM – 9:00 PM & Saturday
Noon – 6:00 PM, or by appointment



SODZ Meeting Schedule at a Glance

December 08

Date: 12-13-08
Location: CBC
Time: 7:00-10:00
Style: All
Tech Talk: All
Off Flavor: None
Judge: All
Other: Dirty Santa

January 09

Date: 1-19-09
Location: Old Bag of Nails
Time: 7:00 pm
Style: High Gravity 2
Tech Talk: Open
Off Flavor: Estery
Judge: Belgian / French
Other:
Other:

February 09

Date: 2-16-09
Location: TBD
Time: 7:00 pm
Style: Extract Beers
Tech Talk:
Off Flavor: Sour /
Acidic
Judge: High Gravity
Other: Officer Nomination
Other: British Beer Fest

March 09

Date: 3-16-09
Location: TBD
Time: 7:00 pm
Style: Euro Amber Lager
Tech Talk: Lagering
Off Flavor: Light Struck
Judge:
Other: Officer Elections

April 09

Date: 4-20-09
Location: TBD
Time: 7:00 pm
Style: Mead
Tech Talk:
Off Flavor: Astringent
Judge: Extract beer
Other: New Officers
Other:

May 09

Date: 5-18-08
Location: TBD
Time: 7:00 pm
Style: Belgian Strong
Tech Talk:
Off Flavor:
Judge:
Other: Big Brew
Other:

September 09

Date: 9-21-09
Location: TBD
Time: 7:00 pm
Style: Sour Ale
Tech Talk:
Off Flavor:
Judge: Amber Lager
Other:

October 09

Date: 10-19-09
Location: TBD
Time: 7:00 pm
Style: American Ale
Tech Talk:
Off Flavor:
Judge: Belgian Strong
Other:
Other:

November 09

Date: 11-16-09
Location: TBD
Time: 7:00 pm
Style: English Brown
Tech Talk:
Off Flavor:
Judge: Open
Other: Teach A Friend
to Brew

Sodz Info

The Scioto, Olentangy and Darby Zymurgist, 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, and graphics in jpg format to vicgonzalessbcglobal.net

Club Officers

President

Frank Barickman

fbarickman@columbus.rr.com

Vice President

Chris Alltmont

rcalltmont@aol.com

Secretary/Newsletter Editor

Vic Gonzales

vicgonzalessbcglobal.net

Treasurer

Kris Huckaby

kristen.huckaby@gmail.com

Membership Director

Bonni Katona

bkatona@columbus.rr.com

Treasurer Information

Dues may be mailed to:
Kris Huckaby, Treasurer
3190 St. Bernard Circle
Columbus, Ohio 43232

Membership Director

Membership Application
may be mailed to:
Bonni Katona,
Membership Director
2574 Zebec Street
Powell, Ohio 43065

Membership Application

SODZ Membership Application

Name _____

Address _____

Phone _____ Age _____

E-mail _____

Homebrewer yes/no _____ How Long _____

Make Checks payable to: SODZ

Bring this application to the meeting or send it to:

Bonni Katona
2574 Zebec Street
Powell, Ohio 43065

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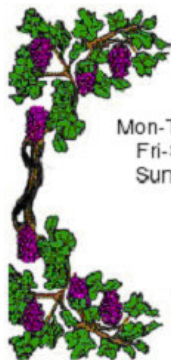


WINE MAKERS GUILD

6528 Riverside Drive, Dublin, OH 43017

614 791-9583

TASTE THE POSSIBILITIES



Hours:

Mon-Thurs: 11 a.m.-8p.m.

Fri-Sat: 11a.m.-9 p.m.

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

From the Vine

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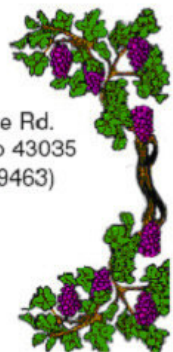
**Fine American and Imported Craft Beer
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Kanings Hoeven - Dubbel

Green Flash - Le Freak

Troeg's - Pale Ale

Be Responsible... Drink Responsible



Columbus Pale Ale • Columbus Lager • Columbus Wheat Ale
Columbus Heavy Wheat • Columbus Specialty Ale



Columbus Brewing Company is located in the capitol city's historic Brewery District and is the proud conservator of a beer-making heritage that dates back to the 1800's. We use only the highest quality ingredients - many locally harvested - to bring you the best in hand-crafted brews. Look for our award winning beers at your local grocery store and be sure to try our other seasonal selection on draft at fine restaurants and pubs throughout Ohio.

614.224.3626 • contact@columbusbrewing.com

En Route
EST. 1984, REYNOLDS

