

The Grain Mill

Publication of the Scioto, Olentangy, & Darby Zymurgists, Inc



President's Corner

December 2009

By Vic Gonzales



I would like to start the December newsletter by wishing everyone a Happy Holidays. The Christmas Party was huge success again. We had about 50 to 60 people in attendance with about 45 participating in the Dirty Santa Exchange. Thank you to Beth and Eric Bean for hosting our holiday party at the brewery again this year. I hope Eric enjoys his 1-year supply of cool ranch Doritos. The food and the beers were good but the company was even better. Chris's eisbock was a nice treat as was Mike's American Brown Ale. I know there were a lot of other good beers but that's why I don't remember. Organizing this event is not easy, so I have to give it to Scott Taylor for throwing an awesome party; he did such a good job I wonder if "Event Coordinating" is on his long list of hobbies.

The next SODZ meeting will be held on January 18th at Barley's Ale House on High Street. I know the 18th is a holiday but many people will probably end up brewing that day so there will be some good brewing stories at the meeting. We are hoping Angelo will be available to give us a tour of the Barley's brewery as he has done in the past. Barley's is homebrew friendly, but, as always, be discreet when bringing in your homebrew. The meeting will start at 7:00 p.m. but we always encourage everyone to join us early (about 6:00 p.m.) to support our host and have a bit to eat.

The 2010 British Beer Festival is starting to come together. The competition is scheduled for February 27th at 9:00 a.m. so start making your best British beers. To register your beers in the BBF or to register to judge please see the

Continued on page 2

Inside this issue:

Brew Pub Update	2
Events page/Meeting agenda	3
Midwest Homebrewer of the Year	4-5
Competition Information	5-7
Financial Report	7
Sean Dawson Needs An Island Drink	8-9
Bring It!	9-11
SODZ Info	12
Sponsors	13-15

SODZ website and click the BBF tab. Winking Lizard at Crosswoods will once again be hosting the event in the back room of the restaurant. Everyone who signed up to help with the BBF will receive an email after the holidays asking for prep help as we start looking for sponsors. We will also be soliciting help for the day of the competition, so if you didn't sign the volunteer list at the November meeting and would like to help out contact me.

Brew Pub Update

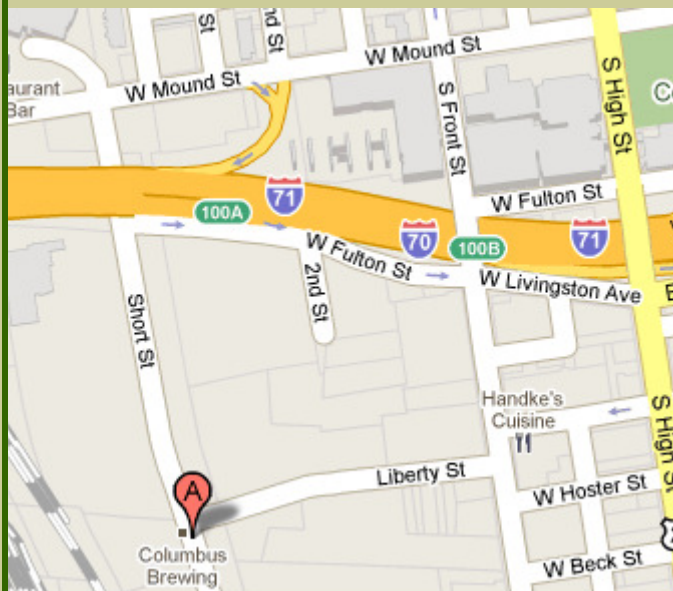
<u>Gordon Beirsch</u>	<u>Weasel Boy</u>	<u>CBC</u>	<u>Barleys #1</u>	<u>Barleys #2</u>	<u>Elevator</u>
Gold Export	Ornery Otter Blonde	Ohio Honey Wheat	Barleywine	Christmas Ale	Flying Hydrant Light
Hefeweizen	White Weasel Wheat	Apricot Ale	Christmas Ale	Saint Nick's Winter Warmer	Xtra
Czech Lager	River Mink Mild Brown	Pale Ale	Rye IPA	Pint O Joe	Heifer-wiezen
Märzen	Plaid Ferret Scottish	90 Shilling	Alexander's Russian Imperial Stout	Bitter Dan eXtreme IPA	Pale Ale
Schwarzbier	Dancing Ferret IPA	1859 Porter	Barley's Smirking Emperor Imp. Pils.	MacLenny's Scottish Ale	Three Frogs IPA
<i>Seasonal</i>	Blackfooted Porter	Columbus IPA	MacLenny's Scottish Ale	Pale Ale	Red Ale
Winter Bock	Bitter Sable Imperial Black IPA		Pale Ale		Nut Brown
	Snow Ermine Holiday Ale		Pilsner		Dark Horse Lager
	Anastasia Russian Imperial Stout				Coal Porter
	Super Genius Barleywine (New Year's Eve)				Doppelbock

Meeting agenda

It was the Christmas Party!

Meeting Location

It already happened!
(but you should go have a pint of
Columbus Brewing Company beer
anyway)



December 09-January 10

Schedule of Events

- 12/31 Weasel Boy New Year's Party
- 1/14 Entries due for Elevator competition
- 1/15-16 Elevator Comp Judging
- 1/18 SODZ Meeting at Barley's Alehouse on High

Sun	Mon	Tue	Wed	Thu	Fri	Sat
20	21	22	23	24	25	26
27	28	29	30	31 <i>Weasel NY Party</i>	1	2
3	4	5	6	7	8	9
10	11	12	13	14 <i>Elevator Entry dl</i>	15	16
17	18 <i>SODZ Mtg</i>	19	20	21	22	23

Midwest Homebrewer of the Year

By Bill Bopp

A few years ago, I stumbled across the Dayton Beerfest competition. I wasn't a SODZ member yet, so I was interested in getting feedback on my beer more often than just the annual State Fair. I can't remember how I ran across it, but since it was relatively local I thought I'd give it a try.

As I explored their competition page, I learned that they were part of the "Midwest Home Brewer of the Year" (MWHBOY) competition. This sounded interesting. Basically, this is a circuit encompassing twelve competitions where brewers across twelve Midwestern states compete and one winner is crowned.



I've since learned there are several other circuits: The Lone Star Circuit, High Plains Brewer of the Year, and the newly added Front Range Homebrewer of the Year, among others. The MWHBOY competition is a great opportunity for those of us in Ohio, one of the states eligible.

Given its breath, it's a very challenging competition. This circuit establishes a point system where medal winners accumulate points across the twelve competitions. Points are then prorated based on your winning percentage. For instance, if you enter three beers and only win one medal, your resulting score is 1/3 of your total. To make this competition more challenging, you must enter at least four different competitions and at least 10 unique BJCP categories.

Some of the past winners include Ray Daniels and two time Ninkasi winner Joe Formanek. Yet nobody from Ohio has ever taken the title.

SODZ member may already be familiar with a few of the competitions in the circuit. In the past, I've seen call for entries on the SODZ Yahoo group for The Upper Mississippi Mash Out, The Drunk Monk, and the aforementioned Dayton Beerfest. If you've entered any of these this year, you'll be listed in the overall standings accessible on the website (<http://www.sphbc.org/mwhboy>).

Certainly, this competition isn't for everyone. Although, even if you're not interested doing

(Continued on page 5)

the circuit, this does provide a list of well run competitions worth taking a look at entering.

However, as I look at the current “How often do you brew” poll available on the SODZ Yahoo group, it shows that about 15 of our members brew once a month or more. So, I certainly think we have several members who could make a legitimate run at this. There’s another nine brewers who brew about every other month, which, if planned out, could lead to enough inventory to meet the criteria, especially if there’s some bigger beers lying around that have been aging.

The first competition in the circuit is the Upper Mississippi Mash Out, with entries due by January 18th. There’s even time to still brew a low gravity beer for that one.

Explore their website; enter a few to get your feet wet. Perhaps one day, we’ll see a SODZ member among this list of home brewing celebrities.

Competition Info

SODZ has been working on a goal of entering more Club Only Competitions (COC). COC Czars Bill Bopp and Kyle Bullock are heading that effort.

Bill:

The AHA hasn't updated the entry deadlines for much past May, so it's a little hard to anticipate dates for next fall. I'll be able to extend this further in the near future. As for Style Discussion, there's a rough schedule below for the remainder of this season. The intent was to match up the style discussion with upcoming COC competitions.

Judging

January: English Brown
February: Open
March: American Ale
April: Extract
May: Open

Style Discussion

January: Strong Ale
February: Extract Beer
March: Open
April: Mead
May: Open

Kyle:

In addition to the club only competitions coming up, registration for these other competitions is taking place over the next month. More details and links to the websites can be found at:

<http://www.homebrewersassociation.org/pages/competitions/aha-bjcp-sanctioned-competition/calendar>

(Continued on page 6)

Big Beers, Belgians & Barleywines Homebrew Competition

Entry Fee: \$5/entry
Entry Deadline: 12/30/2009
Phone Number: (970) 977-0100
Location: Vail, CO, US
Contact Email: BigBeersFestival@hotmail.com
Organizer: Laura Lodge

Wizard of SAAZ III

Entry Fee: \$6.00 per entry
Entry Deadline: 01/09/2010
Phone Number: (216) 316-1302
Location: Akron, OH, US
Contact Email: woscoordinator@gmail.com
Organizer: Michael Krajewski

Doug King Memorial 2010

Entry Fee: \$5
Entry Deadline: 01/08/2010
Phone Number: (818) 710-0647
Location: Woodland Hills, CA, US
Contact Email: brewer@carmanfamily.net
Organizer: Martin Carman

Elevator's Procrastinators Homebrew Competition II

Entry Fee: \$5.00
Entry Deadline: 01/14/2010
Phone Number: (614) 228-1192
Location: Columbus, OH, US
Contact Email: beerml23@yahoo.com
Organizer: Mark Beery

SOB's Amsterdam Brewery Nut Brown Ale Lookalike Competition

Entry Fee: \$5 members/\$99 non-members (online membership registration is free)
Entry Deadline: 01/15/2010
Phone Number: (416) 454-5409
Location: Toronto, ON, CA
Contact Email: rogerbeal@vif.com

(Continued on page 7)

Upper Mississippi Mash-Out

Entry Fee: \$7

Phone Number: (800) 555-1212

Location: St.Paul, MN, US

Contact Email: education_director@bjcp.org

Organizer: Kris England

Meadlennium

Entry Fee: 6

Entry Deadline: 01/11/2010

Phone Number: (407) 810-2700

Location: Sorrento, FL, US

Contact Email: mead@cfhb.org

Organizer: Jim Gilson

Snowdown's 2nd Annual Homebrew Competition (SKA Pro/Am Preliminary)

Entry Fee: \$8

Entry Deadline: 01/15/2010

Phone Number: (970) 764-7128

Location: Durango, CO, US

Contact Email: Memorrow@fortlewis.edu

Organizer: Matt Morrow

Homebrew Alley 4

Entry Fee: \$7

Entry Deadline: 01/22/2010

Phone Number: (917) 270-3938

Location: New York, NY, US

Contact Email: vladthebeerman@gmail.com

SODZ Financial Update

I Need A Drink!

By Sean Dawson

Location: Grand Cayman Island

Ahh, sun, surf and sand. Has all the makings of a nice vacation, even though I was working. I was not prepared for the islands this time though. I had left Columbus fully expecting to be heading north or at least somewhere it was going to be cold. I knew that Columbus was getting down to the low 20s and had packed accordingly. Fate, however, chose a different course for me.

Leaving Washington DC, we were heading on our way to the Grand Cayman Islands. Little geography lesson here: it's below Cuba. I always feel a little weird flying over Cuba. I mean I know we have permission and all, but still, I was raised thinking the Russians and their tropical loving commie brothers wanted to erase the memory of the United States. But on the other hand, I knew their planes weren't up to snuff and we were too high for most of their stuff to get to us. So anyway, Grand Cayman is south of Cuba and to the west of Jamaica mon. It looks like it was a perfect little smugglers' stop back in the day (and probably still is).

Having been to the islands before, I wasn't expecting much and that was exactly what I got. There used to be a brewery that supposedly had a nice dark lager, but it had gone out of business years before I arrived. But poking around a bit I found a few beer stores close by. Their main beer is called Caybrew and Caybrew Light. They call it a "Full bodied premium lager with a clean, crisp hop finish." I think the marketing department must have been making too many trips over to Jamaica if you know what I mean.

To me, it was a light straw color with little to no hop aroma. It was a very clean beer and one that is pretty similar to a Corona, I guess. It had a thin-ish white head that didn't stick around. It was a pretty bland beer to my tastes except for a tiny bit of aftertaste which I contribute to the water. All the water on the Island comes from a desalinization plant since there are no fresh water reserves on the island.

Ehh what can I say, it was cold.

I did find a few nice bottles of Leffe Blond, Sam Adams Oktoberfest, and Dragon Stout. I also learned to call ahead before I venture down the road to try and find a local brewpub. I found on the 'net that there was a brewpub actually on the island, but it wasn't rated at all. Hammerheads Brew Pub was about a mile and a half to two miles down the road from the hotel. I set off one early afternoon before it got too hot to take a look see and maybe come

(Continued on page 9)

back after I went off duty later that evening. Well, like I said should have called ahead. The brewpub was there and it looked like a nice place to have a drink. The bar was set up on top of the building and was open air and faced the beach. Only problem was they stopped brewing a while back and decided to focus on making Rum. Oh well, it killed an afternoon at least.

Back to the other beers... The Dragon Stout was a pretty damn good Foreign Export Stout made by Red Stripe. It clocked in at 7.5% ABV and came in little bottles, which was a good thing. This beer was SWEET! I think it may be closer to a sweet stout, but what do I know, I never took the test. It got a lot better as it warmed though. The chocolate aromas and coffee flavors started to pop out. There was a very mild hop presence, but it was enough to balance out the beer.

My verdict for the Cayman Islands: Bring your own beer!

Lucci Cup 2010- BRING IT!

By Frank Barickman

The Lucci Cup returns! In the past, I have offered a challenge to the club to “bring it” and brew a beer for the BBF that scores better than mine. Previously this was an effort to increase the clubs brewing output (ok and a shameless attempt to get more entries for the BBF), however, this year it’s personal! As I have proclaimed in the past, I have trouble making dark beers (if I remember right, I have only lost the Cup in the Stout challenge). So if this sounds “cocky” and “arrogant”, I have done my job. BRING IT!

The challenge is to brew a Robust Porter (BJCP 12B) that scores better than mine (that should not be too hard!). I will brew both an “all-grain” and an “extract” version of the beer using the recipes that are posted at the end of this document. You can brew whatever recipe you want, after all, “the recipe is key!” If you would like to follow mine you can. If you think yours is better, great. BRING IT!

(Continued on page 10)

The following rules will be followed:

1. You must brew Robust Porter (and tell me that you are brewing it for the Lucci Cup before Feb 19, 2010).
2. Judging will be part of the SODZ BBF competition (i.e. your beer must be entered to win!)
3. Beers will be judged using the BJCP style guidelines (12B).
4. Winner will be determined as follows:
 - a. The Robust Porter that is promoted to the BOS round is the winner regardless of score.
 - b. If none of the Robust Porters are promoted to the BOS round, then the beer that places highest in the flight (1st, 2nd, or 3rd) is declared the Lucci Cup winner.
 - c. If none of the beers place in the flight, the beer that gets kicked out the latest in the mini BOS is declared the winner.
 - d. If no mini BOS is needed, the beer with the highest average score will be declared the winner.
 - e. In the event of a tie in average score, the beer that has the highest score from any of the judges will be the winner (max score).
 - f. If there is still a tie, exchange a six pack with each other and congratulate each other for “bringing it”! I will cut the prize in half!

I will publish my scores publicly regardless of how they place in the competition. So if I score 15, I will have live with it! If I score 40, you will have to live with it! Winner gets a crappy prize and the right to brag about “bringing it” for the next year.

Questions can be sent to me fbarickm (at) gmail.com. Again as the rules state, you must email me by Feb 19, 2010 and tell me that you are planning to “bring it” to the cup. If I can brew two beers for this challenge, you can brew one!

Who will “BRING IT”?

“Bring It Robust”

All Grain Robust Porter Recipe

Size: 5.5 gallons

OG: 1.065 **IBU:** 28

FG: 1.016 **SRM:** 38

Hops

1.5 oz East Kent Goldings (4.75% AA)

60 min

0.5 oz East Kent Goldings (4.75% AA)

5 min

Grist

9.5 lb English 2 Row Malt

1.0 lb Munich Malt

1.5 lb Crystal 60L

0.5 lb Black Patent Malt

0.5 lb Chocolate Malt

Yeast

WY1028, 1318, or 1968; WLP02, 05, or 07.

(Continued on page 11)

For the Extract Version, hops and yeast are the same as the all grain recipe

Extract

6.6 lbs of LME (Extra Light) + 1.0 lbs of Wheat DME

or

6.0 lbs DME (Light) + 0.5 lbs of Wheat DME

(please note, I will use all dry malt extract (DME). I have made the liquid malt extract (LME) recipe meet typical volumes that people buy (3.3 lbs).

Steeping Grains

1.5 lb Crystal 60L

0.5 lb Black Patent Malt

0.5 lb Chocolate Malt

Steep the grain in a muslin bag at 155 deg F for 30 minutes. Rinse grains by pouring hot liquor over the bag (170F water) and collect runnings. Add malt extract and additional water to the wort and bring to a boil. Do a full volume boil if you can. If you are doing a partial boil, you may adjust your hops for appropriate utilization.

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 7:00 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 with graphics in jpg format to ben.siefker@gmail.com

Club Officers

President

Vic Gonzales

vicgonzales@sbcglobal.net

Vice President

Scott Taylor

estaylor3304@yahoo.com

Secretary/Newsletter Editor

Ben Siefker

ben.siefker@gmail.com

Treasurer

Steve Huckaby

huckabrew@gmail.com

Membership Director

Kris Huckaby

kristen.huckaby@gmail.com

Treasurer Information

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

Membership Director

Membership Application
may be mailed to:
Kris Huckaby,
Membership Director
3190 St. Bernard Circle
Columbus, Ohio 43232

Membership Application

SODZ Membership Application

Name _____

Address _____

Phone _____ Age _____

Email _____

Homebrewer yes/no _____ How Long _____

Make Checks payable to: SODZ

Bring this application to the meeting or send it to:

Kris Huckaby

3190 St. Bernard Circle

Columbus, Ohio 43232

Sponsors



Weasel Boy Brewing Company

Tap Room Hours

Tuesday through Friday: 4 p.m. - midnight

Saturday: 3 p.m. - midnight

126 Muskingum Avenue, Zanesville Ohio

740-455-3767 www.weaselboybrewing.com



Sponsors



Gentile's, The Wine Sellers

1565 King Avenue, Columbus, OH 43212

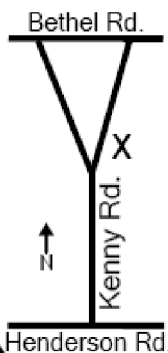
614-486-3406 gentiles@netwalk.com

Store Hours: M-Sat. 10-10, Sunday 12-7

KENNY ROAD MARKET Home of over 500 beers!

Come see Ohio's LARGEST selection of COLD BEER!

The best of the best
in Microbrew and Import
Ales and Lagers!
Mix and Match your own
variety six pack!



Bells / Stone / Dogfish Head
Avery / Troegs / Great Lakes
Hoppin' Frog / Lagunitas
Unibroue / Weihenstephaner
Samuel Smith / Paulaner

AND MANY, MANY MORE!

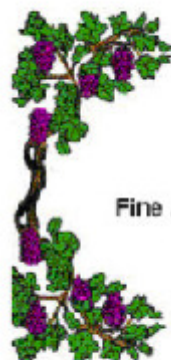
Kenny Road Market
4658 Kenny Road
Columbus, OH 43220
(614)538-1100

From the Vine

Fine Wines and Specialty Beer

Hours:
Mon-Thurs: 11 a.m.-8 p.m.
Fri-Sat: 11 a.m.-9 p.m.
Sunday: 1 p.m.-6 p.m.

8909 S. Old State Rd.
Lewis Center, Ohio 43035
614-840-WINE (9463)



Kanings Hoeven - Dubbel
Green Flash - Le Freak
Troeg's - Pale Ale



Featuring:
Fine American and Imported Craft Beer
Beer and Wine Accessories
Glassware, Cigars, & More

Be Responsible... Drink Responsible

the Winemaker's Shop

Selling the best in homebrewing equipment and supplies for over 26 years.

3517 N. High St.
Columbus, Ohio 43214
Phone: 614-263-1744

e-mail: beerwine@winemakersshop.com

Sponsors

