

The Grain Mill

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



President's Corner
December 2010
By Vic Gonzales



It was nice to see all the people at the club's holiday party this year. We had a record number of attendees; somewhere around 75 people. The food was great and the beer was better. I tasted some really good homebrews and some fantastic commercial brews, new and old. The dirty Santa beer exchange was dirtier than normal, it seemed like the popular beers traded hand several times. The food was good as usual but the seating was limited. In all I would say the party was a success and I would like to thank everyone involved in organizing it. I would also like to thank Eric Bean of Columbus brewing company for hosting us again. In my opinion, there is no better place to have a homebrew club party than a brewery. I encourage everyone to support Columbus brewing company, as they have always been good friends to

us. If you can't make it out to the restaurant or if you can't find the beer on tap just go to Kroger and pick up a six-pack to support CBC.

The January meeting will be held at Barley's Ale House #1 in the Short North on January 17th. The meeting starts at 7:00, but as always we encourage you to eat and have a beer before the meeting. It is important to support the places that support our club. We never pay club money for meeting places and in order for us to continue to meet at these venues we need to be able to give something in return. At the meeting we will be judging English pale ales for the club only competition. I think the club has a good understanding of the style after years of holding the British beer fest and Frank's informative talk on the style in

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November. Unfortunately we didn't do too well at the last club only competition (sorry my beer sucks) but I think with the clubs knowledge of this style we could do well in this competition. If you haven't made your English pale ale you still have time as these beers only take a few weeks to brew. Hope to see a good turn out at the January meeting and a good amount of English pale ales. Hope everyone had a good holiday and have a happy brewyear.

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	Four Seas Imperial IPA	Ali Ali Ale	Fraoch with Honey Ale
Hefeweizen	White Weasel Wheat	Apricot Ale	Christmas Ale	St. Nick's Winter Warmer	Over & Back IIPA
Czech Lager	River Mink Mild Brown	Pale Ale	Pilsner	Christmas Ale	Icebox Eisbock
Märzen	Plaid Ferret Scottish	90 Shilling	Barleywine	VS ESB	McCrackin's Dunkel
Schwarzbier	Brown Stoa Stout	1859 Porter	Alexander's Russian Imperial Stout	Alexander's Russian Imperial Stout	Heiferweizen
<i>Seasonal</i>	Dancing Ferret IPA	Columbus IPA	MacLenny's Scottish Ale	Centennial IPA	Flying Hydrant Light
Winter Bock	Anastasia Russian Imperial Stout	12 Hops Of Christmas	Pale Ale	MacLenny's Scottish Ale	Elevator Xtra
	Bourbon Barrel Aged Anastasia			Pale Ale	Mogabi
	Snow Ermine Holiday Ale				Bear Ass Pale Ale
	Barrel Aged Brown Stoa				Three Frogs IPA
	Super Genius Barleywine				Bleeding Buckeye Red Ale
					Dirty Dick's Nut Brown Ale
					Dark Horse Lager
					Procrastinator Doppelbock

Meeting agenda

The December Meeting

Ah, the Christmas party. Good times were had by all. Very tasty beers and meads were sampled and there was a lot of good food. Don't miss out on the party next year...

Meeting Location

Columbus Brewing Company
Columbus, OH



Dec 2010 - Jan 2011

Schedule of Events

- 12/31 New Year's Eve at Weasel Boy Brewing
- 1/14-15 Columbus Winter Beer Fest at the Convention Center
- 1/17 SODZ Meeting
- 2/5 Columbus AleFest
- 2/26 SODZ British Beerfest Homebrew Competition

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

Kegerator Upgrade

By Ben Siefker

With the BBF coming up, I've been thinking about different British styles of beer. There are a lot of good low-gravity styles in the UK, and drinkability is a key characteristic of these styles. These are beers that are meant to be had multiple pints at a time. One aspect of drinkability is the condition of the beer, i.e. the carbonation level. You can't drink several pints of highly carbonated beer, at least not without feeling full and bloated. This is why session beers like ordinary bitters and 60 shillings have low levels of carbonation, say 1.5 to 2.0 volumes of CO₂. If you keg your beer, this can be a little tricky. It's easy to set your pressure and temperature to achieve a specific level of carbonation, but this works best when all the beers you have on tap need the same carbonation level. Otherwise, you have to change the regulator and switch the supply lines on and off at the manifold whenever you switch between dispensing or conditioning the different kegs. To get around this problem, I wanted to add a second regulator to my system, and a couple weeks ago, I got the chance.



I found myself completely out of homebrew. Yes. That is a true statement. Since all the kegs were empty, I figured it would be a good time to do a thorough cleaning of the kegerator, lines, and faucets. I also thought it would be a good time to revisit adding a second regulator. I bought the regulator and a 3-port manifold a couple years ago, shortly after I built the kegerator, actually. It has always been a matter of space, and I never had the time to come up with a good solution. Why keep it open and turned off when I had beer to keep cold? Yeah, well unfortunately I didn't have that problem anymore, so I decided to dig in.



The "Old" Setup

My kegerator is made from a 5 cubic foot chest freezer. I built an oak collar to set on top, which provided a place to mount my faucets and the original manifold as well as a new mounting place for the lid hinges. Three 5 gallon corny kegs fit well, along with room for my 5 lb CO₂ tank, which sits on top of the "shelf" that makes space for the compressor. This really isn't a lot of room. When I would try to position

the new manifold and regulator on the collar, I could never find enough room to mount them. Now that I tried again, I still couldn't come up with a good solution, so I decided to remove the existing manifold and lay everything out from scratch.

I needed the full length of the back of the collar to fit all the components, and I had to slide both manifolds fully against the side walls to make it work. However, both manifolds were laid out with the barbed inlet facing the same direction. To get them as close enough to the walls to make room, I had to either flip one upside down or switch the plug and the barbed fitting. Flipping it upside down would be a bad idea, since the hoses would point up toward the lid. This would look shabby, and it also might interfere with the lid closing properly. I decided to switch the plug and the barbed fitting.



New manifold, before (left) and after (right)

Both fittings are NPT, which stands for National Pipe Taper. The threaded end isn't a cylinder, like on a bolt; it's tapered like a cone. This helps make an air-tight seal as the fitting gets turned tighter and farther into the opening. You have to be careful not to over-tighten pipe threads, or you can damage the fittings and/or opening. You

can find more information about this online. One way to make sure you tighten it just enough is to count the exposed threads and be sure to leave the same number of threads when you replace the fitting.

I laid everything out and measured the lengths of tubing to connect the manifolds and regulators. I used 1/4" vinyl tubing to plumb the gas lines. One of the tricks was the very short distance between the outlet of the second regulator and the inlet of the second manifold. The distance was short and there was a jog in the distance from the back of the kegerator. A short length of hose wouldn't be able to accomplish this tight turn, so I just made a loop.

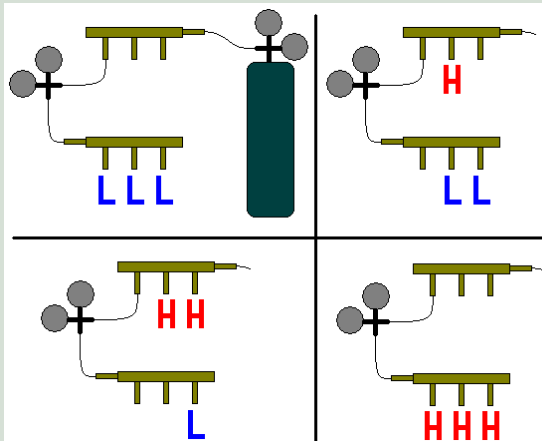
The keg supply lines were easy to attach to the manifold, so I left them off until I had the manifolds mounted. The barbs on the regulator were much bigger, so I had to attach the connecting tubing before I mounted the regulator. After I had the manifolds and regulator mounted to the rear wall, I attached all the tubing and tightened the hose clamps. At this point, the kegerator was functional as a two-pressure system, but now I had 5 supply lines instead of 3 and less room to deal with a rat's nest of tubing.



New components installed and plumbed

I used colored electrical tape to “label” all the supply lines at the manifold and quick disconnect ends so I could turn lines on or off to the right keg without having to follow the lines back. I also bought some velcro cable straps which are often used to tie up extension cords, air compressor hoses, etc. I used adhesive cable tie mounts to secure the ties to the inside lid of the kegerator. Now I can stow the unused gas supply lines.

I’m glad I did the upgrade. It was a fun project, and one I’d meant to do for a couple years. It also means there’s one less thing to worry about when planning what to brew next, as I don’t have to try to end up with 3 beers of like carbonation levels. I have 2 or 3 more upgrades planned, and while some homemade tap handles would be more impressive to the average guest, I’m glad I did this one first. It makes the system more useful, but I think it looks pretty cool from a geeky standpoint, too.



The new system allows for any combination of high and low pressure kegs for my 3-tap kegerator

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

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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:

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Beer List 2010 Course Schedule

<input type="checkbox"/> JAN - BBL-Aged Porter III	101
<input type="checkbox"/> FEB - Mocha Plum Stout	110
<input type="checkbox"/> MAR - Imperial Witbier	201
<input type="checkbox"/> APR - BBL-Aged Barleywine	220
<input type="checkbox"/> MAY - Verano Mexicano Cerveza	300
<input type="checkbox"/> JUN - Blackberry Wheat	321
<input type="checkbox"/> JUL - Icebox Eisbock	401
<input type="checkbox"/> AUG - Over & Back Double IPA	420
<input type="checkbox"/> SEP - Oktoberfest	500
<input type="checkbox"/> OCT - Pumpkinweizen	550
<input type="checkbox"/> NOV - Winter Warmer	601
<input type="checkbox"/> DEC - Vic's Barleywine #5	612

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2010 BEER LIST COURSE SCHEDULE

<input type="checkbox"/> JAN Belgian Strong Dark Ale	675
<input type="checkbox"/> FEB Chocolate Cherry Wheat	700
<input type="checkbox"/> MAR Irish Red	725
<input type="checkbox"/> APR Milk Stout	800
<input type="checkbox"/> MAY Poor Richard II Ale	850
<input type="checkbox"/> JUN Mark's Hard Cranberry	900
<input type="checkbox"/> JUL Homebrew Winner	925
<input type="checkbox"/> AUG Froch w/Honey Ale	975
<input type="checkbox"/> SEP Smoked Porter	1000
<input type="checkbox"/> OCT Abbey Dubbel	1150
<input type="checkbox"/> NOV Oud Bruin Ale	1350
<input type="checkbox"/> DEC Wheat Wine	1500

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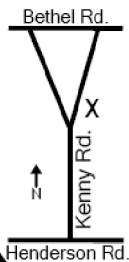
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