



The Grain Mill

Publication of the Scioto, Olentangy and Darby Zymurgists
Volume 3, No. 8 • December 1997

THE PRESIDENT'S CORNER

by Geoff Larsen

I hope all of you make this year's Christmas party at Bonni and Mark's house. It's always a lot of fun. I know I speak for everyone when I thank you guys for opening your home up for this group of reprobates ... I mean, this group of fine folks.

I only saw Mark and Bonni at Victor's Captivator party on December 4. Where were the rest of you guys? You missed some fine eats, good music, and great beer. This year's Doppelbock is a real treat. My hat is off to you, Victor.

Brewed my first beer in my new Dayton digs last Sunday. I think my cat is still laughing at me whenever my back is turned. Let's just say it was an object lesson in how important it is to have everything laid out in front of you before you start to brew. I'll just give one example. I couldn't find my usual thermometer and grabbed another one I had laying around that I never use. Did you know that some thermometers have the Celsius scale on the left side while others have the Fahrenheit scale on the left side? Gee, I wonder what an IPA turns out like when you do a 2-hour protein rest at 53 C (127 F). I could have sworn I was doing a mash at 153 F. Oh well, you'll find out at the January meeting. The beer is fermenting quietly away. It's amazing just how resilient beer can be.

As we head into the Holiday season, we will all be going to a lot of parties. Shoot, I have four to go to the week of the SODZ party alone. Not only will we be traveling to and from them ourselves, but so will quite a few other folks. And, not all of them are as responsible as you

are. So, please be extra careful this season. I want to see all of your smiling faces at the January meeting. Well, smiling is optional. I just want you there.

That's about it for this corner. I've been running off of the mouth long enough. Until the party this month, have fun! Later...

MEETING NOTICE

Thursday
December 13
6:30 p.m.

Christmas Party
Mark & Bonni Katona
2574 Zebec Street, Powell
See Map on p. 7

Bring Enough Beer
for Everyone to Sample
(Minimum 3-4 bottles or
half-gallon jug suggested.)

Visit the SODZ Web Site

www.iwaynet.net/~zaphod/sodz/sodzhome.html

CHRISTMAS PARTY

SODZ INFO

The Scioto, Olentangy and Darby Zymurgists (SODZ) meets on the second Thursday of the month at Goodale Brewing Supply, 1026 Goodale Blvd., Columbus, Ohio.

Meetings begin at 7 p.m. Membership in SODZ costs \$20 and is renewed during the member's anniversary month of joining SODZ. Dues may be mailed to the Treasurer at 1823 Hobbes Drive, Hilliard, OH 43026.

Members receive *The Grain Mill*, the club's monthly newsletter. Articles for the newsletter are due by the end of the month. They may be emailed to the Editor or submitted on a 3.5" floppy disk in Word 6 or 5.1 format for either Macintosh or the PC.

The club's Web side is located at www.iwaynet.net/~zaphod/sodz/sodzhome.html.

The officers of SODZ are:

President—
Geoff Larsen
glarsen@mitre.org

Treasurer
Jon Woodman
woodmanj@aol.com
876-5999

**Secretary and
Newsletter Editor**
Bonni Katona
katona.3@osu.edu
792-7933

On Thursday, December 11, 1997, Mark and Bonni Katona will host their 3rd Annual SODZ Christmas Party starting at 6:30 p.m. Some of the members have been brewing multiple beers for months for the event, so we thought we should get started a little early so we can sample some of everything! Wes has promised to bring a keg of his Double Chocolate, Double Raspberry Stout. AJ has about 5 kegs of beer and may have to rent a U-Haul to bring it! Maybe we should look into rigging a special tap system...

Bonni will be making beer-battered fish with an old friend's never-fail recipe. If you're stumped on what dish to bring or don't like to cook, stop by the Kroger store on Sawmill Road on your way here and pick up a fillet of fresh fish. Let Bonni know you'll be bringing the fish so she won't buy as much herself.

HOMEBREWING CLASS

On Monday, January 12, Gentile's will conduct a class for beginning home brewers. Mr. Ken Hahn, noted homebrew authority and the teacher of Ohio State's Brew Series, will lead this hour-and-a-half session in which one will learn the necessary equipment, techniques, and time frame for successful beer brewing. Also included will be some of Ken's fabulous recipes, as well as a step-by-step approach for your own brews.

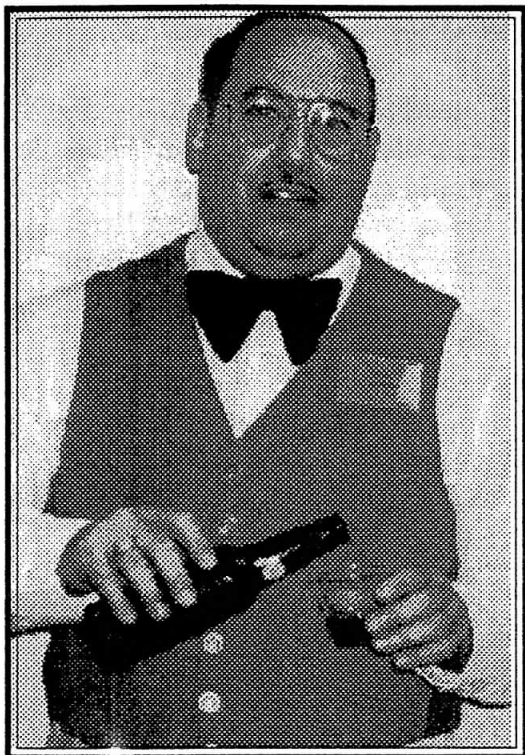
If you have always wanted to make beers as fine as what you buy—and a lot cheaper—then this evening will be just for you. The cost for the night is \$10.99 per person, with Wine Club price as \$8.95. To make it all the more meaningful, they will offer six different types of brews so that the participants will know what style is to their own liking...and making. The class will be held at Gentile's, 1565 King Avenue, and will begin at 7:00 p.m. sharp. They do suggest early sign up as this always fills quickly, especially at this time of year when the weather is perfect for homebrewing. Please call 486-3406 for your prepaid-reservations-only spot.

SODZ HOMEBREWING SUPPLIES

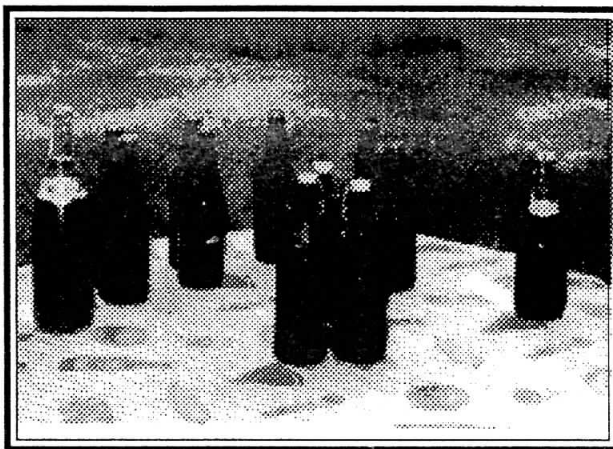
Listed below are the homebrewing supplies purchased from Wines, Inc. by SODZ. If you are interested in purchasing any of these supplies, please contact Jon Woodman at Woodmanj@aol.com. If you do not have an email account, call him during the evening at 876-5999. Contact him by Wednesday and he will bring your order to the Christmas party; otherwise, he will bring your order to the January meeting at Goodale Brewing Co.

SODZ Homebrewing Supplies			
Quantity	Description	Price	Retail
19	1 lb. bag Vienna grain (US) 4-6 Lov	\$0.76	\$1.09
12	1 lb. bag 6-row grain (US) 1.5-2.1 Lov	\$0.76	\$1.09
11	1 lb. bag Klages grain (US) 2 Lov	\$0.97	\$1.39
3	1 lb. bag Wheat (Bel.) 1.6-2 Lov	\$1.18	\$1.69
1	1 lb. bag Wheat (UK) 2.0 Lov	\$1.11	\$1.59
5	1 lb. bag Biscuit (Bel.) 15.5 Lov	\$0.97	\$1.39
11	1 lb. bag Caramalt (UK) 25-35 Lov	\$1.11	\$1.59
6	1 lb. bag Chocolate (UK) 375-450 Lov	\$1.11	\$1.59
5	1 lb. bag Black Barley (UK) 550-600 Lov	\$1.25	\$1.79
2	1 lb. bag Black Patent (UK) 500-550 Lov	\$1.11	\$1.59
4	1 lb. bag Caravienne (Bel.) 19-23 Lov	\$1.18	\$1.69
4	3 lb. bag Laaglander Plain Dry Malt (Dark)	\$7.34	\$10.49
3	3 lb. bag Laaglander Plain Dry Malt (Amber)	\$7.34	\$10.49
2	1 lb. bag Laaglander Plain Dry Malt (Dark)	\$2.79	\$3.99
2	1 lb. bag Laaglander Plain Dry Malt (Amber)	\$2.79	\$3.99
1	1 lb. bag Laaglander Plain Dry Malt (Extra Light)	\$2.79	\$3.99
3	3 lb. bag M&F Plain Dry Malt (Dark)	\$6.99	\$9.99
4	3 lb. bag M&F Hopped Dry Malt (Dark)	\$7.69	\$10.99
2	3 lb. bag M&F Plain Dry Malt (Amber)	\$6.99	\$9.99
2	1 lb. bag M&F Plain Dry Malt (Extra Dark)	\$2.79	\$3.99
3	1 lb. bag M&F Plain Dry Malt (Dark)	\$2.79	\$3.99
4	1 lb. bag M&F Hopped Dry Malt (Dark)	\$2.79	\$3.99
2	1 lb. bag M&F Plain Dry Malt (Amber)	\$2.79	\$3.99



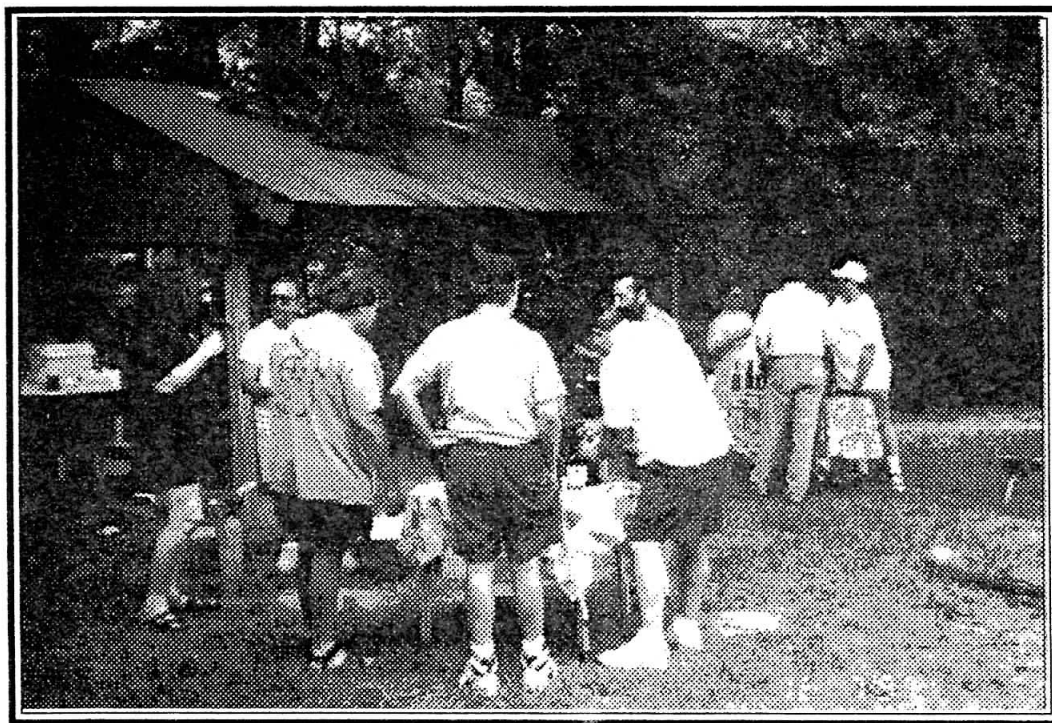


Tom Jones wins the award for the most professionally dressed steward at the Ohio State Fair Homebrew Judging

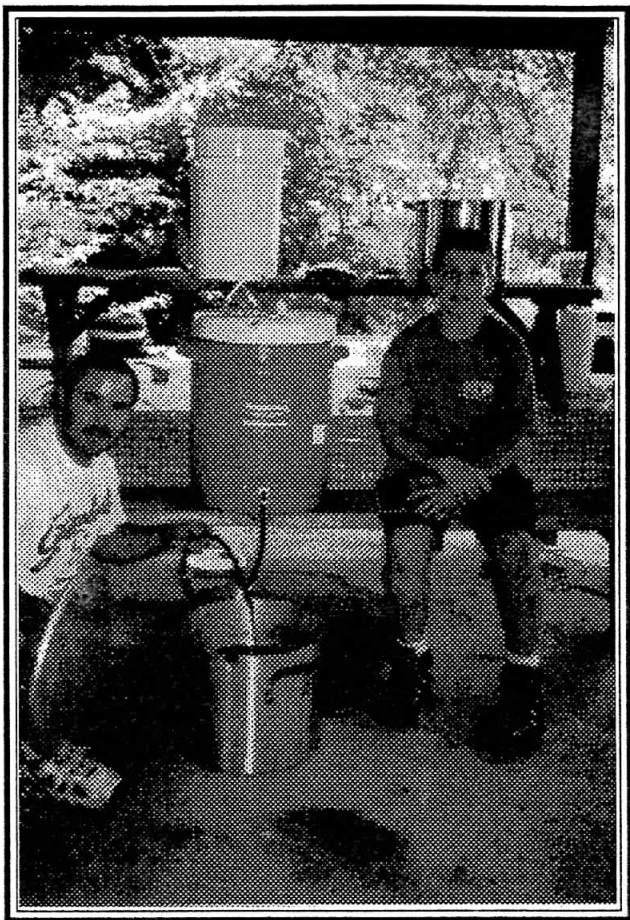


SODZ Entries for the AHA Club-Only Competition were arranged for judging at the SODZ Campout.

The Summer of '97



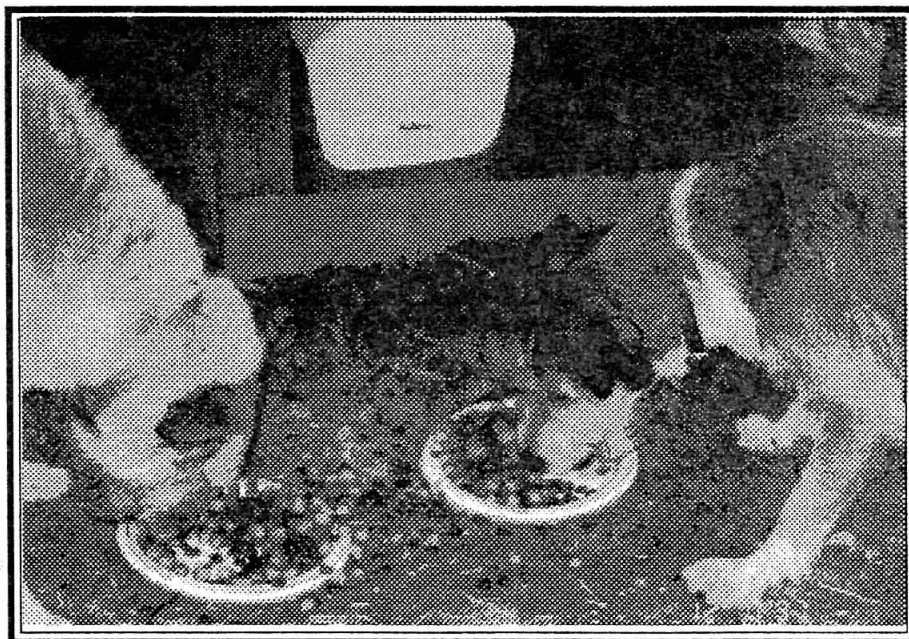
SODZ members select the winning entry to compete in the AHA Club-Only Competition—and a good time was had by all!



AJ Zanyk takes on an apprentice, Richard Cotterman, as he brews a batch of Chocolate Raspberry Stout.



Larry Pesyna was the first casualty at the SODZ Campout. Note the ice bag on the knee.



Two happy campers!

SAM'S TRIPPEL

by Geoff Larsen

This is a recipe for a Belgian Trippel that I brewed last January. It is a superb version of the style and is relatively easy to brew. This particular batch has been bottled for a little over three months and is still evolving in the bottle, even after all the maturation time in carboys. The flavors that come through now are a mixture of peach and berry, with honey tones underneath. As it continues to dry out, the honey tones should slowly fade.

This recipe calls for no flavoring hops and very little bittering. A Trippel is similar to a hefeweizen in that regard. The bitterness is providing some balance, but you are really zeroing in on the spicy and fruity character provided by the yeast. Some flavoring hops would be all right, but you would want to be selective and keep it light. Say, half an ounce of Saaz for 10 minutes. The focus should be on the malt character.

Ingredients:

1. 12 lb. Belgian Pils malt
2. 2.25 lb. Domino cane sugar (yes, plain old white sugar. Take that, CP!)
3. 7 - 8 HBU Saaz hops for bittering
4. Wyeast 1214 Abbey Ale I yeast

Mash Schedule:

- 30 minute protein rest at 130-135 F (higher is better than lower)
- 30 minute mash at 144 F (don't need to be exact)
- 45 minute mash at 156 F (don't need to be exact)
- 10 minute mashout at 168 F

Notes:

Final volume	5 gallons	Target	OG
1.094		Final	OG
1.012 - 1.015			

This beer needs a whopping big starter of yeast to kick things off at pitching. Build to at least a quart volume. A half gallon would be even better.

A tip here. Take a sample at the end of the sparge. (Be sure to stir the wort first.) Note the volume. Go ahead and start bringing the wort to a boil. Cover the sample, stick it in the fridge, and cool to room temperature. You can then measure the sample's SG and see whether you need to do a boil correction with a little extra dried malt extract (DME) to compensate for reduced conversion efficiency.

For example, I typically end up with about 7 gallons of wort after sparging. Assuming it is possible to get 36 points/lb/gal out of the malt, a 85% conversion rate would yield a SG of 1.052 for the sample. That should be your target for this beer. Suppose I only got 75% conversion. That would result in a sample SG of only 1.046. In order to meet my target OG of 1.094, I would add 1 lb of DME to the boil in addition to the sugar that is required.

Keep the fermenting wort cool (65F). You will see a slow, steady primary fermentation that takes quite a while (10 days for me). The cooler temperature helps to minimize the production of large alcohol molecules, which are responsible for harsh flavors and (apparently) killer headaches.

This beer will require fresh yeast at bottling. A pint starter is plenty.

Finally, be patient with this beer. There is a lot going on in this beer and it requires a long time to mature. If you don't do an extended period in carboys, wait at least three months to sample a bottle. Six would be better. Any banana aroma/flavors early on will fade with time and then you will have the Nectar of the Gods.



Map not to scale

Mark and Bonni Katona
2574 Zebec Street, Powell
Corner of Zebec & Crampton
792-7933

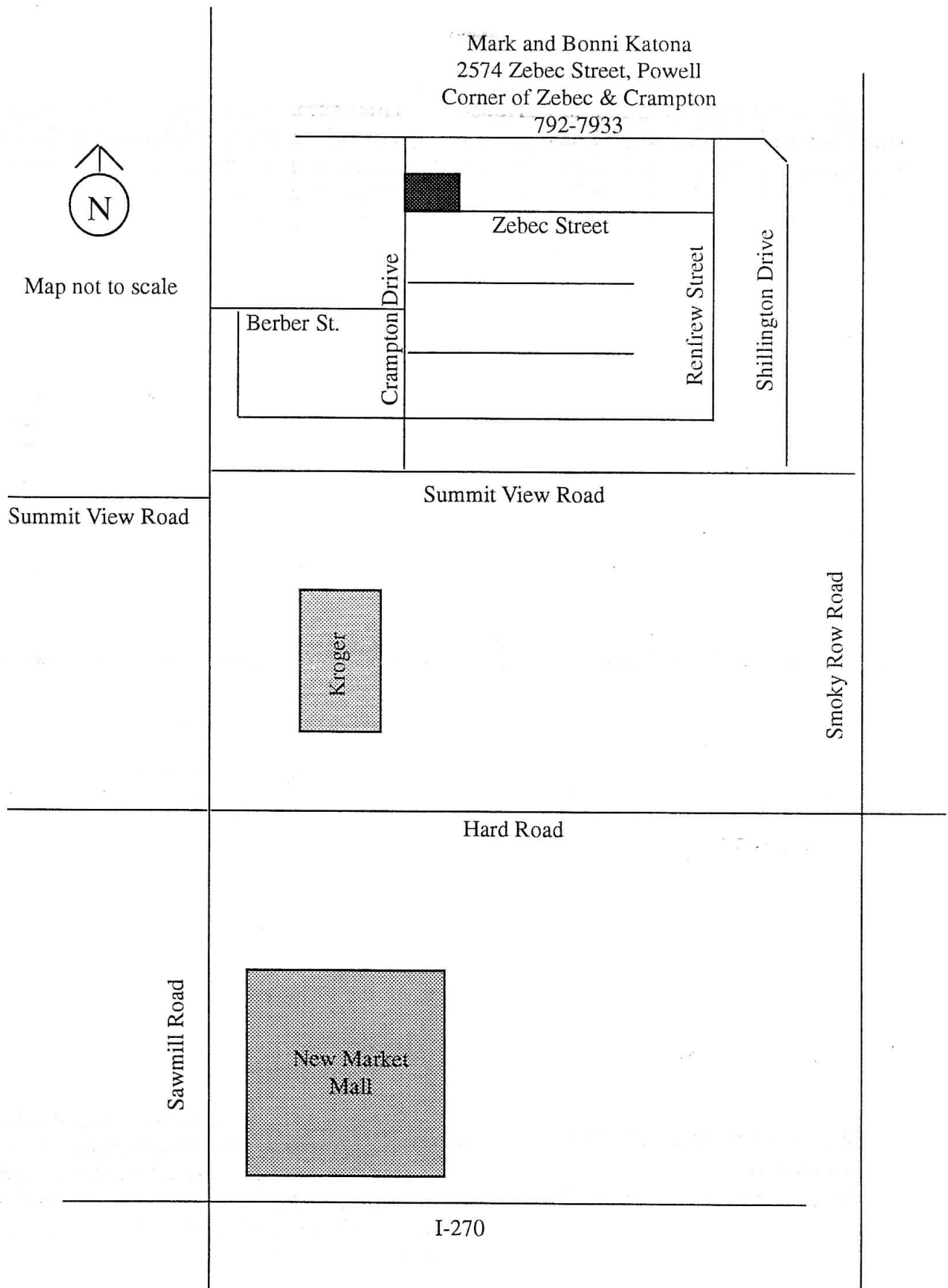


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MARK YOUR CALENDARS

<i>December 11</i>	<i>SODZ Meeting</i>
	Christmas Party
	Mark & Bonni Katona's House
<i>January 8</i>	<i>SODZ Meeting</i>
	Goodale Brewing Co.
<i>January 31</i>	<i>U-Brew at BrewWorks</i>
	Covington (Details Next Month)
<i>February 28</i>	<i>Cincinnati Road Trip</i>
	Bock Fest and Keg/Bottle U-Brew
<i>May 2</i>	<i>Beer and No Sweat</i>
	Cleveland
<i>August 15</i>	<i>Beer and Sweat</i>
	Cincinnati