



The Grain Mill

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The President's Corner

by Bonni Katona

Happy Holidays!

If you weren't able to attend the Captivator Doppelbock party at Hoster's this year, you missed out on a really great event! There was quite a bit of fanfare as the firkin was presented. Two pitchers of hops were distributed through the crowd, and Walter Leake helped carry the firkin to the stage. Victor Ecimovich presented Columbus Crew Head Coach Tom Fitzgerald with a mallet to tap the firkin, and the festivities began!

Chef Ron Phillips presented a sumptuous buffet of carved steamship round, steamed mussels, baked salmon, peel-and-eat shrimp, and other delicacies. Music was provided by Conspiracy.

But let's not forget the important part—the beer! Victor has a real winner with his Captivator Doppelbock. Herb Bresler went to the bar and returned with a round of beer for our table right from the firkin—mmm! There were four tables of SODZers present, and a good time was had by all!

On Thursday, December 10, SODZ will hold its 4th Annual Christmas Party at the Katona house starting at 6:30 p.m. New this year is the addition of a four-season room with a hottub. You're more than welcome to arrive with swimsuit and rubber duckies. Not permitted in this room are cans or bags of malt extract, hops, grains, and large stirring spoons! Read my lips—the hottub is not a mashtun AJ!

Do bring an appetizer, plate of cookies, or dish to share, along with some homebrew. Will we outdo last year's display of kegs? We will

also show the Fox News spot on homebrewing, featuring SODZ.

As always, we want this to be a safe holiday season, so please drink responsibly and don't drive if you've over-imbibed. We want to see everyone next month.

See you Thursday!

MEETING NOTICE

**Thursday Dec.10
7 p.m.**

*The Katona House
2574 Zebec Street
Powell, Ohio
792-7933
(See Map Inside)*

Visit the SODZ Web Site

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

SODZ INFO

The Scioto, Olentangy and Darby Zymurgists (SODZ) meets on the second Thursday of the month at Goodale Brewing Supply, 1185 Chesapeake Dr. , 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 9477 Tramway Court, Cincinnati, OH 45242

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—

Bonni katona

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Treasurer

Jim Leas

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**Secretary and
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Mark Katona

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Membership Director

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Cherry/Raspberry Wheat

Stacy Groene

This is the fruit beer that I brought to the October SODZ meeting and the Millennium Brew.

I got the idea for the cherry/raspberry mix from a "Raspberry/Cherry Ale" recipe in Al Korzonas' "Homebrewing Vol. 1"

5 gallons (partial mash)
6lbs Paul's Pale Malt
4lbs Wheat Malt
3.3lb Wheat Malt Extract (60%wheat/40%barley)
1/2 oz East Kent Goldings (6.5% AA) - 60 min
1/2 oz East Kent Goldings (6.5% AA) - 10 min

7lb can of "Vintners Harvest" Cherry Wine Base- in Secondary (this is basically just whole cherries in water)

2.5lb Frozen Raspberries

Wyeast 1056 (from starter)

Single Step Infusion Mash @ 153 Deg F for 75 minutes. First runnings were 1.063 and stopped sparge at 1.010 (corrected to 60 deg F). Boil for 90 minutes, adding extract at beginning of boil.

O.G. 1.067 @ 60F

Fermented for 1 week @ approx. 65 deg.

I blanched the frozen raspberries by dipping them for 5 seconds in a small amount of boiling water, then added all fruit (Cherries and Raspberries) and the cooled blanch water to the secondary. Racked from primary onto the fruit and added Pectic Enzyme at the rate of 3 drops per gallon.

(Note: I used a 6.5 gallon secondary to contain the additional krausen generated after adding the fruit, but you could also use 5 gallon carboy and a large diameter blow off hose)

Fermented in secondary @ 65 deg F for 8 days and racked off the fruit to 5 gallon tertiary. Held tertiary at 65 deg F for one week and then moved carboy to beer fridge at 40 F for one week. Kegged and force carbonated.

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



Map not to scale

Summit View Road

Berber St.

Crampton Drive

Zebec Street

Renfrew Street

Shillington Drive

Summit View Road

Kroger

Smoky Row Road

Hard Road

Sawmill Road

New Market
Mall

I-270



Powell, OH 43065
2574 Zebec Street



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Mark Your Calendars

***December 10 Christmas Party at
Bonni and Mark's Bring your
Swimsuits***

***December 11 Christmas Party with
DRAFT in Dayton***

January 1999

Meeting at Goodale Homebrewing

SODZ members invited to DRAFT Christmas Party

We will be gathering at the Dayton Canoe Club on December 11th (the day after ours) starting at about 7 pm, starting officially at 7:30, and running until we're out of food, beer, and stamina.

The easiest, though not fastest, way to get there is to take I70 west to Rte 4 south. Rte 4 blends into I75 from the left side just ahead of the exit you want. Stay in the left lane as you see the I75 signs and take the first exit - from the left lane - to Grand Street. On the ramp, stay in the right lane; the ramp splits at the bottom. Turn right off the ramp, stay on the right and follow the road straight (don't know the name). Be careful, there is a blind one-way intersecting from the right and they barrel through there. You will be on a divided neighborhood street with a car lot on the right. This deadends into Main St. (watch for Chicken Louie's on the left corner). Turn left, go about 1.5 blocks and turn right into the Dayton Education Association parking lot. Go straight through the lot into the alley that runs at right angles to Main St. On the right, just before you would reach the T intersection with Riverside, is the fenced parking lot for the Canoe Club. Park, come on out to Riverside and turn left. Half a block up is the cosswalk to the stairs up the embankment. The DCC is the second large building squatting on the top of the embankment.

The meeting is a potluck, optional for you guys. If you have some of your fine brew you'd like to bring, that would be great. We have a blind bottle exchange, which is also optional. Bring a wrapped bottle, get one in the raffle. If it's homebrew, we ask that you indicate style and your name so the lucky recipient can thank you. If you want to share the recipe, tuck that in, too.

It will be good to see you there, and any other SODZers who want to brave the trip. Given enough warning on numbers, I'll put out a call for draftees who can offer crash space for those who don't want to face the return trip 'til morning. Can't promise results, but it will be a good test of our hospitality.