

---

# The Grain Mill

Publication of the Scioto, Olentangy and Darby Zymurgists, Inc.

February 2001

---

## President's Corner

*by Mark Irwin*

This month's meeting, which will be on Thursday the 8<sup>th</sup> at the Smokehouse, should be a busy meeting this month. We will be doing the judging to determine our entries in the upcoming Dunkel (Category 13 European Dark Lager (Munich Dunkel and Schwarzbier)) and Stout (Category 16 Stout & Category 12C Russian Imperial Stout) club only competitions. If you have something you want entered please bring them along. It is also nomination night for next year's executive. If you wish to help out on next year's executive, please

let me know. All positions are open, including President (especially President). I'm sure we can find somebody to nominate you if you're interested. And finally, the announcement of the next Smokehouse beer will be made. If you haven't got your vote in yet, please see the accompanying article elsewhere in the newsletter as it's not too late to vote.

Most of you missed an enjoyable event last month at the annual tapping of the Robert Burns Export Scottish Ale. However Jarvi and I did the club proud by helping to devour the haggis (a 15 pounder I understand) and the

firkin of the Burns. DRAFT was also well represented at the event with four members in attendance, Bob and Brea in great kilts, Larry, and Pat in a skirt. For those of you who know Pat, know that the Burns dinner must be a special event, as I don't think anybody has seen Pat in a skirt before (including her husband Larry). Hopefully Mark has found room for some of the pictures from the event elsewhere in the newsletter. It was a night of drinking, eating and recitation of Burns work (much of it of a bawdy character). The poem that probably had the favorite line of the night, based on the number of times the line was used, was from the following poem...

(CONTINUED next page)



### Mark Your Calendar...

- |               |                                           |
|---------------|-------------------------------------------|
| <b>FEB 8</b>  | SODZ Meeting 7:00 pm, Barley's Smokehouse |
| <b>FEB 17</b> | CMI Pub Crawl                             |
| <b>MAR 8</b>  | SODZ Meeting 7:00 pm, Barley's Smokehouse |

## SODZ INFO

The Scioto, Olentangy and Darby Zymurgists, Inc. (SODZ) meets on the second Thursday of each month usually at Barley's Smokehouse, Dublin Road, Columbus, Ohio.

Meetings begin at 7 p.m.

Membership dues are \$20 per year and are renewable during the member's anniversary month of joining SODZ. Dues may be mailed to:

Eric Drake (Treasurer)  
2821 Hiawatha St.  
Columbus, OH 43211

Members receive The Grain Mill, the club's monthly newsletter. Articles submitted for the newsletter and should be received no later than **March 1st** for next month's issue and may be submitted by e-mail, preferably in MSWord, to [markrichards@columbus.rr.com](mailto:markrichards@columbus.rr.com) or on disk in MSWord.

Current SODZ Officers are:

### President

Mark Irwin  
[irwin.49@osu.edu](mailto:irwin.49@osu.edu)  
(614) 457-2487

### Vice President

Jim Leas  
[jimleas@aol.com](mailto:jimleas@aol.com)  
(513) 936-3061

### Secretary/Newsletter Editor

Mark Richards  
[markrichards@columbus.rr.com](mailto:markrichards@columbus.rr.com)  
(614) 268-1178

### Treasurer

Eric Drake  
[drake.49@osu.edu](mailto:drake.49@osu.edu)  
(614) 267-2823

### Membership Director

Bonni Katona  
[bkatona@columbus.rr.com](mailto:bkatona@columbus.rr.com)  
(614) 792-7933

[www.sodz.org](http://www.sodz.org)

## PRESIDENT'S CORNER (continued)

Johnnie Lad, Cock Up Your  
Beaver (1791)

When first my brave Johnnie lad  
came to this town,  
He had a blue bonnet that wanted  
the crown;  
But now he has gotten a hat and  
a feather,  
Hey, brave Johnnie lad, cock up  
your beaver!

Cock up your beaver, and cock it  
fu' sprush,  
We'll over the border, and gie  
them a brush;  
There's somebody there we'll  
teach better behavior,  
Hey, brave Johnnie lad, cock up  
your beaver!

I'll let you try to figure out the  
line on your own. Just about  
everybody had a good time (the  
last of us left around 3 in the  
morning) and I plan to go next

year. Also, if you haven't had any  
of the Burns yet, consider giving  
it a try at meeting on Thursday.  
It is a beer I think will evolve over  
time.

A bunch of us were talking a  
while ago (maybe it was at  
Steve's birthday party) about tak-  
ing a trip out to Granville this  
Saturday to check out Brews. It's  
a place I've heard good things  
about but never managed to check  
it out. There should be more  
details from Bonni elsewhere in  
the newsletter.

Also coming up, as I mentioned  
last month, is the CMI pub crawl  
around the Cincinnati area on the  
17th. If you want more informa-  
tion please contact me. I should  
mention that I don't know  
whether there is any space left or  
not.

See you all on the 8<sup>th</sup> at the  
Smokehouse.

## Beer Quote of the Month:

“How easy can the barley-bree  
Content the quarrel  
It's aye the cheapest lawyer's fee  
To taste the barrel”

- Robert Burns (1759-1796)





## Who Will Brew At The "Smokehouse" Next?

Here is the list of the five beers under consideration to be brewed at the Smokehouse. Please send me your first and second choices via e-mail <[irwin.49@osu.edu](mailto:irwin.49@osu.edu) or [irwin@stat.ohio-state.edu](mailto:irwin@stat.ohio-state.edu)> by 5pm on Thursday February 8th (extended from the original Tuesday deadline). I will also take votes in person at the Smokehouse up to 7pm. If you decide to vote this way, please do it quietly and in writing. The beer with the highest score (2 points for first choice, 1 pt for second choice) will be forwarded to Scott to be brewed. In the case of a tie, the beer receiving the most first place votes will be declared the winner. If you didn't get the detailed descriptions (recipes and judging comments) in your e-mail, let me know and I will forward them to you again.

### Beer Brewer Honors

Alt - Ken Wagner, Barley's Best of Show Round

American Pale Ale - Jeremy Appel, 1st State Fair & 1st CMI Oktobersbest

Porter - Jeremy Appel, Barley's Best of Show Round & 1st CMI Oktobersbest

Smoked Brown - Stacey Groene, 1st State Fair

ESB - Stacey Groene, 1st State Fair

## AHA Club-Only Competition Schedule

### Early-February 2001

Dunkelmania!

Category 13. European Dark Lager (Dunkel and Schwarzbier)

Entries due by Wednesday February 21, 2001

### Late March 2001

Category 16. Stout & Category 12C. Russian Imperial Stout

Entries due February 26, 2001 - March 9, 2001

### Late May 2001

Category 14. Bock

### August 2001

Category 19B. Witbier

### Early October 2001

Category 6C.

California Common

### Early December 2001

Category 10A. Mild



### F.Y.I.

#### rec.crafts.meadmaking

For those of you who read USENET newsgroups on the net, there is currently discussion to form a new newsgroup that some of you may be interested in. In news.groups there is discussion to form rec.crafts.meadmaking. Most of the mead making discussion in USENET takes place in rec.crafts.brewing and rec.crafts.winemaking to the best of my knowledge. Based on the amount of traffic in these two groups, plus others, a mead specific group seems to make sense to me. If you are interested in this group, check out the discussion in news.groups to decide if this is a group for you and whether you wish to vote (for or against) its creation.

# Carboy Safety Tips

by A.J. Zanyk



Many of you may already know that on Labor Day of 2000, I had a "Mishap" with a carboy. I was working in the basement trying to get a few carboys clean. I set a carboy down on its lower edge and slightly misjudged the distance to the floor. It didn't hit real hard, just too hard in the wrong place. A broken carboy can be converted into thousands of razor sharp shards in the blink of an eye, and that's just what happened. Once the carboy broke there was no time to react. Without going into too many details, all I saw was a flurry of glass and -----.

I'll preface this article by saying that the accident was my fault and I set the carboy down on a concrete floor apparently too hard. Though empty, the carboy literally exploded to release the energy from the impact. (I have a theory that things may have been different had the carboy been full, but that's another article.)

Basically I feel relatively safe around the thick walled 5 and 6 gallon carboys most of us use everyday. And I am still a fan of brewing in glass over plastic. But it's the 6.5+ gallon containers that present the greatest danger. These containers are not designed for the uses we put them

through. My understanding is that they are manufactured for the shipment of industrial acids. Traditionally they are packed in wooden crates for rigidity and protection. Somewhere along the line someone obtained them for sale by local and national homebrew shops and we are all at risk.

I can tell you from experience that the thread top carboys commonly referred to as "6.5, 6.8 or 7 gallon" are made of a very thin walled glass. The sidewalls measure a mere 1/8th inch thick. Take a look at a ruler to refresh your memory as to just how thin that is in comparison to the size of the vessel.

The purpose of this article is to tell you what I have done about the potential problems with the vessels we use as fermenters. After my accident I began thinking of how to prevent this from happening again. I came up with the idea of wrapping the carboy in a material that would fulfill three basic criteria.

- 1) It had to prevent the broken glass from reaching us.
- 2) It had to be functional enough to allow the carboy to be carried without the covering coming off and creating an accident.
- 3) It had to be somewhat resilient and not affected by the chemicals we use to clean and sterilize.

I looked around town and discovered a thick black plastic netting at a local Frank's Nursery. The material is a rigid plastic, molded into a "Chicken wire" type fencing product, used for small animals or compost piles. Several styles are available. We tested this material by purposely

trying to cut through it with a sidewall shard of my broken carboy. While it did cut, it did not cut easily and I think the force needed to drive the test piece of glass through the material was more than a breaking carboy could generate. I also like the plastic, as it appears to be nonporous so as not to harbor dirt, mold, and other nasties.

I refined the idea further to include a tape wrapped around the carboy every few inches. Sold around town as "Repair Tape", this product is a 2" wide milky white translucent tape that stretches and does not rip easily even when cut. It also appears to meet the 2 other requirements that I set for the netting. This tape, when stretched while applying, seals itself to the surface it is applied to such that it is difficult for anything to get underneath.

The premise is that these two products combine together to reduce the possibility of getting cut. A "Safety Glass" tape coating over 50% of the carboy surface that will hold the broken glass together and a protective "Cage" that holds the glass in. Simply put, if the carboy were to break all you should have is a bag of glass.

I have another of these 6.5 gallon carboys that I intend to sacrifice for testing purposes. I plan to bring this caged carboy to the February meeting and smash it against the pavement in the parking lot. This carboy will be full of water on the premise that the glass will be more likely to penetrate the cage when the carboy is full, than if it were empty. I also plan to drop it from a height to see if I can make the cage fail. Depending on what occurs, I will refine the process, or wrap all my carboys before I use them again.



By Bonni Katona

You say you don't get out much these days? You're tired of those winter blues, or blahs? Is that what's got you down, Bunky? Well, we've got just the cure for you! This Saturday, February 10, let's make a road trip!

First stop will be at noon at Bunky's Legends Brewing Company, 1600 W. Church Street, in Newark to see what Angelo's got on tap. Then we'll follow each other to Brews Café in Granville. They have over a dozen beers on tap and over 250 different bottles. Good eats, good beer, good company. Now that's a recipe that's sure to chase away those winter blahs. See you then! (Directions on page 7)





# Canada Bound

by Rick DeShone

Since the family did not get a vacation this summer due our move, I was watching for something special for Christmas. I finally found it - 3 days dog-sledding in upper Ontario. So on January 26th I packed my wife, 7 and 9 year old up and drove off to Canada. Canada is home of some incredible lagers. I remember a few trips to the great white north in my youth. Since I was driving, I thought I might work in a detour or to a beer store or brewery without too much disturbance of the family trip. Besides, I quickly learned I could bring back a case per adult duty free. (I had to work it into the travel, since we were staying at an Eco-Lodge 2.7KM away from any road with no electricity.

It's been a while since I have been in Canada, so I pulled out Brian Glover's "The World Encyclopedia of Beer" to see what I might find. Canada's laws are quite restrictive and until recently suppressed the sale of beer not brewed within a given province. This led to a domination of the market by Labatt, Molson, and Carling. Molson merged with Carling in 1989, leaving two large nationals. Since I was in Canada, it would be easier to get hold of John Labatt's Classic and the Molson Signature brews.

Our first overnight stay was in Maynooth, Ontario (3 hours Northeast of Toronto.) This put us close to the meeting point for our guides. We stayed at the Arlington Hotel - a hostel on the 2nd and 3rd floors above the town bar and restaurant. The other two buildings that composed the town were the general store and the gas station. While the family was not really impressed, Fred and his mother that ran the hostel were nice and gave us the top floor. Downstairs in the bar Fred had Labatt Blue on tap which took me back to visits to Canada in my youth. Even all the snowmobiles coming in for a night's brew or two didn't bother us after a while.

The next day I found a beer store and after talking to several local folks, selected beers from Sleemans, Upper

Canada, and Unibrou. These I packed to sled into the lodge for the next three nights. Before I get to the brews, let me tell you dog-sledding is hard work, but it is awfully exhilarating. After being introduced to our dog teams and told the basics of sledding, we got in line for our first trek. The dogs sense it and begin to bark with excitement. As our dogs are a mix of husky, malamute, mutt, and even some wolf, the cacophony of sounds gets your heart pounding. The sound has to reach 80 decibels.

Once you step off the break and the dog's explode into a run, you find yourself flying over the snow. My children loved it. Our seven dog team kept us on our toes or floating off our seats for the next three days. We averaged 20-25Km per day. I am proud of the fact that my sled with my two children was the only one of the five on the trek that did not overturn.



My favorite two brewing companies were Upper Canada and Unibrou. Upper Canada Lager is what I would call the Quintessential Canadian Lager. Very crisp finish with throaty malt and well balanced hops at 5.3% alcohol. Another sister brew from Upper Canada is Rebellion Lager. This lager has stronger hops and comes in a 6% alcohol. I found a variety pack that included these, a light lager, dark ale, and a surpassing Maple Brown Ale. I usually stay away from Maple beers, but, although it was a bit sweet, I found this one particularly pleasant. The Rebellion and Lager were two that I brought back.

Sleemans has become the third largest brewer in Canada. Sleemans recently acquired Upper Canada. I switched to

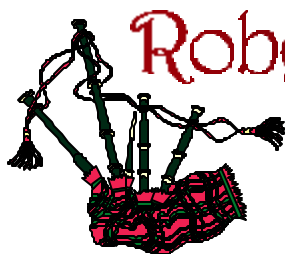
Sleemans and also found a very respectable Lager. Not quite as full as the Upper Canada, but good. I also brought back Sleemans Cream Ale. One beer I did not really care for was Brick Brewery's Dark Cream Ale. It tasted more like a nut brown than anything, and wasn't what I was hoping for after several great brews.

The last brewery I explored was Unibrou out of Quebec province. A home brewer could really fall in love with this one. Every beer is an experience. It was founded in 1991 by Andrea' Don. I found a variety pack with 12 of their brews. Five of them have over 8% alcohol content. All are bottle conditioned. All that I tried are spicy and fruity and I wouldn't sit back and knock off a six-pack.

Blanch de Shamble is a cloudy bottle conditioned wheat beer at 5%. La Gaylord which I tried is a bottle conditioned grit with no hops 5%. Not a good nose, but a reasonable if slightly sour taste. Raftman uses peat-smoked whiskey malt 5.5%. The smoky taste is not overpowering and really fills out the middle of the beer. On the top end of the alcohol chain are Maude with a great label based on a Canadian folk tale about 7 French loggers who made a pact with the devil to get home for the Christmas holiday 8%. Also awaiting my taste test is La Fin du Mooned a triple fermented extra-strong ale that weighs in at a hefty 9%.

On the way back across Ontario I stopped in Gulp to see if I could tour Sleemans. They were not running tours that day, but I was able to stock up on some Sleemans and Upper Canada products. The brewery is quite modern as it was re-built in 1989. Now there's just that customs agent. Surely with two children in the car and pleasant small talk about our exciting dog-sledding expedition, he won't want a car search, right?



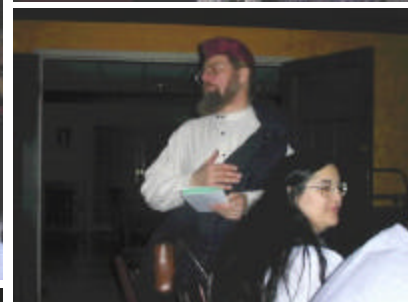


# Robert Burns Dinner And Scottish Ale Tapping

Photos courtesy of Mark Irwin

It looks like a good time was had by all at the Robert Burns Dinner. For more pictures take a look at the following web posting:

<http://stat.ohio-state.edu/~irwin/robbieburns.html>



## Papa Piggy Pale Ale (American Pale Ale) As brewed by Jeremy Appel.

1 lb. American caramel malt 60 Lovibond  
1 lb. cara-pils or dextrine malt  
1 lb light Munich malt  
6 lbs Munton's light DME  
1.5 oz. Centennial pellet hops (10.5% alpha acid)  
for 60 min.  
1 oz Willamette Hops (5% alpha acid) for 30 mins.  
2.5 oz. Cascade hops (5.4% alpha acid):  
1 oz. for 15 min., 1 oz. for 5 min.,  
0.5 oz. (dry hopping).  
Wyeast 1056 (American ale)  
1 1/4 cup dry malt extract

1. Add grains to 1.5 gal. water. Steep for 30 minutes at 150 degrees and remove.
2. Bring to a boil and add light malt syrup (remove pot from burner when adding malt to avoid caramelization)
3. Boil for 10 mins and then add bittering hops.
4. Boil for 45 min and make first Cascade addition and add 1 tsp. Irish Moss
5. Boil 10 min more and make second Cascade addition. Boil for 5 more min.
6. Cool wort to 70-75 degrees and pitch yeast.
7. Ferment in primary for four days between 65-70 degrees or until airlock bubbles less than once per minute.
8. Rack to secondary fermenter and add dry hops. Let age for two weeks.
9. Prime and bottle with 1.25 cups of Light DME.
10. Wait an additional two weeks to ensure proper carbonation.
11. Enjoy!!

## This 'n' That ----- By Bonni Katona

Jim Rudy called and asked if anyone is looking for corny kegs. He has a friend in another Ohio homebrew club that's got some for sale for \$15 each. Let me know if you're interested, and I'll put you in touch with Jim.

SNOBs is planning their annual Beer and No Sweat pub crawl for Saturday, April 21. As usual, it will start and end at the Budget Inn, 14043 Brookpark Road. The phone number is (216) 267- 2350. The event is still in the planning stage, so there is no list available yet with the breweries/brewpubs to be visited.

Please Keep those recipies coming as I would like to begin including a recipe at the end of each Grain Mill. Submit recipies for publication to [markrichards@columbus.rr.com](mailto:markrichards@columbus.rr.com). Thanks.

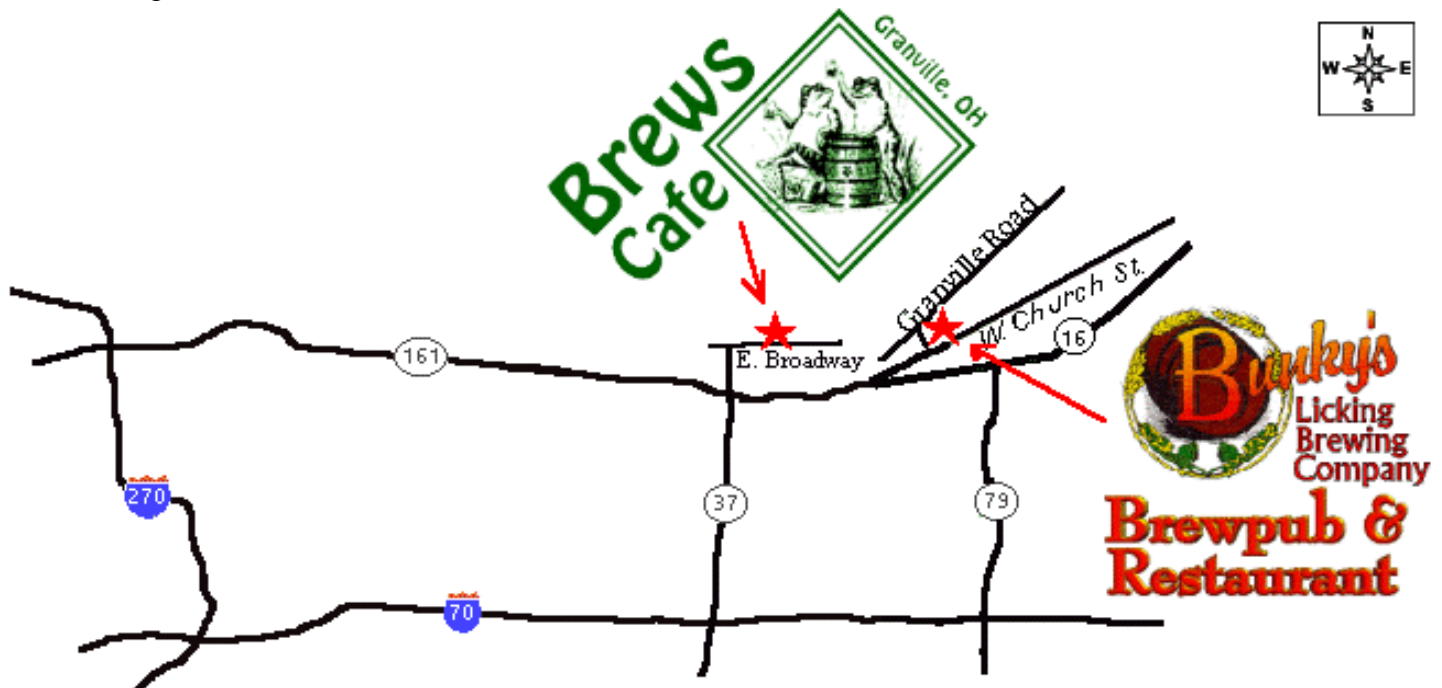
---

## Road Trip Directions

Bunky's Brew Pub & Restaurant is located on the west side of Newark, Ohio. From Columbus, take I-70 East to the State Rt 79 North exit at Buckeye Lake. Stay on Rt. 79 North thru Heath & exit on Rt. 16 West (merge left). Or from I-270 take 161 East and it will turn into Rt. 16. Exit Rt. 16 at the Church St./Country Club Dr. ramp and go straight thru the light at the bottom of the ramp. This is West Church St. and Bunky's is three tenths of a mile from the light on the north (right) side at 1650 W. Church St.

Bunky's (740) 344-2739

From Bunky's get back onto 16 West to SR 37, turn right and go up the hill. Turn right onto Broadway, Brews is located at 128 East Broadway (the crosswalk) in downtown Granville, Ohio. There is parking on the street right in front and all around the block.



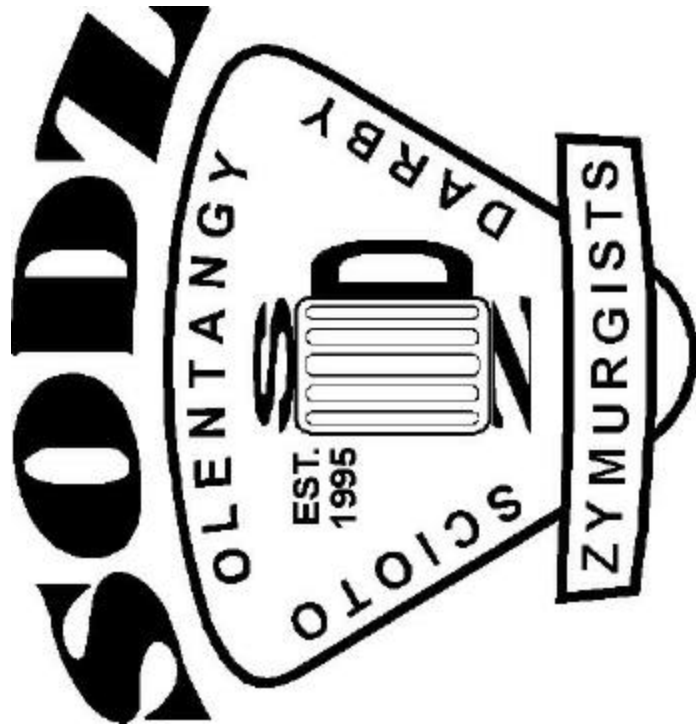
---

## And For Those Who Missed Last Month...



"Behold,  
the Mead"

Big Ups to Woody and Eric Drake for their most excellent Mead presentation last month.



The Grain Mill  
February 2001

Scioto Olentangy Darby Zymurgists  
The Grain Mill Editor  
39 East Torrence Road  
Columbus, OH 43214