



The Grain Mill

Publication of the

Scioto, Olentangy and Darby Zymurgists, Inc.

February 2006

Vol. 11, No. 9

THE PRESIDENT'S CORNER

By RICK DeSHONE

As I reflect on the past two years of SODZ, I have to be very pleased with how the club has grown. We continue to add new members each meeting, and we have a great deal of club enthusiasm. Jay and Jeff have done a great job to promote participation in competitions. Frank has done an outstanding job, once again, organizing our competition, British Beer Fest III. Bonni continues to do a great job on the newsletter.

SODZ is gaining recognition both within the state of Ohio and outside our region. Numerous medals and several best-of-show awards have come home to SODZ members this year. In addition, we continue to have some balance to activities and programs with presentations on beers styles, ingredients, techniques, and beer appreciation. SODZ has been fortunate to have several professional brewers join us for meetings and give presentations. I know that just having an opportunity to sit and talk with them or tour their breweries has helped me attack a new style or plan my ever-evolving brewing equipment.

Discussing our common hobby and passion for beer is really what the club is about for me. You can always find someone there with judging experience to critique your beer and provide suggestions. Sometimes just hearing someone's question or seeing what someone else is doing helps you to re-think the way you do things and improve your methods. After attending a session a while back, I saw how extensive Herb Bresler's brewing notes were. He basically has a lab book with very detailed notes on each batch. I realized that since I went to software to plan my brew sessions, I never lost a recipe, but I was missing some of the notes on what really happened in a session that could have a huge impact on how that batch turned out. I now attach a lined sheet of paper with my brew session and keep a clipboard next to me while I brew. Anytime I go near the mash tun or kettle, I record the time and activity. I keep these notes around until I have time to log them into the brewing session. Just recording

the time has taken a lot of guesswork out of these notes and gives me a better chance at repetition.

We had a meeting of the board last week and one thing is becoming quite clear from our discussions. SODZ has become a robust enough group to warrant scheduling more than just a meeting each month. We will be scheduling more brewing events where we can get multiple people to brew together. Every brewer has different equipment and a different way of doing things. I know in the past that brewing alongside some other brewers has helped me pick up tricks that can really streamline the process and clean-up. It's great to see someone else's brew kettle, mash tun, or burner and evaluate how it works in comparison to what you are using. Look for opportunities in March, April, and May to do this.

Our British Beer Fest will be held on April 1. This is our annual club-sponsored competition. We always have plenty of member help to organize and run the event on competition day. With all the brewers in the club, we should have a long slate of entries this year. We are tired of sending the 1st prize (a yard glass) out of state, so get brewing! We want a SODZ member to take home the 1st prize this year.

(Continued on p. 2)

SODZ MEETING

Saturday, February 4, 2-5 p.m.

Brews Cafe

(Upstairs at Brews Too)

**128 East Broadway
Granville, Ohio**

**Name That Style &
Name That Beer**

**Directions available at
www.brewscape.com**

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 p.m.

Membership dues are \$15 per year and are renewable during the member's anniversary month of joining SODZ. Dues may be mailed to:

Mark Katona, Treasurer
2574 Zebec Street
Powell, OH 43065

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 e-mail, preferably in MS Word, and graphics in .jpg format to bkatona@columbus.rr.com.

Current SODZ officers are:

President

Rick DeShone
rdeshone@CTCODEWORKS.COM

Vice President

Frank Barickman
fbarickm@columbus.rr.com

Secretary/Newsletter Editor

Bonni Katona
bkatona@columbus.rr.com

Treasurer

Mark Katona
mkatona@columbus.rr.com

Membership Director

Don Croucher
donpam@copper.net

SODZ Web Site

www.sodz.org

(President's Corner - Continued from p. 1)

One of the events coming up in May will be our 3rd Iron Kettle challenge. This is an event where brewers - either individually or in teams - show up with all the equipment they need to brew a batch of beer. They also bring one or more yeast strains ready for pitching. A kit of ingredients is given out that morning. In the past it has contained 14-16 lbs. of grain and several hops. For extract brewers, the equivalent amount of syrup or DME is supplied for the base. Each team then determines the beer style they will brew, submits a recipe, and brews their beer. The beers are then judged by a panel at our September meeting.

At the February meeting SODZ will have our nominations of officers for the coming year. In addition to the officers identified in our Articles - President, Vice President, Secretary, Treasurer, and Membership Director, we have been discussing the formation of some committees for competitions, pub crawls, etc. If you have any questions regarding the roles of the officers or some thoughts on the roles of these committees, please contact myself, Bonni, Mark, Frank, or Don. Also, come prepared to test your pallet with a blind tasting for styles and name that beer. I look forward to seeing you there.

IRON HILL BREWERY

By MIKE HEILMAN

I had business in Delaware today and was in Newark, DE (near Wilmington). I stopped in at the Iron Hill Brewery and Restaurant, located in downtown Newark, DE.

The establishment was clean, modern, and appropriately lit. There was a lively crowd but not at all too loud. The smoke-free atmosphere was pleasant. There were 10 beer selections available, including a cask ale.

The three I tried were, well, simply incredible! "Anvil" is an English cask ale; "Ironbound Ale," a NW ale, is beautifully hopped with Cascade or Amarillo hops and must have included other hops because the bitterness was smooth as well as pronounced; and a porter, "Pig-Iron Porter." All were flawless creations, IMHO, and had all the freshness as our own homebrew.

As for the restaurant, I had the "Beer Dinner," which included a shrimp cocktail appetizer, black-pepper flank steak roasted over charcoal, mashed potatoes, and glazed-onion green beans. The dinner included paired beer selections, the "Ironbound Ale" and the "Pig-Iron Porter."

I had the option of selecting other styles, but who am I to overrule the selections of the chef? It was a good decision. The steak was tender and delicious. The porter complemented the spiciness of the intense pepper flavor and came through the smoky roastiness of the roasted beef, while not overpowering it.

The service was attentive and informative. The AHA discount knocked my bill down substantially, and with no sales tax, made the experience an exceptional value.

If you find yourself in the area, I heartily recommend a stop at the Iron Hill Brewery and Restaurant (and in that order).

UPCOMING AHA CLUB-ONLY COMPETITION SCHEDULE

COC Category	SODZ Judging	AHA Due Date
BJCP 10. American Ale	March 2006	4/1/06
Extract – all styles (>50% extract)	April - May 2006	TBD
BJCP 24-26	August 2006	TBD
BJCP 13. Stout	September 2006	TBD
BJCP 6. Light Hybrid Beer	November 2006	TBD

RETURN OF THE INFORMAL BREW!

By FRANK BARICKMAN

Something that we have gone away from over the past year is the informal brew that we previously conducted as a monthly event. Informal brews were held so that club members could gather, brew some beer, drink some beer, discuss beer, and maybe even learn something about brewing beer. In many cases of the informal events, multiple batches were brewed by different members. Others came just to hang out, and others who were curious came just to see how another brewer brews.

So in an effort to revamp this event and to 'pimp' up some entries for the SODZ British Beer Fest competition, I have scheduled an informal brew at my house for Saturday, March 4. In the spirit of the BBF, I propose a competition for within the competition. I challenge all to brew a mild or a bitter that day that outscores my best-judged beer. I plan to brew both an all-grain and extract version of a Mild and an extract-based ordinary bitter. If I can manage to bang out 3 batches in one day, you should be able to custom craft a single batch.

I will post all the recipes on the Yahoo group later this month. You do not have to follow my recipe; feel free to use your favorite. I will also post all of the rules when I post the recipes. The main rule will be that you have to brew the beer on March 4 or later. Besides the pride and bragging rights, there will be a special prize for the top-scoring beer brewed that day. More details will be posted to the Yahoo group!

Grape and Granary

915 Home Ave.
Akron, OH 44310
800-695-9870

www.grapeandgranary.com



Check us Out
on the Web!

Since
1974

Columbus' Homebrew Headquarters

The Winemaker's Shop

614-263-1744



www.winemakersshop.com

Group Hop Order Contact the Shop for Details

3517 N. High St. Columbus, OH 43214

Tue & Thur: 11-5pm; Wed & Fri: 11-6pm; Sat: 10-5pm

2006 UPPER MISSISSIPPI MASH-OUT

By JAY WINCE

The Minnesota Homebrewers Association and the St. Paul Homebrew Club played host to the 5th Annual Upper Mississippi Mash-Out from January 18 to January 21. This year's event drew 561 entries from over 20 states. Competition organizer Steve Fletty, judging coordinator Steve Piatz and cellar master Kris England did a great job organizing the competition and making sure that everything ran smoothly. The slogan of "Five Years of Pour Decisions" seemed to sum up the event.

Judging took place over 7 sessions, including Best of Show judging, during the 3 days of the competition. I judged 3 sessions including Americans Ales, Pilsners, and India Pale Ales while Lori stewarded during these same sessions. The quality of beers was very good with much discussion taking place to determine which beers to send on to mini BOS rounds for most categories.

Competition events included a catered lunch for judges and volunteers during the Friday sessions, breakfast and lunch during the Saturday sessions, and the banquet on Saturday night preceding the awards ceremony. Also included was a brewery tour of Summit Brewing in downtown St. Paul and an indoor pub crawl after the Friday

night session. Beer was donated by the local Twin Cities breweries for this event, and medals were awarded to the top three vote getters.

Best of Show beer award went to Owen Halpeny of Asheville, NC, and Best of Show mead and cider went to Thomas Eibner of St. Paul, MN.

Curt and Kathy Stock of St. Paul, MN, took home the most hardware with 2 Gold, 3 Silver and 6 Bronze medals awarded. SODZ placed one medal, taking a Silver in the Strong Ale category for an English-style barleywine. I was hoping that we would have more entries, but we'll have to renew our efforts for next year.

Lori and I stayed with members of the St. Paul Homebrew Club during the event

in a program sponsored by the club called Beds for Judges. Our hosts, Sean and Michelle Hewitt, were fantastic to us and made us feel most welcome. Sean is a BJCP judge who judged all competition sessions. Sean did not enter the UMMO this year but believe me, he had plenty of worthy beers that were shared with Lori and me during our late evenings after the competition sessions.

If you get a chance to visit the Twin Cities area next January, the UMMO would be a great destination during your stay. For a full list of winners and many of the winning recipes, check out www.mnbrewers.com and click on the link to the UMMO for details.

Slainte!!



Lori being artistic in Minneapolis-St. Paul



UMMO Judging



Jay Wince & Kris England with a Friend

HOPPUS LEFTOVER US CHALLENGE

By MARK KATONA

On January 28, the 2006 Hoppus Leftover Us Challenge was held at the Springfield Polo Club in Springfield, Ohio. It was hosted by Eric Asebrook with Frank Barichman as the Judge Coordinator.

There were 26 entries with the categories as follows:

Hoppy Beers
Stouts and Porters
Bitters and Browns
Everything Else



The name comes from the fact that The Thirsty Dog Brewery in Dayton (and everywhere else for that matter) no longer exists. This competition was planned in advance of the closing (and the hops purchased).

This competition was first class in every way. The judges were all BJCP and everything was judged according to the 2004 guidelines.

The rules were simple; everyone who entered was given 5 oz. of 4 different high-alpha hops:

1 oz. Warrior - 17.4%
1.5 oz. Magnum - 14.6%
1.5 oz. German Northern Brewer - 10.1 %
1 oz. Simcoe - 12.3 %

As you can see, not your normal hops.

The rules stated that any style of beer may be made as long as all of the hops were used. Contrary to what you may think, there were not a lot of very hoppy beers.



Registration & Judging

The winners of the various categories are as follows:

Hoppy Beers – Rob Westendorf, Blotarian
Brewing League – Imperial IPA
Stouts and Porters – Jeff Hornberger, SODZ –
Russian Imperial Stout
Bitters and Browns – Glen Wolfe Sr. & Jr. -
Cincinnati Malt Infusers – Ordinary Bitter
Everything Else – Brian Seevers, SODZ –
Christmas Beer

The Best of Show winner of the competition was Jeff Hornberger of SODZ.

After judging, everyone enjoyed pizza, washing it down with I2PA, Rye IPA, Hoppus Maximus, and the gold-medal winning Siberians Nights. These were the last of any of these Thirsty Dog-brewed beers.

Thank you Eric and Frank for putting on a first-class competition.



Jeff Hornberger
Best of Show Winner



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

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

From the Vine

Fine Wines and Specialty Beer

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

This Month:
Three Floyds Black Sun Stout
Leffe Blond
Eggenberg Dunkel Eisbock

Be Responsible... Drink Responsible



L. HOSTER BREWING COMPANY IS BACK WITH GOLD TOP™ AND MASTER BREWER

One of the most loved beers brewed in Central Ohio is back. L. Hoster Brewing Company has reintroduced Gold Top™ the brewery's flagship beer.

Daniel Meyers and Hoster started brewing and marketing Gold Top™ in 2005. It can be found on tap in selected restaurants and taverns in Central Ohio. To find Gold Top™ in a location near you, call Hoster Brewing Company at 614-221-3606.

The recent growth of Gold Top™ in the market has happened through customer demand. Many of the new locations with Gold Top™ on tap have become Hoster customers after patrons requested the beer. "We know that Gold Top™ and Hoster Brewing have a strong following in Ohio due to the quality of the product," said Meyers. "And, it is the people who love Hoster and Gold Top™ who are the ones helping to spread the word about its rebirth all over this area. We owe them the very best in beers, and we will deliver the highest quality possible every glass that is poured."

Hoster brews are handcrafted, microbrewed, and limited in production to ensure the highest quality, taste, and flavor. This historic Columbus brand, established in 1836, has received worldwide acclaim for its products. "Hoster has a long history of providing the absolute best in beers, a history that we intend to continue," said Daniel Meyers, President of The L. Hoster Brewing Company. "This is not a mass market beer. Hoster products are made with the personal love and care that only a microbrewery and its brewmaster can give."

And, speaking of the brewmaster, back brewing Gold Top™ is Victor Ecimovich, III. Victor is well known for his experience in crafting beers that have been recognized with awards worldwide. Victor is a master brewer with over twenty years of taste-tempting experience. Victor has been trained at one of the most respected brewing educational institutions in the world, the Siebel Institute in Chicago. His experience spans a variety of beer styles.

Victor brings to Hoster Brewing Company a commitment to the brewing of clean, stylistically

accurate, and very tasty beer that can be found only in a microbrewery product line.

Victor carries out his art determined to be a leading craft brewer that maintains the quality and taste that the big brewers cannot provide. Every batch brewed is overseen by Victor and treated with care. Victor's loving care in brewing provides a unique and pleasurable experience every time. And, you can count on that, as every batch must pass the discerning taste test of quality from this gifted Brewmaster.

Hoster Brewing Company will provide a unique quality and refreshing experience in all of its products under the brewing leadership of Victor Ecimovich, III.

When not brewing that perfect batch of Hoster's beer, Victor can be found playing guitar, cooking a variety of foods, listening to NPR, and cheering on the NFL Bears.

Victor makes a commitment to each customer he serves by saying, "I know the customer determines the value of my work. It is my deepest desire to brew a product that Hoster customers will enjoy so much that they consume it to the exclusion of all other brews."

Victor has been asking Gold Top™ customers what they want next. Some customers have asked for several of the specialty beers produced in the past by Hoster such as Captivator and the bitter Rev. Purley Pale Ale, while others have asked for Gold Top™ in bottles. Only time will tell what new beers will come, but Victor assures all Hoster customers that it will be only the best and only when the time is right. Let Victor know what you want to see next by calling him at 614-221-3606.



**Hoster Gold Top Lager
is back!**

*Call Today for
More Information!*

614.221.3606

www.HosterBeer.com

MARCH MEETING SCHEDULE CHANGE

SODZ normally meets on the third Monday of the month. Our March meeting at the Bogey Inn will be held on **Monday, March 13, at 7PM**. Details will be sent via email. We will be holding elections for officers at this meeting.

Please submit newsletter materials for the March newsletter to Bonni Katona at bkatona@columbus.rr.com by **Sunday, March 5, 2006**.

THEY'RE STILL AVAILABLE!



The SODZ 10-Year Boil shirts to commemorate our tenth anniversary are available in sizes M to XXXL and are reasonably priced at only \$15 each. Purchase your shirt at the next SODZ meeting.

ANASTASIA RUSSIAN IMPERIAL STOUT

By Jay Wince

This is the beer that defines me. This is the beer that has been the most successful for me. This is the beer that won at Barley's and has taken two bronze medals in the National Homebrew Competition. I love this beer!

This is the base recipe and was the first recipe that I actually formulated from scratch. It has all of the flavor potential that I felt was important in an Imperial Stout. It has a lot of dark roasted flavor and just enough hops to balance the big malt sweetness. The dark grains add to the bitter perception, I think. My approach has been different than Eric's to this style. I choose to take a more simplistic approach and allow the gravity and dark malts to build the complexity of the flavor. I have been very satisfied with the results. It has definitely gained subtlety and complexity as it has aged. Have fun and good luck!

- Assume approximately 75% mash efficiency
- Assume 5.5 gallon yield to the fermenter
- Extract is added to the kettle
- Choose any medium/high alpha hop for the bittering addition and customize your flavor and aroma additions to your liking
- If you want to do all grain, I suggest 15.5-16 lbs. of pale in place of the listed amount of grain and extract

10.75 lbs. Munton's pale malt
3 lbs. Munton/Fison light dry extract
2.5 lbs. Munton's roasted barley
1.25 lbs. Munton's chocolate malt
1 lb. Munton's wheat malt

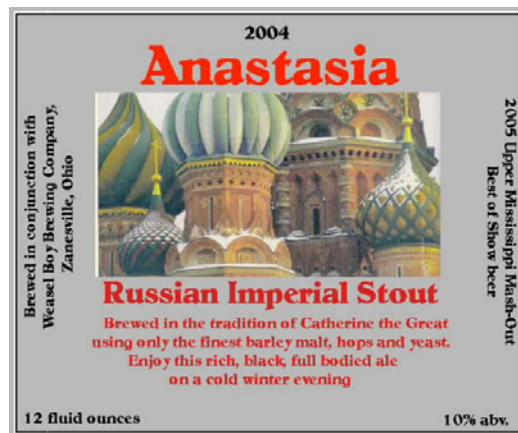
24.5 HBU whole hops at 60 minutes
5 HBU whole hops at 20 minutes
.5 oz. whole aroma hops at 1 minute

Pick your own yeast strain. I have used 1028, 1056, and 1968 with good results.

Mash grains at about 152 degrees F.
Boil 60 minutes.

Target OG-1.100
Target FG-1.030-35

Fermentation temperatures - you wouldn't believe me if I told you, so use your own guidelines.



OMMEGANG BEER TASTING

Thursday, February 16, 2006
5:00PM-7:30PM

Whole Foods Market
3670 W. Dublin-Granville Road
Columbus, Ohio

Cost \$.25 per tasting

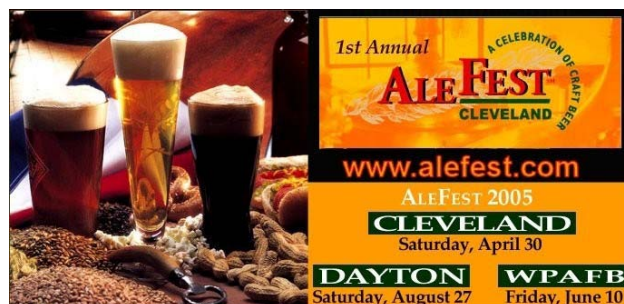
Web <http://www.wholefoodsmarket.com/>

Join us at Whole Food Market as Patrick La Zelle of Ommegang Brewery pours Hennepin, Three Philosophers, as well as other fine Belgian-style ales produced by this Cooperstown, NY brewery.

This event will run from 5:00 PM - 7:30 PM on Thursday, February 16.

Attending: Dogbrick

Contact Info:
614-760-5556





SODZ 3rd Annual British Beerfest Competition

aka: The Irwin Memorial (yes, he's doing fine)

Saturday, April 1, 2006, 10 A.M.

Scope: The scope of this competition is limited to the traditional British BJCP styles including Mead and Cider.

Eligibility: The competition is open to all non-commercial, home-produced beers and meads. Enter as many categories and as often as you wish. Competition organizers, sponsors, judges, and stewards may enter the competition but may not judge or steward any category that they are entered in.

Categories: The SODZ British Beerfest will accept entries from the following categories as defined by the 2004 BJCP Style Guidelines:

- 8.English Pale Ale (all subcategories)
- 9.Scottish and Irish Ales (all subcategories)
- 11. English Brown Ale (all subcategories)
- 12.Porter (all subcategories)
- 13.Stout (all subcategories except 13E. American Stout)
- 14.India Pale Ale (14A English IPA only)
- 19.Strong Ale (19A. Old Ale and 19B. English Barley Wine only)

- 24.Traditional Mead
- 25.Melomel (Fruit Mead)
- 26.Other Mead
- 27.Standard Cider and Perry (all subcategories)
- 28. Specialty Cider and Perry (all subcategories)

All entries must indicate both a category number and a sub-category letter in addition to a written description of the style. All entries will be judged according to the appropriate sub-category style guidelines. However, categories may be combined with related categories for the purpose of awarding prizes. Multiple entries per style are allowed.

Entry Fees: \$6 for first entry, \$4 per additional entry.

Registration: All entries must be pre-registered by Friday, March 25, 2005. Pre-register online at www.sodz.org. Please print out the completed entry sheet, fold so your name appears on the front, and attach it to the beer bottles with a rubber band. Include entry fee (fold within label if you like). Flights will be fixed prior to event, so no late entries will be accepted. Two bottles per entry are required; bottles from 10 to 24 oz. may be used (judges will be served beer in the pitcher). Promash competition forms will also be accepted.

Mailing Instructions: Entries are due between the dates of 3/20/05 – 3/31/05, unless they are pre-registered and hand carried by a judge and/or a steward. Please ship entries to:

Columbus Brewing Co.
Details to Follow

Call for Judges and Stewards: Judges/Stewards are invited and encouraged (OK begged) to join us. The competition is BJCP-sanctioned, and BJCP points will be awarded. If you are interested, please sign up at www.sodz.org.

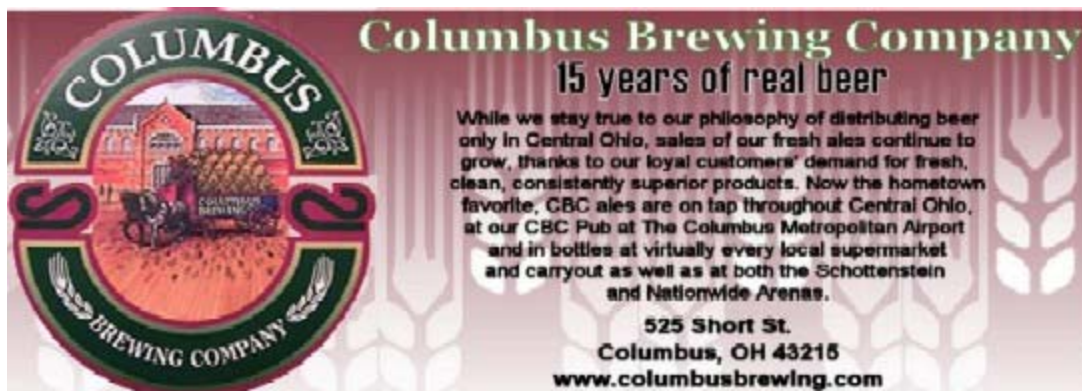
Awards: Prizes will be awarded for first, second, and third place for each category (to be determined based on the numbers of entries in each style, etc.). In addition, there will individual awards given to the “Best British Beer” (BOS). Meads and Ciders will be not be eligible for “Best British Beer”, however a separate award will be designated for the best Mead and/or Cider. “Best British Beer” will be awarded a traditional English “Yard Glass.” Flight winners will win a smaller “yard-style glass,” and second and third place will be awarded ribbons.

Additional Information: For more information, please feel free to contact Frank Barickman by email: fbarickm@columbus.rr.com or by phone (614) 354-8750.

CALENDAR OF EVENTS

Mark your calendars for these meetings and future beer events!

- | | |
|-----------------|---|
| • February 9 | Scottish Ale Keg Tapping Party, Collumbus Brewing Co., 6-8PM |
| • February 11 | SODZ Meeting (Saturday), Time TBA, Brews Café (Tentative) |
| • February 16 | Ommegang Beer Tasting, Whole Foods Market, 5-7:30PM |
| • February 18 | CMI Pub Crawl, Cincinnati |
| • February 25 | Gravity Head, Rich O's, New Albany, IN |
| • March 4 | Informal Brew, Frank Barickman's House |
| • March 5 | Newsletter Materials due to Bonni (bkatona@columbus.rr.com) |
| • March 13 | SODZ Meeting, 7PM, The Bogey Inn (Dinner, 6PM) |
| • March ?? | Michigan Group Brew, Ann Arbor |
| • April 1 | SODZ British Beer Festival, Location TBA |
| • April 1 | AHA Club-Only Competition Entries Due (American Ales) |
| • April 16 | Easter Brew, Mark & Bonni Katona's House |
| • April 17 | SODZ Meeting (Tentative—Do we meet the day after Easter?) |
| • May ?? | AHA Club-Only Competition Entries Due (Extract Beers) |
| • May 6 | Big Brew Day, Iron Kettle Challenge & Club Brew for Summer Picnic
Rick DeShone's House |
| • May 15 | SODZ Meeting, 7PM, Location TBA |
| • July 15 | Ohio State Fair Homebrew Competition, Fairgrounds |
| • July 16 | SODZ Picnic, Location TBA |
| • August 18 | Beer & Sweat, Cincinnati |
| • August 12 | AHA Club-Only Competition Entries Due (Meads) |
| • Sept.-Oct. ?? | AHA Club-Only Competition Entries Due (Stouts) |
| • Nov.-Dec. ?? | AHA Club-Only Competition Entries Due (Light Hybrid Beers) |



THANKS TO OUR BRITISH BEERFEST RAFFLE SPONSORS

Be sure to express your thanks to the following for their donations
of raffle prizes and support of our 2nd Annual British Beerfest Competition:

Barley's Smokehouse

Gentile's Wine Sellers

Gordon Biersch

Hop Union CBS, LLC

L.D. Carlson

Listermann Mfg.

Merchant Du Vin

Premium Beverage Supply

Thirsty Dog Brewing Co.

Williams Brewing

Winemakers Shop

Winking Lizard