



Presidents Corner Feb 2009

By, Frank
Barickman

February is a damn cold month! It's a short month and there is really nothing special about it. Sure there is Valentine's Day, but Hallmark and flower shops do not sell beer. It's between 2 great beer months; January with New Years Eve and March with St. Patty's day! So what about February? I call for spring training! By February you have most likely blown any new years resolution that you have made and you might as well begin training for St. Patty's day and spring brewing.

Recently my wife and I were training, enjoying a Guinness "Extra Stout" and it got me thinking... What is the difference between Extra Stout in a bottle, Draught Stout in a bottle, and Draught Stout in a can? Now if you can answer that question without the internet, you are on your way to becoming a master BJCP judge.

Most of us know that the "draft" version we get in pubs around the United States is pushed by beer gas. Beer gas is a mixture of CO₂ and Nitrogen. Beer Gas is actually a recognized beer gas distributor. Most of us also know that the bottles and cans labeled "Draught Guinness" have a widget inside that distributes the gas when opened. So other than the obvious, what else is different?

As it turns out, a few quick searches (yes I had to search) turns up some interesting facts about Guinness and the differences between the products. Draft Guinness that we get in the pubs has an OG of 1.039, is 4.2% ABV, and about 45 IBUs. Canned and bottled Draught

comes in slightly lower at an OG of 1.038, is 4.1% ABV, and is the same in IBUs. Extra Stout sold here in America is said to be between 5.6% and 6% ABV (depending on the source). It's reported to be around 50 IBUs. Go to the tropics or Europe and you can find yourself enjoying a real treat, Guinness Foreign Extra Stout. GFES is reported to be around 7.5% ABV.

Michael Jackson says that *"Dublin makes five or six principal versions of Guinness, in a total of 19 variations, and exports around 40 percent of its output."* (Beer Companion)

What, 19 variations? How many have you had?

Another interesting useless fact I learned about Guinness is that Students t-test was developed at the Guinness Brewery. Anyone who has had a basic statistics class has probably used the t-test. Claude Guinness regularly hired bright graduates from Oxford and Cambridge to help improve quality and

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*"Just
another
excuse to
drink
stouts"*

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process at the brewery. In 1908, William Sealy Gosset who's pen name was "Student" developed the t-test to monitor the quality of beer! Who knew?

Now if you really want to impress your friends, you can ask them who invented the widget in the can? If you search US Patent number 4,832,968 you will find that Alan J. Forage & William J. Byrne of the Arthur Guinness Son & Co. Limited are credited for developing a "beverage package and a method of packaging a beverage containing gas in solution". The widget in the can is also known as the "Smoothifier". Simplifying the process greatly, the widget is blow molded and injected with Nitrogen while in the can. A hole (0.61mm) is made in the widget with a laser. (They actually did an optimization experiment to determine optimum whole size.) The can is then filled and sealed. Don't try this one homebrewers!

Finally, my favorite; is Guinness soured at the brewery or not? This seems to be one of the biggest debates homebrewers love to discuss in the forums. I have read everything from "No its not" to accounts that they have large wooden tuns pre-dating Arthur Guinness himself that have a mix of *brettanomyces*, lactic, and other unknown microbiota. So what the truth? Maybe we can ask the Mythbusters?

'Sláinte!'

*"who
invented
the
widget
in the
can"*

Brewpub 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	River Mink Mild Brown	Ohio Honey Wheat	Scottish Ale	Pale Ale	Lift Light
Hefeweizen	Ornery Otter Blonde	Apricot Ale	Pale Ale	Scottish Ale	Xtra
Czech Lager	Brown Stroat Stout	Pale Ale	Russin Imperial Stout	Scotish export	Hefewiezen
Märzen	Plaid Ferret Scottish	90 Shilling	Rye IPA	Saison	Pale Ale
Schwarzbier	Dancing Ferret IPA	1859 Porter	Auld Curiosity Ale	Imperial IPA	Necessity IPA
Seasonal	Anastasia Russian Imperial Stout	Columbus IPA	Cask	Blonde	Red Ale
Sticke Altbier	White Weasel Wheat	Limited	Four Seas Imperial IPA	Cask	Nut Brown
	Snow Ermine Holiday Ale	Russian Imperial Stout	Firkin	Highlander Hammer	Dark Horse Lager
	Super Genius Barleywine	Coming soon	Red Star Imperial Stout	Centennial IPA	Cole Porter
	Black Imperial IPA	Saison		Firkin	Dopplebock
		Belgian Triple IPA		Imperial Stout	

Meeting agenda

7:09 Intro/Welcome

Officer Report

Old Business

Recap of last Meeting

New Business

Style Discussion

Extract Beer

Off Flavors

Sour/ Acidic

Judge

High Gravity

Other

Officer Nomination

Meeting Location



Monday
February 16th
7:00pm

165 North Fourth Street
Columbus, Ohio 43215

February–March 2009

Schedule of Events

Sun	Mon	Tue	Wed	Thu	Fri	Sat
15	16 SODZ Meeting	17	18	19	20	21
22	23	24	25	26	27	28
1	2	3	4	5	6	7
8	9	10	11	12	13	14

- 2/16–SODZ Meeting at Elevator Brewing Co.

The All Grain Brewer



Hello all. The mighty All Grain Brewer back again to share my insights of the brewing world. Sorry I missed the last meeting at Old Bag. I heard it was a good time had by all, and that all the Belgium beer drinkers were jealous of Rick's slide show. Chewing the fat and sharing beer experiences (ones that you can remember) is always lots of fun sitting around the bar.

I was thinking about the empty barrel that we used at nationals, and the talk about filling it up with some recipe (I can't remember which one won). Nothing has happened here, so let me make a suggestion. Kris the Treasurer always says the club has money (hope everyone is current), so why don't we spend some of it, and do something like this. The club buys the grains, hops, yeast, and pays some fee (for energy, cleaning chemicals) to Weasel Boy, or Gordon Biersh, or Columbus Brewing Company, and ask one of them if they would be willing to bang-out a club brew for the barrel. That way there is consistent beer in the barrel for starters. Then the club can do the good old 5 gallon pull and 5 gallon replenishment with the offices being the judges to make sure the beer going back into the barrel is worthy. Note: No extract or partial mash beers would be allowed to go into the barrel. This is beer after all, not something we are going to put on our pancakes.

The All Grain Brewer has spoken his Wisdom for the month.



Recipe of the Month

Recipe of the Month - Weasel Boy Brewing Company's Brown Stoat Stout

By Jay Wince

As many of you know I love stouts. Pretty much any style of stout although if pressed hard enough I would admit my favorite would be Russian Imperial Stout.



Over the years I have brewed quite a few stouts, always with the goal of achieving my perfect everyday stout. Along the way I tweaked grain bills, adjusted hop varieties and amounts and tested different yeasts but I always seemed to miss exactly what I was trying to create. I had tried scores of commercially brewed stouts and could never find quite what I was after. Many were excellent and very close to what I wanted but none ever quite hit the bullseye.

So I continued to tweak recipes until one day I finally achieved what I considered my perfect everyday stout. It was a stout that defied a competitive guideline and flavor profile. It seemed to fall somewhere in between a Sweet Stout and a Foreign Extra Stout that was on the sweet side of the style guideline, but it fit neither perfectly. It was roasty but not dry. It was very big on chocolate and had a smooth creamy quality. It was a bit on the sweet side and very easy drinking. It was black as Hades, opaque, and held a rich creamy brown head. It also hid its respectable 6+ percent alcohol content and could damage one if not respected. That being said, I did not build this stout to compete with. I built it for my own personal enjoyment. Remember, I stated that this was MY perfect stout. The only discerning pallet I had to please was my own and after many, many tries I finally succeeded in awarding myself if not the gold medal, then at least certainly silver. I must admit that it has also been fairly successful in homebrew competitions' including medaling both times it was entered in the SODZ BBC.

What is presented here is very close to the recipe that we use at Weasel Boy. The only changes are very slight differences in grain weights to round to the nearest quarter pound when scaled down to 5.5 gallons. At home we used pure softened water. This helped keep the roasted grains in check by letting us get all the color and body from them but keeping them very smooth in flavor. At Weasel Boy we use straight city water that is charcoal filtered. It is only slightly hard so it holds up very well to the original homebrew. We adjusted by backing down ever so slightly on the dark grains to make sure that it did not become harsh. This is a guideline so take it and run with it to create your perfect stout. Cheers!

Brown Stoat Stout

Target O.G. - 1.058 to 1.060

Target T.G. - approx. 1.012

IBU's - 28

Color - 40+ SRM

Grain Bill

Assume a 5.5 gallon yield to your fermenter

Assume about 75% efficiency.

- | | |
|--------------------------------------|-------------|
| • 10 lbs North American pale malt | 2 degrees |
| • 1 lb English roasted barley | 575 degrees |
| • .75 lb French Munich malt | 7 degrees |
| • .5 lb English chocolate malt | 475 degrees |
| • .5 lb flaked barley | 2 degrees |
| • .25 lb French dark caramunich malt | 120 degrees |

Mash at 152 degrees F for 45 minutes before recirculation

Hop Schedule

- 25 calculated IBU's of just about any bittering hop at 60

minutes. Magnum, Warrior or Centennial would be good choices.

- 3 calculated IBU's of Centennial at 10 minutes

Yeast

- Wyeast 1318 London III You may substitute but this yeast gives the flavor profile I prefer for the beer.

Fermentation

- Ferment at 66-68 degrees to completion

Carbonation

- Carbonate your beer to an English carbonation level. When force carbonating bring the beer to about 1.8 - 2 atmospheres. If bottle conditioning use slightly less priming sugar

What's in Franks Fridge

Another month and another peek into what Frank has in his fridge. It would be hard to top last months fridge but as Frank stated in the presidents corner “February is not a beer month.

The fridge looks a little bare but I do see a few good ones like the Columbus Brewing Co. IPA. This beer tastes as good in the bottle as it does from



the tap, yes I said bottle. It is now available in six packs at your local beer store but you may have to ask for it, as many people are unaware that it is available in bottles.

He' Brew is just an average beer in my opinion but it is well received on rate-beer.com and continues to sell despite braking one of the cardinal rules of business.... keep religion separated.

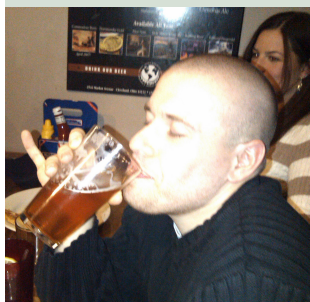
Otter Creek is a very green brewery using organic ingredients, a free air-cooling system and efficient lighting (a hippies delight). Available only from November thru December Winter Ale is said to be a rich and toasty brown ale with a touch of raspberry.

Gordon Biersch Czech Style Pilsner in the bottle pales in comparison to the fresh from the tap version we could get at the brewery in Columbus. I hear the locally made Czech Lager is now pushing 40+ IBU's.

So, I know Frank is a Pennsylvania Boy and a Steelers fan but there is no excuse for IC Light, I mean... did you have to travel 200 miles to get Iron City Beer. You could get a six pack of PBR tall cans for \$3.99 in Columbus.

HopSlammed

By. Dan France



How to properly drink hopslam.

By Dan France

Bell's Brewery in Kalamazoo, MI has a seasonal beer called HopSlam. It is a massively hoppy beer, yet very well balanced. I am always looking forward to this most wonderful time of the year. This is the finest beer I have ever tasted. In the beginning of the taste you get a huge hit of citrus, piney, floral hops. Then the hops stop almost completely and the sweet tastes of fruit set in with a taste of honey. All this beautiful beery goodness comes in a package that is 10% abv, which makes for an interesting night of drinking.

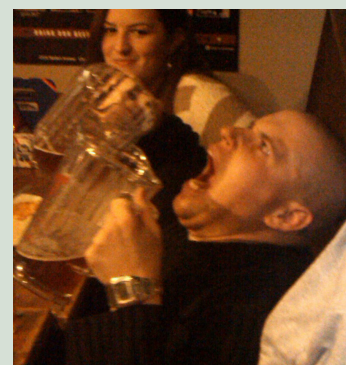
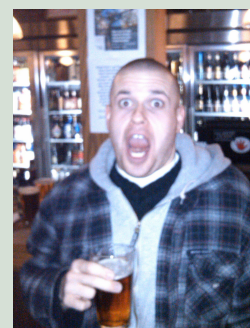
Several of us decided to test the human limits of consuming this wondrous beverage at my favorite spot: Brews Cafe in Granville. Even though this beer tastes like candy, it should be enjoyed slowly. The first beer goes down

like candy: burning the taste buds the entire way through the pint. The slight grin on your face will turn into a big toothy smile, and it may start to seem like a great idea to order a pitcher of this remarkable beer. You should do it. It may also be wise to order some food to absorb the massive quantity of alcohol you are about to ingest.

It is also a good idea to eat something since you will not be able to taste anything except the hoppy scrumptiousness that is hopslam after the next pint. In fact, this beverage is so good that you might need to use a straw to slow yourself down. It tastes like an easy drinking beer by now, so the temptation to take big gulps should be thwarted at all costs.

Unless you order an-

other pitcher. At this point, it may be difficult to not spill the beer, which is a cardinal sin for this caliber of beverage. The craving for this drink is never ending, so at this time your driver might cut you off, or you may become too full, or you begin to realize this may have been a bad idea. The next morning should be full of a greasy meal and possibly a breakfast stout.....or maybe another hopslam.



SODZ Meeting Schedule at a Glance

February 09

Date: 2-16-09
 Location: TBD
 Time: 7:00 pm
 Style: Extract Beers
 Tech Talk:
 Off Flavor: Sour /
 Acidic
 Judge: High Gravity
 Other: Officer Nomination
 Other: British Beer Fest

March 09

Date: 3-16-09
 Location: TBD
 Time: 7:00 pm
 Style: Euro Amber Lager
 Tech Talk: Lagering
 Off Flavor: Light Struck
 Judge:
 Other: Officer Elections

April 09

Date: 4-20-09
 Location: TBD
 Time: 7:00 pm
 Style: Mead
 Tech Talk:
 Off Flavor: Astringent
 Judge: Extract beer
 Other: New Officers
 Other:

May 09

Date: 5-18-08
 Location: TBD
 Time: 7:00 pm
 Style: Belgian Strong
 Tech Talk:
 Off Flavor:
 Judge:
 Other: Big Brew
 Other:

September 09

Date: 9-21-09
 Location: TBD
 Time: 7:00 pm
 Style: Sour Ale
 Tech Talk:
 Off Flavor:
 Judge: Amber Lager
 Other:

October 09

Date: 10-19-09
 Location: TBD
 Time: 7:00 pm
 Style: American Ale
 Tech Talk:
 Off Flavor:
 Judge: Belgian Strong
 Other:
 Other:

November 09

Date: 11-16-09
 Location: TBD
 Time: 7:00 pm
 Style: English Brown
 Tech Talk:
 Off Flavor:
 Judge: Open
 Other: Teach A Friend
 to Brew

December 10

Date: TBD
 Location: TBD
 Time: 7:00
 Style:
 Tech Talk:
 Off Flavor:
 Judge:
 Other:

Sodz Info

The Scioto, Olentangy and Darby Zymurgist, 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, and graphics in jpg format to vicgonzaless@sbcbglobal.net

Club Officers

President

Frank Barickman

fbarickman@columbus.rr.com

Vice President

Chris Alltmont

rcalltmont@aol.com

Secretary/Newsletter Editor

Vic Gonzales

vicgonzaless@sbcbglobal.net

Treasurer

Kris Huckaby

kristen.huckaby@gmail.com

Membership Director

Bonni Katona

bkatona@columbus.rr.com

Treasurer Information

Dues may be mailed to:
Kris Huckaby, Treasurer
3190 St. Bernard Circle
Columbus, Ohio 43232

Membership Director

Membership Application
may be mailed to:
Bonni Katona,
Membership Director
2574 Zebec Street
Powell, Ohio 43065

Membership Application

SODZ Membership Application

Name _____

Address _____

Phone _____ Age _____

E-mail _____

Homebrewer yes/no _____ How Long _____

Make Checks payable to: SODZ

Bring this application to the meeting or send it to:

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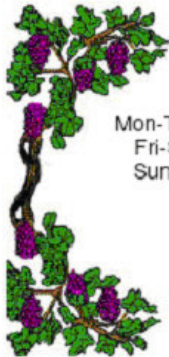


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