

# The Grain Mill

*Publication of the Scioto, Olentangy, & Darby Zymurgists, Inc*



## President's Corner

February 2010

By Vic Gonzales



With 12 inches or more of snow on the ground there isn't much to do other than drink beer and shovel snow. I hope everyone was able to get home safe and dig out of all that snow without too much trouble. I was able to get my car out and make it to Alefest last Saturday, and I'm glad I did. There were a few hundred beer enthusiasts attending and willing to talk beer with anyone in the crowd... my kind of event. SODZ had a good showing, fulfilling our obligation with the organizers and earning a nice donation. With the funds generated by SODZ volunteers at Alefest, we would like to provide dinner for all SODZ members attending the next meeting at the Anheuser-Busch brewery. The meeting will be for current SODZ members only as we would need to provide a list of attendees to Anheuser-Busch. This meeting

will not be a traditional SODZ meeting, as we will have to adhere to some of AB's rules. First we need to RSVP to Scott Taylor at [scott.3653@gmail.com](mailto:scott.3653@gmail.com) so you can get through the security gate. Next, we need to have long pants and bring some kind of hat to meet their food safety requirements. Third, we need to have a good time. I would like to give a big "Thank You" to Rick Seemueller for putting this tour together. This will be the first tour of the new brewery since InBev has taken over. I, personally, have never taken the tour of Anheuser-Busch, but I can't wait to see the magnitude at which they brew. Most brewery tours that I have taken are about 10 barrels of beer, but in contrast Anheuser-Busch brews about 900 barrels of beer. Some may not like the American Light Lagers that they are know

*Continued on page 2*

## Inside this issue:

Brew Pub Update	2
Events page/Meeting agenda	3
Sean Dawson Needs A Drink	4-5
Financial Report	5
BeerCamp	5
Curious George Goes To Belgium	6-7
The World Of Dr. 60	8-9
CBC Hop Odyssey	9-10
SODZ Info	11
Sponsors	12-14

for but Anheuser-Busch has done a good job with some nice specialty brews lately -- Rye PA and the new and improved Amber Bock are a few that are coming to mind. I hope everyone has a good time with the tour and can take something from it (as in knowledge not stainless steel).

British Beer Fest is on February 27<sup>th</sup> and I hope everyone could at least enter one beer to support our club's only competition. The proceeds from this competition will fund future events such as Big Brew (May 1<sup>st</sup>), the summer picnic, and Christmas party among others. We still need people to sign up to help out at the event. To sign up go to [sodz.org](http://sodz.org) and click on the British Beer Fest Flyer. From there find the judge and steward sign ups and register. Doughnuts and coffee will be provided early for volunteers and lunch will be provided after the first round of judging. Please stop by to support this major SODZ event on February 27<sup>th</sup>.

## Brew Pub 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	Ornery Otter Blonde	Ohio Honey Wheat	Centennial IPA	Auric Ale	Mocha Plum Stout
Hefeweizen	White Weasel Wheat	Apricot Ale	Ol' Ron's Surly Oat-meal Stout	Robert Burns Scottish Export	Horny Goat Porter
Czech Lager	River Mink Mild Brown	Pale Ale	Auld Curiosity Ale	Centennial IPA	Belgian Strong Dark Ale
Märzen	Plaid Ferret Scottish	90 Shilling	MacLenny's Scottish Ale	MacLenny's Scottish Ale	Flying Hydrant Light
Schwarzbier	Brown Stout	1859 Porter	Pale Ale	Pale Ale	Elevator Xtra
<i>Seasonal</i>	Dancing Ferret IPA	Columbus IPA	Pilsner	Alexander's RIS	Mogabi
Doppelhopfen Pils	Blackfooted Porter	Creeper Barleywine			Chocolate Cherry Wheat
	Anastasia Russian Imperial Stout				Bear Ass Pale Ale
	Super Genius Barleywine				Three Frogs IPA
	Bourbon Barrel Aged Brown Stout				Bleeding Buckeye Red Ale
					Dirty Dick's Nut Brown Ale
					Dark Horse Lager
					Procrastinator Doppelbock

## Meeting agenda

6:30 pm Start

Dinner  
City BBQ

BBF Update

Brewery Tour

Adjourn

## Meeting Location

Anheuser-Busch Brewery  
700 Schrock Road  
Columbus, OH 43229

Directions: To get into AB, pull in the main gate off Schrock Road. Once in, turn to the RIGHT, into the admin parking lot. There will be a "gate" with a lift arm that must be opened. Press the intercom button and tell the guards: "I'm here for the 6:30 Brew Club meeting". The guards will lift the arm and let you in. Park, then walk in the main entrance. There will be signs and/or folks directing you to the meeting room.

## February-March 2010

## Schedule of Events

- 2/12 Brewery Tour, Homebrew drinking @ Elevator Brewery
- 2/15 SODZ Meeting at Anheuser-Busch
- 2/27 British Beerfest @ Winking Lizard Cross-woods
- 3/13 Columbus Brewing Company Hop Odyssey Competition
- 3/28 Wild Goose Creative Homebrew Comp

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

# I Need A Drink!

By Sean Dawson

Location: Las Vegas

Well, after some time cooling my heels on vacation back home, I was back on the road, ready to try new places and new beers. First trip for me was back to Las Vegas. I've been there many times and didn't think that I would be able to try something new or different. Well, I was wrong. There is always something new and different in Vegas, you just need to look.

After settling into the hotel I popped online to take a look at what might be going on around me. Maybe a mile down the road there was Vegas's Gordon Biersch, and they just happened to be having a tapping of their HellesBock that evening. Great! I was off duty, didn't go back on till the next afternoon, and was ready to drink. Happy hour was going on and I decided to grab a few beers before the tapping. The Vegas G.B is right on Paradise Ave. not too far from the strip, but distances in Vegas tend to be deceiving.

The standards were on tap, as was the Maibock. Walking up to the restaurant I could see all the fermenters lined up like soldiers waiting for my assault. What I didn't see was many people sitting in the bar. That changed by the end of the evening (the end for me at least; just the start for most there). Sitting down at the bar I talked to the bartender about the party. It was then that she told me "yeah the party's in the back, just show your invitation and go on in." Uhhh, I'm from Columbus and it's not invitation only there; I didn't get one. Well, it was happy hour and drafts were only \$3.00 so I just sat at the bar. The HellesBock was tasty and pretty malty. Very easy to drink; I found half the glass gone within a few minutes. I chalked that up to being thirsty from the walk, but when the rest was gone within a few more minutes, well, that excuse went out the window. Nice deep golden color with light hop aroma popping thru. Very tasty and refreshing, but I missed my hometown Gordon Biersch.

I sat there another 2 days and during the time I was on duty I plotted out my next beer run. The hotel we stay in is not on the strip, but near the Las Vegas Convention center. A long walk east will get you up to the strip though and you can catch the "deuce" for \$3 bucks. I took it down to the old strip; what is now the Fremont Street experience. The 4 Queens Casino has a small bar called "Chicago Brewing Co & Cigar Bar." It's at the back of the casino and up a few flights of stairs.

When I went there was no cigar smoking going on, and not too many people there either. I had read on beeradvocate.com that they have one of the best Chicago style pizzas around. They weren't kidding. It was awesome. The beer was ok; nothing spectacular,

though. I had the sampler while I was waiting for my 'zaa. There was a blond ale, stout on nitro, IPA, red ale, and a hefe. The “Hardway IPA” was the best of the lot at the casino bar. Not sure what they had at their main location, though. Golden hued but kinda cloudy, the beer was pretty refreshing. A nice piny aroma mixed with some grapefruit escaped from the glass before I drank it down. Not sure if you would be able to tell with any cigar smoking going on, though. The bitterness/malt balance was tilted toward the bitter side, which is as it should be for an American IPA. I would definitely get it again if I went back to Fremont Street.

## SODZ Financial Report

By Steve Huckaby

Current balance is 2962.82. The food for the meeting will likely be in the 200 – 250 range and we should start seeing BBF purchases popping up in the coming weeks.

## BeerCamp

MARCH 28, 2010, 2PM - 5PM

Come join the fun at Wild Goose Creative as we celebrate Columbus' first annual Beer-Camp; Better than any other event on March 28, 2010! What is BeerCamp you ask? Our event will feature all things beer. There will be 4 different competitions all centered on the love of beer. There will be beer crafts and art, food cooked with beer, homebrewed beer and beer music as well! Interested in attending? Tickets are \$12 per person, click here to buy tickets, only 21 and over please, we will be checking ID's at the door! :) We are only selling a limited number of tickets so buy early and often! Tickets include 8 - 4 oz. beer samples from Columbus Brewing Company, samples of the Beer Competitors' food, an Official BeerCamp Columbus: Presented by Surly Girl Saloon pint glass, sponsor swag, and live music by Kyle Sowash.

Interested in participating? Enter a competition!

For more information, check out their page:

[http://www.wildgoosecreative.com/Beer\\_Camp\\_Columbus\\_2010.html](http://www.wildgoosecreative.com/Beer_Camp_Columbus_2010.html)



# Curious George Goes To Belgium

By Dan George

Well I've been lazy about writing this article, but not today. I want to tell you about the 11<sup>th</sup> Annual 2009 Belgian Beer Weekend held Friday Sept 4 – Sunday Sept 6 that the wife and I attended. Everyone who doesn't drink Belgian beers can skip to the next article now. The festival is a must for any Belgian beer lover. It is in the heart of historic downtown Brussels at the Grote Markt. To see how many beers were available, go to <http://www.weekenddelabiere.be/en/pages/home.htm> and click on Beercard. Unfortunately, it was more than I could drink. This was the first stop on our European vacation, and I can say that the festival had the most inexpensive beer prices by far of the entire trip. You had to buy bottle caps (a.k.a. tokens) -- or as they called them "crownorks" -- for 1 Euro each and then exchange them for your beer. Most beers were 3 Euros. Normal beers in at a bar in Europe are 5 or 6 Euros. Remember 1 Euro = 1.5 dollars when we were there, so a 6 Euro beer is \$9.00! I guess it's similar to Hopslam. Anyway, a network of tents was set up for the brewers. Then they had a temporary fence around the tents for the drinkers to hang out. This needed to be a much bigger area. It was really crowded at times, especially around the Trappist tent (they sold all the Trappist beers out of one tent). We got to the event around 3 pm on Saturday, and they told me that the Westvleteren has sold out Friday night. The Westvleteren Dark Strong (Yellow Cap) was the best beer that I had while I was in Belgium – it is hard to find over there, which is why it sold out so fast. I did not see anything else that sold out. During the festival I enjoyed a lot of Duchesse De Bourgogne on draft.



*(Continued on page 7)*

The Bier Tempel was an awesome place. It was probably a block away from the Grote Markt. If we only had franchise in Columbus... I'm sure they didn't have every Belgian beer, but it was enough to get you started.



I looked real hard for a Budweiser or Miller distributor truck over there, but I only ran into trucks like this. If you have any questions, find me a meeting and I'll tell you all about it.



*Dan, your friend almost looks embarrassed about this one*



# the world of dr. sixty

## Wort Absorption by Hops and Efficiency

By Jeff Lewis

I had been plagued with what seemed to be highly fluctuating efficiencies and post-boil volumes that have made hitting target volumes and gravities difficult. This has resulted in much scrambling to adjust volume, gravity, and IBUs. On my most recent batch, I re-measured my losses post brewing and using this information, discovered that my efficiency is not really fluctuating very much.

I had two big causes of error. The first was that I was underestimating the amount of wort left behind underneath the pile of leaf hops in my kettle. The area under my 10" false bottom is very shallow, and I was using only 8 oz as the amount of wort left behind. However, the amount of wort remaining was actually 1.75 quarts on my most recent batch. The leaf hops and trub were so completely covering the false bottom that the liquid level was above the false bottom. The second and larger error stemmed from my significant underestimation of wort absorption by the leaf hops.

To calculate the wort absorption, I scooped out the leaf hops and let them drain briefly on a strainer without pressing them to let free liquid drain without disturbing wort that was absorbed by the hops. The wet weight of hops was 3104 grams. 267 g of dry hops had been added to this batch, meaning that 2837 g or 2.837 kg of wort had been absorbed by the hops. To convert this to liters, I divided by the specific gravity of the wort, 1.0505, to get 2.70 liters wort or 2.85 quarts! I had not been accounting for a loss of nearly  $\frac{3}{4}$  of a gallon which was throwing off my efficiency calculations. In the future, I will use the figure 0.3029 qt of wort absorbed per oz of leaf hop to adjust batch sizes accordingly.

Once I accounted for the additional wort losses, my efficiency calculated out to 69%. Using information gleaned from this exercise on other batches shows my efficiency to be centered on this figure. Armed with more accurate information to predict losses and efficiency, I will be able to adjust batch sizes appropriately to end up with the targeted volume and have a much better chance of hitting my target OG. Another plus from nailing down my losses is that I now have more accurate data for my final wort volume, which in turn means a more accurate evaporation value. For my system, the evaporation value is more accurately estimated now at 1.4 gal per hour. I had been using various figures between 1.25 and 1.50 but results were always hit or miss, and in hindsight, depended on the effect of the hop absorption as to whether or not the correct post-boil volume was predicted.

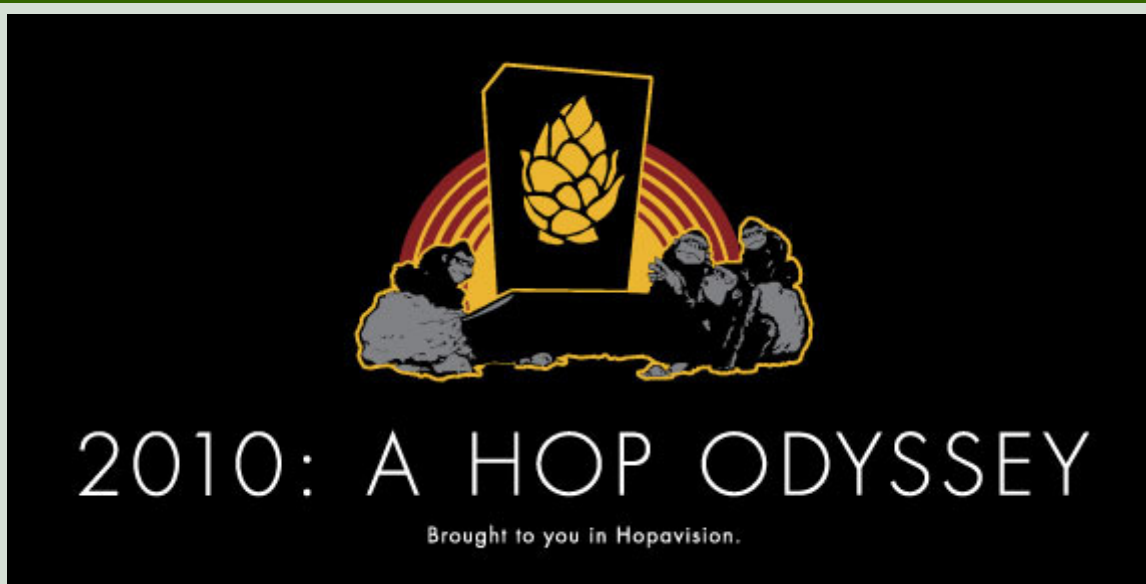
*(Continued on page 9)*



Of course you need to measure your kettle volume accurately as well. Use a notched dip tube from a corny keg or a keg you converted, your spoon, sight glass, etc. Take the time to measure the volumes left behind in your mash tun, kettle, counterflow chiller, hoses, pump etc. You only have to do it once and the data will eliminate some of the guesswork and let you plan your batches more easily and accurately.

I plan to repeat the experiment with hops and boiling water to verify the absorption rate. Look for an update in next month's newsletter.

## CBC Hop Odyssey



### Columbus Brewing Company's 2010: A Hop Odyssey Home Brew Competition March 13, 2010

#### **What is the 2010: A Hop Odyssey?**

Columbus Brewing Company (CBC) has embarked on a voyage marked by many changes of fate that will feature a series of extremely hopped beers. Over the next year, each month will feature a new unique Hop Odyssey. Can you survive the extreme hop voyage?

**Scope:** This competition aims to provide homebrewers the chance to have their beer produced commercially. The winning recipe will be brewed and featured as one of the 12 beers in the 2010: A Hop Odyssey Series.

#### **Rules:**

1. Beer must be homebrewed and brewer must reside in the State of Ohio.
2. Entry fee is \$5 per entry. Registration Deadline March 5<sup>th</sup>, 2010.

3. 2 – 12oz bottles should be submitted. 1 liter soda bottles and other containers may be used provided there is at least 24 oz. of beer to be judged.
4. Each bottle should have the following label attached to the bottle using a rubber-band. Please DO NOT tape or glue. ([http://www.bjcp.org/docs/SCP\\_BottleID.pdf](http://www.bjcp.org/docs/SCP_BottleID.pdf)).
5. Beers will be judged against the BJCP styles, but remember this is for the 2010: A Hop Odyssey. Beers that do not conform to style and use copious amounts of hops are desired. Please enter these as a BJCP 23. The brewer should also describe the aspects of the beer and why it does not fit a style.
6. It is very possible that the winning beer will be selected as the beer that will be brewed, but that is not a guarantee. For instance if the winning beer is an Imperial sour mushroom beer, it is unlikely that Columbus Brewing Company would be able to recreate that beer in time for the 2010: A Hop Odyssey. In these cases, the head brewer of CBC may elect to brew the first or second runner up.
7. Prizes will be awarded to BOO (Best Of Odyssey), first, and second runner up.
8. Brewers are encouraged to name their beers. An additional prize will be awarded to the beer with the best “name” as voted on by the staff at CBC. Due to the beer being commercially marketed, final naming decision of the winning beer will be made by CBC.
9. Recipes must be submitted using the following form. All recipes submitted become property of CBC. ([http://www.bjcp.org/docs/SCP\\_EntryRecipe.pdf](http://www.bjcp.org/docs/SCP_EntryRecipe.pdf)).
10. CBC reserves the right to disqualify any entry for not following the above rules.

**To Register: Please send an email to [hopodyssey@columbusbrewing.com](mailto:hopodyssey@columbusbrewing.com) with your name, address, beer name, and style of beer you are planning to enter by March 7, 2010. Once you register, you will be contacted with information on how to ship or drop-off your entry for the competition.**

**For Questions and Registrations, please contact  
[hopodyssey@columbusbrewing.com](mailto:hopodyssey@columbusbrewing.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 7:00 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 with graphics in jpg format to [ben.siefker@gmail.com](mailto:ben.siefker@gmail.com)

## Club Officers

*President*

**Vic Gonzales**

[vicgonzales@sbcglobal.net](mailto:vicgonzales@sbcglobal.net)

*Vice President*

**Scott Taylor**

[estaylor3304@yahoo.com](mailto:estaylor3304@yahoo.com)

*Secretary/Newsletter Editor*

**Ben Siefker**

[ben.siefker@gmail.com](mailto:ben.siefker@gmail.com)

*Treasurer*

**Steve Huckaby**

[huckabrew@gmail.com](mailto:huckabrew@gmail.com)

*Membership Director*

**Kris Huckaby**

[kristen.huckaby@gmail.com](mailto:kristen.huckaby@gmail.com)

## Treasurer Information

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

## Membership Director

Membership Application  
may be mailed to:  
Kris Huckaby,  
Membership Director  
3190 St. Bernard Circle  
Columbus, Ohio 43232

## Membership Application

### SODZ Membership Application

Name \_\_\_\_\_

Address \_\_\_\_\_

Phone \_\_\_\_\_ Age \_\_\_\_\_

Email \_\_\_\_\_

Homebrewer yes/no \_\_\_\_\_ How Long \_\_\_\_\_

**Make Checks payable to: SODZ**

Bring this application to the meeting or send it to:

Kris Huckaby

3190 St. Bernard Circle

Columbus, Ohio 43232

# Sponsors



Weasel Boy Brewing Company

Tap Room Hours

Tuesday through Friday: 4 p.m. - midnight

Saturday: 3 p.m. - midnight

126 Muskingum Avenue, Zanesville Ohio

740-455-3767 [www.weaselboybrewing.com](http://www.weaselboybrewing.com)

BROTHERS DRAKE



206 Oak Street, Columbus, OH 43235 \* (614) 388-8765



*Glass of the month:  
Stone Cali-Belgique*



100 Hutchinson Ave.  
Columbus, OH 43235  
614.785.9755  
[www.winkinglizard.com](http://www.winkinglizard.com)





# Sponsors



## Gentile's, The Wine Sellers

1565 King Avenue, Columbus, OH 43212

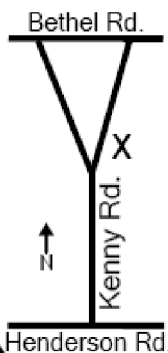
614-486-3406 [gentiles@netwalk.com](mailto:gentiles@netwalk.com)

Store Hours: M-Sat. 10-10, Sunday 12-7

## KENNY ROAD MARKET Home of over 500 beers!

Come see Ohio's **LARGEST** selection of **COLD BEER!**

The best of the best  
in Microbrew and Import  
Ales and Lagers!  
Mix and Match your own  
variety six pack!



Bells / Stone / Dogfish Head  
Avery / Troegs / Great Lakes  
Hoppin' Frog / Lagunitas  
Unibroue / Weihenstephaner  
Samuel Smith / Paulaner

**AND MANY, MANY MORE!**

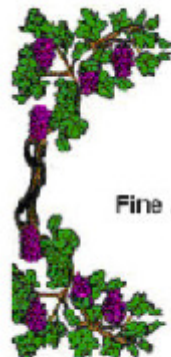
Kenny Road Market  
4658 Kenny Road  
Columbus, OH 43220  
(614)538-1100

## From the Vine

*Fine Wines and Specialty Beer*

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

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



Kanings Hoeven - Dubbel  
Green Flash - Le Freak  
Troeg's - Pale Ale



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

Be Responsible... Drink Responsible

## the Winemaker's Shop

Selling the best in homebrewing equipment and supplies for over 26 years.

3517 N. High St.  
Columbus, Ohio 43214  
Phone: 614-263-1744

e-mail: [beerwine@winemakersshop.com](mailto:beerwine@winemakersshop.com)

# Sponsors

