



The Grain Mill

Publication of the Scioto, Olentangy and Darby Zymurgists
Volume 2, No. 10 • February 1997

PRESIDENT'S CORNER

by Ron Phillips

Hi Everyone,

How's it going? I hope you were able to make the last meeting and got a chance to listen to the excellent presentation on water chemistry and brewing by Gary Hannahs. A big thank you to Gary for a job well done. If you couldn't make the meeting, get with one of your brewing buddies who was there and find out what you missed.

This month, we have Mark and Bonni's demonstration of "Beer and the Internet" to look forward to. I'm sure they'll do a wonderful job of informing us of the resources available on the Web. Also this month, we have the judging for the AHA club-only lager category scheduled. If time permits, we will take a more in depth approach to the judging, with the intent of educating some of the newer members on the finer aspects of judging homebrew.

Finally, we need to nominate candidates for the club officer positions. The election will be held at the March meeting, so have some worthy people in mind. I will not seek nor accept my party's nomination for the office of president (read my lips—I'm not a crook, and I didn't inhale), so start thinking of a worthy successor. In the best interests of the club we would,

however, like to ensure continuity of the club's business by retaining the current treasurer and secretary. Other nominations will, of course, still be entertained.

See you at the next meeting!

—Ron

MEETING NOTICE

Thursday
February 9, 7 p.m.

McGee's Wines, Inc.
1291 Grandview Avenue

Beer on the 'Net

Presented by
Mark & Bonni Katona

Club-Only Competition—
Lucious Lager

Bring Enough Beer
for Everyone to Sample
(3-4 bottles suggested)

OLDENBERG BEER CAMP

by Mark Irwin

Have you ever dreamed of sitting in a room and being able to get any beer available in the world by just asking for it. Well, I haven't found a place where you can do that yet, but the Oldenberg Beer Camp is the closest that I've ever come. If you would like to find out if Oldenberg's next weekend of beer, beer and more beer comes close, the next Beer Camp is coming up soon (March 7-9); and according to a card I got in the mail, they still have some spots available.

The weekend full of activities related to beer starts Friday afternoon. There is registration, the possibility of taking an informal tour of the brewery, and a chance to grab a sandwich and a beer for dinner. The festivities really get going in the evening, starting with the World's Fastest Beer Tasting. Around 10 beers are tried in about an hour, ranging from a light lager to a stout, and just about everything in between. This gives everybody some background about beer to get ready for the next event, the Beer Brewffet.

Last spring they had approximately 375 different beers from around the world. In the Brewffet you're given a list of all the beers available, and all you need to do is go to a server and request the one you're interested in. The Brewffet goes until 12:30, when the event finishes for the night.

The activities start up early Saturday morning with breakfast. Don't be late, as roll call is taken and you will be phoned in front of everyone if you aren't there. Following breakfast, there are a number of lectures related to beer. The speakers this year will be Jeff Mandell from Tabernash Beers in Colorado, Bob Brewer from Anchor, Pete Slosberg from Pete's, and possibly beer writer Gregg Smith. The speakers from the breweries last year brought samples to try; hopefully, it will be the same this year. The talks continue to about lunch time.

After lunch, you have your choice of what to do. You could go on the Cincinnati pub crawl. If you want to take a break from drink-

ing beer for a while, you could tour the brewery, attend a lecture, or just crash in your room to try and recover for the evening. Later in the afternoon, there will be some sort of game. Last year's was Beer Jeopardy. It ended up taking longer than was planned, and I don't think they will do that one again.

Next up is dinner. It is usually a five-course meal with each course prepared with beer and served with an appropriate beer. After dinner, the Brewffet reopens so you can finally finish tasting the rest of the 375 beers. Maybe SODZ friend Jim Rudy will be wandering around with his ram's head again.

Sunday morning is a bit more relaxed. After breakfast, there are a couple of more talks. Last year someone spoke on his recollections of Cincinnati beer history, followed by a talk on interesting U.S. pubs and bars. There will also be a performance by the Not Ready for Temperance Players, trying to convince you, though probably not very successfully, to give up the demon brew. Finally, the festivities will finish up around lunch time with the closing ceremonies.

I went last year and had a great time. The people attending last year had a wide range of backgrounds, running from barely knowing what beer is up to people in the industry. It was a friendly atmosphere, lots of questions and lots of good answers. The counselors were extremely knowledgeable and always ready to answer a question. Everybody was there to have a good time, see if they could learn something about beer, and to try beers they hadn't tasted before.

If you want more information or wish to register, call 606-341-7223. The price is \$409 for single occupancy, \$349 for double, and \$319 for triple or more. This includes everything (room, meals, beer) except for the pub crawl. Also, if you can't go in March, they do it again in September.

P.S. I'm thinking of going again this year. If anyone is interested in going and sharing a room, please contact me by phone at 785-9739 or by e-mail at irwin@stat.ohio-state.edu.

QUERY OF THE MONTH

Mike Zagger came up with a great idea—Let's toss out a situation or question and ask the members to respond. All answers will be compiled into an article the next month.

If you have an email account, send your response to katona.3@osu.edu. If not, use one of the following formats: Any Macintosh word processing program (Word 6.0 or earlier preferred). IBM/PC documents may be saved to disk in Word 6.0 or earlier format (or text format). If you're not a computer person, a legible handwritten response will be accepted at the meeting.

Since Mike thought of the idea, he's asking the first question:

I, like many new home brewers, scavenge manufacturer bottles in order to avoid purchasing them at the beer making supply store. I am still looking for the best method to remove manufacturer labels from the bottles. Many home brewers have their own special method. Perhaps the club members could share their tricks with us.

New topics are requested, so please submit your ideas for the Query of the Month for future input and publication.

WATER PRESENTATION FOLLOW-UP

by Tom Jones

Look at the February 1997 issue of *Brew Your Own Beer* magazine. There's an interesting article titled, "Brew Beer That Matches Your Water."

BOTTLES WANTED

Empty (or full) 16-oz. brown beer bottles in case(s) in exchange for my champagne bottles or \$. Exchange rate: one/one.

My champagne bottles have labels removed, your bottle labels need not be removed.

Beer caps will fit the champagne bottle tops and will hold more beer with out worry of them bursting!

Tom Jones 235-9503 or e-mail at TJones2060@aol.com

RUTGERS UNIVERSITY BREWING COURSE

by Jon Woodman

I received a letter from Rutgers University in New Brunswick, NJ, announcing their 5-day program, "Microbiology and Microscopy Techniques in Brewing." It is a hands-on course scheduled for March 17-21, 1997. It will be held at Rutgers at their Cook College campus in New Brunswick.

Anyone interested should contact Keith Wilson at (908) 932-9271 ext. 617. I will bring the brochure to the next meeting.

CINCINNATI, Part II

by Mark Katona

On December 21, Bonni and I took a trip down to Cincinnati to do some Christmas shopping and to get away from town for a little while. It was a good day to get out of the house as we were about to go crazy there.

We traveled down to Covington to visit the Brew Works and were very impressed with the changes that were made from the first time we visited. The gift shop had some very nice items in it. You can choose from merchandise from many breweries and brew pubs across the United States, plus items from the Brew Works. The Brew Works items were very reasonably priced.

The charge card idea didn't work out, so it is now pay as you go at the bars. It was evident that it wasn't going to work after a couple of weeks when it would take people an hour to check out at closing time. There have also been some changes to the Foam Rangers Program; you can't use your card to charge things any more, but there are drawings for prizes if you use your card.

Now to the important stuff: The Beer! When we went down there, we found the assortment of beers that I described in the last article, but Tim has come up with some real winners on the menu. He has a Belgian Kriek beer that is heavenly!! It tastes as good as or better than some of the imported kriek beers that we served at the Brew Fest. There is now a Russian Imperial Stout on the menu; it is called the Velvet Hammer, and hammer it does. It is very smooth, velvety, and alcoholic — one was enough to put on a good buzz.

Once we visited the humidor and I had bought some cigars for my collection, we went downstairs to the Party Source to look around and make some purchases. In the beer area (see picture), there are many, many, many beers to choose from. The picture shows just about 1/2 of one of 3 walls and two center

aisle shelving units dedicated to imports and microbrews. There are many types of beer that I didn't even know existed. Because of Ohio's antiquated liquor laws, they are not allowed to be sold 1 mile north of this location. There is also a giant beer cooler that has many of these selections and kegs, also cold and ready to go. (By the way there is a smaller area leading into this room that features American bubble water, but we passed through that area quickly).

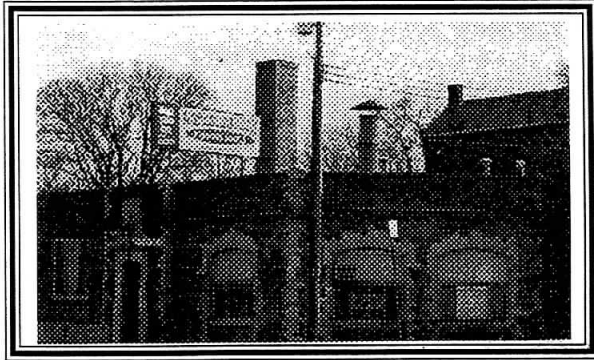
Also during our trip, we stopped by Listermann's and purchased the kit to produce the Belgian Dubbel that is currently aging in glass down in my basement. It was pretty easy to find (following Dale McComb's directions) at the corner of Dana and Idlewild in Norwood. Dan is very knowledgeable and helped us pick out what we needed for the brew. He also helped me with some suggestions to modify the kit and improve the brew.

Finally, we had dinner with Jim Leas at the brewery near our hotel in Blue Ash. The brewery is named Watson Brothers, in honor of two brothers who were the original owners of Blue Ash Airport, which is right across the street. Jim is an investor in the brewery and was explaining the history and goings on at the brew pub/restaurant. The food is excellent and plentiful, but the beer needs some work to bring it out of the average category up to the standards they are trying to achieve. There were some interesting flavors in the stout I was drinking, but some of the lighter beers were pretty much the same.

Next month I will have a report on the new brew pub we will be testing out at the end of the month in Sunny Florida. It is located in the Boardwalk Resort at Walt Disney World and promises to be a great experience.

CINCINNATI, Part II

by Bonni Katona



First Stop, Cistermann's

Next Stop, Brew Works

*The World's Largest Selection of
Beer is at The Party Source*



*99,999 Bottles of Beer
on the Wall, on the Shelves,
and in the Cooler*



*The Pause That Refreshes
at the Geek Bar*

*Good Friends, Good Food,
And, of course, Beer!*



*Jim Leas and Bonni Katona
at Watson Bros.
(The third plate is Mark's, but he's
taking this picture.)*



*Mark Chats With the Security
Guard Outside the Humidor*

TOP 10 REASONS TO HOMEBREW

BrewAtHome@MrWizard.com

#10: HOMEBREWED BEER IS GOOD FOR YOU

The Brewers Yeast used in homebrewing is one of the richest and most complete sources of the Vitamin B complex. Homebrewed beer is not a filtered product—they contain live brewer's yeast minutely in suspension and as sediment. This is why drinking Homebrew will give you less of a hangover. Also, it has been determined that drinking red wine and dark beer (in moderation) are good thinning agents for the blood supply—thus reducing your risk of heart disease.

#9: HOMEBREWING IS AN ART FORM

Not unlike art of all types—Homebrewing is a creative expression that is only limited to the Homebrewer's imagination. Different combinations of grains, hops, yeast, fruits, spices and brewing techniques will produce different tasting beers—you control the process and ingredients. The finished product is a beer that is the result of your creativity.

#8: HOMEBREW IS A CURE FOR MALE PATTERN BALDNESS

Not really—but after a few Homebrews you won't care if you look like Kojack!

#7: HOMEBREWING IS A SOCIAL EXPERIENCE

After you start your first batch of beer you will be amazed at how many people dabble in the ways of Homebrewing. There are many Homebrew Clubs throughout the country—most likely one in your city! (See the Summer '96 issue of *Zymurgy*). Homebrew also makes the best house-warming/holiday gift around! From your work setting to the Internet—there are always Homebrewers out there to share ideas, recipes, hints, etc.

#6: EASY TO MAKE

If you can boil water—you can brew beer. It is that simple.

#5: HOMEBREWING FOR THE SCIENTIFIC PROCESS

The American Homebrewers Association (AHA) has surveyed its members and found out

that 6% of them brew not because of the end result—but to be a part of the scientific process of beer making. The fundamentals of the brewing process are no different from homebrewing, brew pubs, micro breweries or large commercial brewers. Malted Barley, Hop Alpha Acids, Maltose, Alpha-amylase, and Hydrometers are just a few of the tools of the brewer. Once you understand some of the fundamental processes of brewing—you can better judge and appreciate other beers.

#4: COST

A case of Homebrew will cost you between \$10 and \$15... with no deposits to worry about. In comparison: to purchase a case of quality craft-beer will run you about \$30. Homebrewing is BETTER than the craft-brewers that charge \$30/case because it is made the way YOU like it—and because it is much, much fresher. The cost to get started will run between \$35-\$60, depending on who you buy your equipment from. This one-time fee of equipment quickly pays for itself after a couple of batches.

#3: GET GOVERNMENT OUT OF YOUR LIFE

One of the reasons beer is so expensive to purchase is the taxation that is charged by the Federal and State Governments. Homebrew supplies may have a state sales tax attached if you buy from a local store (and no state tax if you purchase from a mail-order company) but that's it! The process of making it yourself keeps Uncle Sam out of your brew (and your pocket)!

#2: TASTE, TASTE, TASTE

Once you try a freshly brewed Homebrew, you will never want to go back. There are no preservatives or additives... only natural ingredients. From starting boil to finish sip, the Homebrew process takes about 6 weeks. The freshness cannot be matched in mass-produced beer of any kind because they can rarely get it to you in that short of time. They now have "freshness dates" on their beers—but they still stay on the shelves up to 1 year!

AND THE #1 REASON TO HOMEBREW...

IT'S NOT BUDWEISER!

...For more information about Homebrewing—Please call, write, or e-mail us at:

Brew at Home, PO Box 3145, New Haven, CT 06515; (800) 373-1266 Fax: (203) 389-4160

E-Mail: BrewAtHome@MrWizard.com

WHAT DO YOU WANT A HOMEBREW SUPPLIER TO CARRY?

Attention SODZers! The management of Wines, Inc., contacted us regarding the sale of homebrew supplies. They acknowledged that their inventory has been a bit thin lately. However, a decision has been made to significantly improve the homebrew presence at the shop and to immediately restock those items in greatest demand by area homebrewers.

To that end, Wines, Inc., has asked us to survey our membership and find out what you want them to stock. Ever dream of running a homebrew shop? Well, this may be as close as you get. They are looking for specific suggestions from us, and promise that our input will guide their ordering decisions. We have provided space below for your suggestions regarding items to be stocked, broken down into a few broad categories.

Please bring your suggestions to the meeting Thursday night, where we will be discussing this further. If you cannot attend the meeting, please send your suggestions to Amy McGee at McGee's Wines, Inc., 1291 Grandview Avenue, Columbus, OH 43212. Your input will make a difference. Make your voice heard!

What Do You Need/Want Most?

Malts—Extracts, Specialty Grains, Bulk Grains (Brands, Types?)

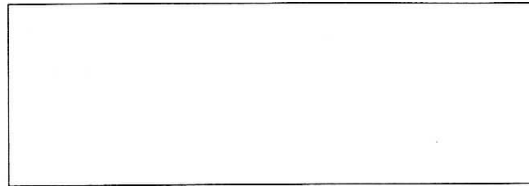
Hops—Whole Leaf, Plug, Pellets (Brands, Types?)

Yeasts

Equipment

Books/Magazines

Other



2574 Zebec Street
Powell, OH 43065



TABLE OF CONTENTS

President's Message <i>by Ron Phillips</i>	1
Meeting Announcement	1
Beer Camp <i>by Mark Irwin</i>	2
Query of the Month	3
Water Presentation Follow-Up <i>by Tom Jones</i>	3
Bottles Wanted <i>by Tom Jones</i>	3
Rutgers University Brewing Course <i>by Jon Woodman</i>	3
Cincinnati, Part II <i>by Mark Katona</i>	4
Cincinnati, Part II <i>by Bonni Katona</i>	5
Top 10 Reasons to Homebrew	6
What Do You Want a Homebrew Supplier to Carry	7

MARK YOUR CALENDARS

February 13, 7 p.m. **SODZ Meeting**

Beer on the Net

Judging for Lucious Lager Competition

McGee's Wines, Inc.

March 13, 7 p.m. **SODZ Meeting**

McGee's Wines, Inc.

April 10, 7 p.m. **SODZ Meeting**

McGee's Wines, Inc.

April 26, 7 p.m. **Beer and No Sweat**

Holiday Inn Lakeside, Cleveland

August 9 **Beer and Sweat '97**

Howard Johnson's, Springdale

*Locations subject to change
with notice.*