



The Grain Mill

Publication of the Scioto, Olentangy and Darby Zymurgists
Volume 3, No. 10 • February 1998

THE PRESIDENT'S CORNER

by Geoff Larsen

Let me start this month's corner by thanking the Mystery Writer for last month's corner. You know who you are (and so does everyone else, I'm sure). Actually, I think you did a better job of writing the column than I do. I especially like the way you ended the article. Hmmm!

This will be a busy meeting this month. So, please do not be late if you can help it. We have quite a bit of business to take care of before we can get around to drinking beer.

We will be discussing a proposal to make a couple of changes in our officers structure. The proposed changes should ease the workload on one position in particular and go a long ways toward generating more educational stuff in future meetings. Following that, we will be taking nominations for officers for next year. The elections themselves will be next month. If you are at all interested in taking on some responsibility, PLEASE don't hang back.

Some of the folks in the club have brainstormed and put together an experiment for everyone in the club to participate in. It should be both fun and informative. In addition, we will have a short discussion on hitting target gravities when concocting new recipes. All in all, a very busy meeting. The show and tell with gadgets has been postponed until the March meeting.

Well, my cat is no longer laughing at me. I finally got around to kegging that IPA I brewed in December. (Recall my December column regarding my first beer in my Dayton digs.) As I said in that column, "It's amazing just how resilient beer can be." You can let me know this month whether my cat should still be chuckling or not.

For those of you who have not caught the show "Quench" on the Food Network, they had a little blurb on homebrewing at the end of Sunday evening's show. It wasn't much, just five minutes or so (or at least that is all I caught). They were sampling a couple of homebrews that someone they knew had brewed. Andrea Immer is one of the hosts for the program. She is the Master Sommelier at Windows on the World and The Rainbow Room in NYC. Seems she is also a budding young homebrewer (three or batches under her belt). I knew there was something about her I liked. Check out the

website, www.foodtv.com. There are all sorts of neat things there (recipes, etc.).

That's about it for this corner. I look forward to our first meeting in Bob's new place. Until then, have fun! I'm getting kind of parched with all this talk. Think I'll go try some of that IPA. Ciao...

MEETING NOTICE

Thursday
February 12
7 p.m.

Goodale Brewing Co.
1185 Chesapeake Avenue

See Map on p. 5

Officer Nominations
Homework Homebrew
Hitting Target Gravities

Bring Enough Beer
for Everyone to Sample
(Minimum 3-4 bottles or
half-gallon jug suggested.)

Visit the SODZ Web Site

www.iwaynet.net/~zaphod/sodz/sodzhome.html

SODZ INFO

The Scioto, Olentangy and Darby Zymurgists (SODZ) meets on the second Thursday of the month at Goodale Brewing Supply, 1026 Goodale Blvd., Columbus, Ohio.

Meetings begin at 7 p.m. Membership in SODZ costs \$20 and is renewed during the member's anniversary month of joining SODZ. Dues may be mailed to the Treasurer at 1823 Hobbess Drive, Hilliard, OH 43026.

Members receive *The Grain Mill*, the club's monthly newsletter. Articles for the newsletter are due by the end of the month. They may be emailed to the Editor or submitted on a 3.5" floppy disk in Word 6 or 5.1 format for either Macintosh or the PC.

The club's Web side is located at www.iwaynet.net/~zaphod/sodz/sodzhome.html.

The officers of SODZ are:

President—
Geoff Larsen
glarsen@mitre.org

Treasurer
Jon Woodman
woodmanj@aol.com
876-5999

**Secretary and
Newsletter Editor**
Bonni Katona
katona.3@osu.edu
792-7933

HOMework HOMEBREW

by A. J. Zanyk

Here is a proposal for a club common brew. It arose from a "what if" idea. After the November meeting a few of us (Mark Irwin, Herb Bresler, A.J. Zanyk) proposed the idea of a club brew that would follow a certain set of guidelines. We decided to introduce this beer in the February meeting and make the "Homework/Homebrew" due by the May meeting.

Below are the parameters: You must follow those Items & Subjects that are stated exactly. Items & Subjects not specifically designated are open to your interpretation.

We would like to thank Mark & Bonni Katona, Bob Cotterman, and our fearless leader, Geoff Larsen, for their input and guidance.

Malts: Your total target O.G. is 1.057 for a 5-gallon batch. This consists of the pale base sugars + flavor grains.

Base Sugars/Grains: Your target gravity for the light base sugar sources only is 1.050. The point values listed here are based on a review of several conflicting values/sources. So we have chosen gravity point values for each source to keep the results consistent.

Note: Points per gallon = Gravity per gallon: 36.6 pts = 1.0366, or 50.4 = 1.0504 etc.

Members will be permitted to combine the three base sugar sources in any combination providing they calculate proportions appropriately.

Use 5.5# of Dry Light malt powder (35-45 S.G. points)(use 45)(100%)=49.5

or

Use 6.6# of Light malt syrup (27-38 S.G. points)(use 38)(100%)=50.16

or

Grain: 9.0# Pale 2-Row, English/American (30-35 S.G. points)(use 35) or 8.75# Pilsner, German/Belgian (32-40 S.G. points)(use 36)

Grain yields are estimated here for a hypothetical reference 80% efficiency. If you are mashing base grains, you must target your gravity based on your equipment

and methods. Members are permitted to adjust total grain bill (base grains + zero to two pounds of flavor grains) to their system to reach a target O.G. of 1.057 total for the entire grain bill.

Examples: 9# Pale x 35 pts/5-gal x 80% efficiency = 50.4 or 1.0504
8.75#Pils x 36 pts / 5gal x 80% efficiency = 50.4 or 1.0504

Adjuncts: As discussed, as much as, 0-2 pounds TOTAL of any combination of the following flavor grains, steeped or mashed.

Estimated O.G. for flavor grains = 1.007+/- (This will vary depending on your choices.)

- _____ # Munich (25-30 S.G. points)(use 28)
- _____ # Crystal (any Lovibond) (20-30 S.G. points)(use 28)
- _____ # Chocolate malt (20-25 S.G. points)(use 24)
- _____ # Roasted Barley (24-30 S.G. points)(use 26)

Yeast: Only three yeast types will be allowed:

- Dry powdered yeast
- Liquid Ale Yeast #1056 Chico/American
- Liquid Lager Yeast #2308 Munich

Hops:

- Bittering Hops: Only 10 HBU's = (Alpha Acid x Ounces) of bittering hops will be permitted and must be added to the boil for a duration of between 45 and 60 minutes.
- Flavor & Aroma Hops: Only 1 ounce of flavor/aroma hops will be allowed. Any hop, any alpha, divided in any combination within the last 20 minutes only.

In a nut shell:

- You must target your 5 gallon batch to a Original Gravity of 1.057 using light extracts (6.6# liquid or 5.5# dry with a flavor grain steep) or a mash of Pale malts and flavor grains.
- You may partial mash as long as you stay within the guidelines.
- Only 0-2 pounds of any combination of the 4 adjuncts can make up your flavor grains.
- You can use any of the three yeasts listed above only.
- You are free to choose any combination of hops using the time and quantity guides listed above.

The idea here is to start with the same basic ingredients and see what individual preferences and techniques would yield. Have fun with this! There are still many variables left to you. Remember—if we have specified a value, please follow it. If we did not, or what we have written is open to interpretation, then go for it.

**100/- (HUNDRED
SHILLING ALE)**
Scottish, All Grain
by Herb Bresler

This was my first attempt at a true Scottish Ale. Many of you had it at the 1997 Christmas party at Bonni and Mark's. I was very pleased with this brew, but was a bit surprised by the high degree of attenuation achieved using the Scottish yeast (Wyeast claims apparent attenuation is 69-73%). The high flocculation of this yeast is also very nice; no need to add any finings. Next time I'll add some dextrin malt, and probably toast the pale malt even longer.

For 5 gallons:

2 lb Munton-Fison lager malt
2.5 lb M-F pale malt
2 lb Paul's pale malt
3 lb M-F Pale malt, toasted in convection oven 225°F for 95 minutes
1 lb Belgian Aromatic malt
1 lb Caraviennne
1 lb British 40°L Crystal
0.25 lb Wheat Malt

All brewing water pre-boiled 15 minutes and cooled.

Mash in - 155°F water, 1.25 qt/lb grist.

Stir 3 minutes, resulted in 138°F mash.

Boost to 155°F, rest 1 hour (starch test almost negative).

Mash out 168°F, 5 minutes.

Sparge with acidified water 170°F (1 tsp lactic acid per 3 gal water).

Collect a total of 6.25 gal.

Total boil time 100 minutes.

Add 0.5 oz Eroica hops (pellets, 12.0% alpha).

Bring to full boil.

0.5 oz East Kent Goldings (pellets, 6.7% alpha) 65 minutes.

0.5 tsp Irish Moss, 10 minutes.

Immersion chill to 65°F.

Rack, aerate.

Pitch Wyeast #1728, Scottish Ale Yeast, 1 qt starter at high kraeusen.

Primary in glass, 62°F, 4 days (kraeusen finished).

Secondary in glass, 55°F, 7 days.

Beer cleared very nicely.

O.G. = 1.070

F.G. = 1.016

Force carbonate in Corney keg

28.5 IBU, BU:GU = 0.41

Attenuation 77%

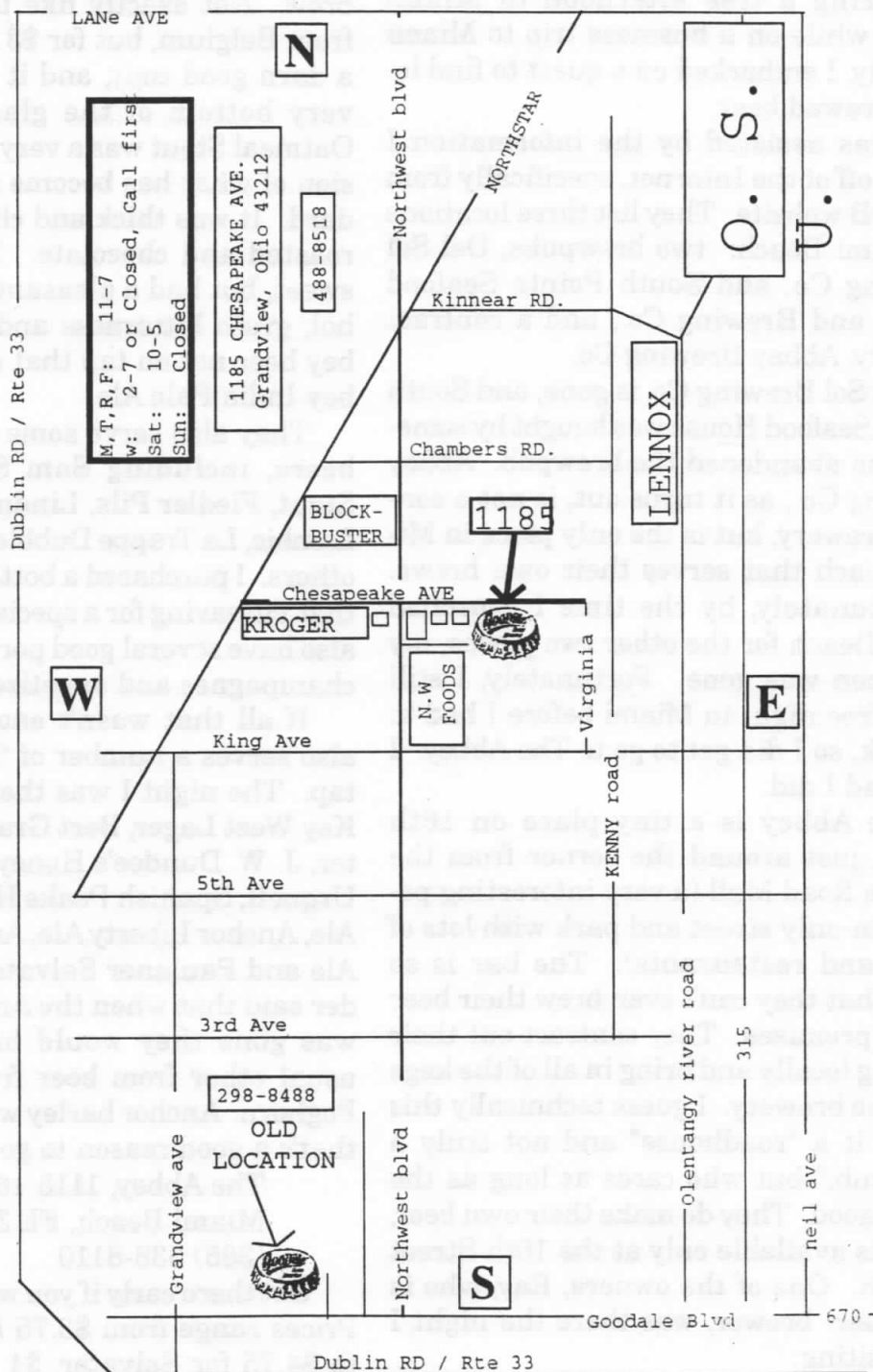
Alcohol 6.9% by volume

**GADGET MEETING
POSTPONED
UNTIL MARCH**
by Eric Drake

Hey there, I just wanted to tell everyone that the **March** meeting has been declared Gadget Night. Any trick or gadget is welcome, especially if it is homemade. If you have a gadget or trick that you would like to bring, E-mail me at drake.49@osu.edu or call me at 299-1412, and RSVP your idea.

P.S. If you forget to RSVP, bring it anyway, and we will fit you in.

DIRECTIONS TO THE NEW MEETING LOCATION



HUNTING FOR GOOD BREWS IN MIAMI

by Herb Bresler

During a free afternoon in Miami Beach while on a business trip to Miami recently, I embarked on a quest to find locally brewed beer.

I was assisted by the information I pulled off of the Internet, specifically from the AOB website. They list three locations in Miami Beach: two brewpubs, Del Sol Brewing Co. and South Pointe Seafood House and Brewing Co., and a contract brewery, Abbey Brewing Co.

Del Sol Brewing Co. is gone, and South Pointe Seafood House was bought by someone who abandoned the brewpub. Abbey Brewing Co., as it turns out, is not a contract brewery, but is the only place in Miami Beach that serves their own brews. Unfortunately, by the time I searched South Beach for the other two places, my afternoon was gone. Fortunately, I still had a free night in Miami before I had to fly back, so I did get to go to The Abbey. I was glad I did.

The Abbey is a tiny place on 16th Street, just around the corner from the Lincoln Road Mall (a very interesting pedestrian-only street and park with lots of shops and restaurants). The bar is so small that they can't even brew their beer on the premises. They contract out their brewing locally and bring in all of the kegs from the brewery. I guess technically this makes it a "roadhouse" and not truly a "brewpub," but who cares as long as the beer is good. They do make their own beer, and it is available only at the 16th Street location. One of the owners, Ray, who is also their brewer, was there the night I was visiting.

They have four of their own brews, served seasonally, so not all are available at any one time. The night I was there

they had Abbey Brown (Belgian-style brown ale), Abbey Alt (German-style amber ale) and Abbey Oatmeal Stout. The Alt was too mild for my liking, but the Abbey Brown was a good, very drinkable brew. Not exactly like the stuff you get from Belgium, but for \$3.75 a pint, it was a darn good copy, and it was good to the very bottom of the glass. The Abbey Oatmeal Stout was a very good hearty version of what has become a brewpub standard. It was thick and chewy with lots of roasted and chocolate. I was not at all sweet, but had a pleasant balance of alcohol, grain bitterness and hops. The Abbey beer not on tap that evening was Abbey India Pale Ale.

They also serve some unusual bottled beers, including Sam Smith Imperial Stout, Fiedler Pils, Lindman's Framboise Lambic, La Trappe Dubble and Trippel and others. I purchased a bottle of Quadrupel that I'm saving for a special occasion. They also have several good ports, cigars, wines, champagnes and appetizers.

If all that wasn't enough, the Abbey also serves a number of "guest brews" on tap. The night I was there they had and Key West Lager, Bert Grant's Perfect Porter, J. W. Dundee's Honey Brown, Pilsner Urquell, Spanish Peaks Honey Raspberry Ale, Anchor Liberty Ale, Anchor Christmas Ale and Paulaner Salvator. The bar tender said that when the Anchor Christmas was gone they would bring back their usual other from beer from Anchor, Old Foghorn. Anchor barley wine on tap—now that's a good reason to go back!

The Abbey, 1115 16th Street
Miami Beach, FL 33139
(305) 538-8110

Get there early if you want to get a seat. Prices range from \$3.75 for Abbey brews to \$4.75 for Salvator, \$1 off all draughts 'til 7:00 pm. Cash only, no credit cards accepted.

Open 1:00 p.m to 5:00 a.m. everyday.

CRANBERRY CIDER

by Larry Pesyna

I adapted the recipe for this from the book *The Art Of Cidermaking*. This is an excellent book that I borrowed from the Columbus Public Library. The downtown branch in particular has a fantastic selection of homebrewing and related selections. Check it out.

The appeal of this has certainly exceeded anything else that I have ever produced. Maybe I just got lucky. I have made and consumed two batches so far. I have a third batch in a carboy now and ingredients frozen for two more. I hope people weren't just being nice; if so, I'll have a lot to drink myself—bummer.

You want to aim for a sweet finish when making this to balance the tartness of the cranberries. I have had good luck using plain old EDME dry ale yeast. Sweet mead yeast would probably be a good choice, but my one time experience with this in a blueberry cider has been a ridiculously slow fermentation. To ensure a sweet finish, rack the cider off the sediment two or three times in the secondary to slow down the yeast activity and try to keep your secondary fermentation temperature relatively cool. I added campden tablets to one of the batches at the rate of one crushed tablet per gallon to the secondary near the end of fermentation. This will add sulfites, so you may or may not want to try this. Consult a winemaking or cidermaking reference for more information.

I purchase my apple cider from Legend Hills Orchard in Utica, Ohio (614-892-3090). It is about a half hour drive from the Northeast side of Columbus. It is not too late to get untreated cider. They are still doing occasional pressings, and they sell frozen cider until they run out, which is usually around early-mid spring. Fresh cranberries are only readily available in the fall and are best purchased in early November and frozen until needed. The canned concentrates look promising and would certainly be easier to work with than whole fresh cranberries.

Makes an excellent accompaniment to a holiday meal.

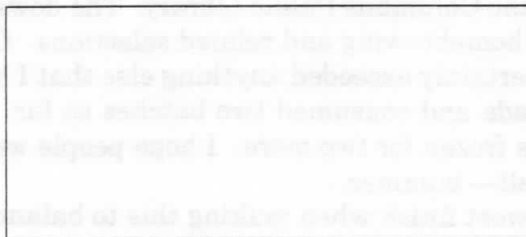
Ingredients For 5 Gallons:

5 Gallons Untreated Apple Cider Typical SG = 1.042
10 Cups Cane Sugar, or Add to SG = 1.065
10 12 oz Bags Whole Cranberries
1 packet EDME Dry Ale Yeast

Crush or chop cranberries as best you can. Probably the best suggestion I have read so far is to wash the cranberries and then freeze in Ziploc bags. Allow to thaw and crush while still in the bag.

Pasteurize cider by heating to around 170 degrees, then add cranberries. Steep for a few minutes and then cool, preferably with a wort chiller. Move to a primary fermenter with adequate room and add yeast. The cranberries add quite a bit of volume, and a standard fermentation bucket is a close fit. I used my brewpot with the lid for a primary on my last 6.5-gallon batch. Add pectin enzyme if desired. It probably is not needed if you are careful not to overheat the cider.

Allow several days to a week for primary fermentation and then rack off the fruit and sediment into a glass secondary. The cranberries will make this challenging. A copper scrumge pad may work, but nylon netting does not as it clogs too easily. After this point it is pretty straightforward. Rack it again at least once after secondary fermentation has slowed. Bottle when it has dropped clear. It is usually ready to drink around three months after bottling. This beverage is relatively low in alcohol so it does not require long aging and may not keep well after a year or so. I have never had any last that long, anyway.



Powell, OH 43065
2574 Zebec Street



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MARK YOUR CALENDARS

February 12	SODZ Meeting
	Officer Nominations, Homework
	Homebrew, Hitting Target Gravities
	Goodale Brewing Co.
March 6-7	Bock Festival
	Cincinnati
March 12	SODZ Meeting
	Gadget Night
	Goodale Brewing Co.
April 9	SODZ Meeting
	Mash Tuns
May 2	Beer and No Sweat
	Cleveland
August 15	Beer and Sweat
	Cincinnati