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# The Grain Mill

Publication of the Scioto, Olentangy and Darby Zymurgists, Inc.

January 2001

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## President's Corner

*by Mark Irwin*

This month's meeting, which will be on Thursday the 11<sup>th</sup> at the Smokehouse, will be a mead meeting. I understand that Eric and Woody will tell us how to brew nationally award winning meads and will allow us to sample commercial and homemade examples. If you have any meads you have been working on, please bring them along for us to sample. And as usual, please bring along any homebrew creations as well. Please check out Jim's article elsewhere in the newsletter for the upcoming meeting plans.

An event coming up that you might be interested in is the CMI pub crawl on February 17<sup>th</sup>. I believe that six of us attended last year and I know we all had a great time. If you're interested in going, get your check in early, as I've done, as there are only 25 seats on the bus. Details should be elsewhere in this newsletter.

As I mentioned last month, I spent a few days in Colorado and got to sample a few of the beers. Most of my time was spent in Breckenridge, so I was able to sample all but one of the beers that they had on tap at the time. On my first visit I tried the Brown (a specialty) and the Oatmeal Stout (a regular offering). Both of these were good, though not outstanding beers. The Brown had a decent malt presence, a light roasti-

ness, and a solid but not overpowering bitterness. The Oatmeal Stout had a nice creaminess from the oats with a moderate roastiness. My second visit unfortunately wasn't as successful. That afternoon I tried the Avalanche (an amber ale) and the IPA. While the malt profile seemed to be ok in both, there was a sour character in both beers I found unpleasant. The sourness appeared to come from the hops, not an infection. There didn't appear to be any technical problems with the beers, but I would definitely rework the recipes.

One of my favorite beers on this trip was Fat Tire Ale made by New Belgian. This was a very enjoyable amber ale. It had a nice toasty character with underlying hops. One word to describe this beer would be balanced. This beer was very easy to find in Breckenridge. In fact it



## Mark Your Calendar...

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|---------------|---|
| <b>JAN 11</b> | SODZ Meeting 7:00 pm, Barley's Smokehouse |
| <b>FEB 8</b>  | SODZ Meeting 7:00 pm, Barley's Smokehouse |
| <b>FEB 17</b> | CMI Pub Crawl                             |
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## SODZ INFO

The Scioto, Olentangy and Darby Zymurgists, Inc. (SODZ) meets on the second Thursday of each month usually at Barley's Smokehouse, Dublin Road, Columbus, Ohio.

Meetings begin at 7 p.m.

Membership dues are \$20 per year and are renewable during the member's anniversary month of joining SODZ. Dues may be mailed to:

Eric Drake (Treasurer)  
821 Hiawatha St.  
Columbus, OH 43211

Members receive The Grain Mill, the club's monthly newsletter. Articles submitted for the newsletter and should be received no later than February 1st for next month's issue and may be submitted by e-mail, preferably in MSWord, to [markrichards@columbus.rr.com](mailto:markrichards@columbus.rr.com) or on disk in MSWord.

Current SODZ Officers are:

### **President**

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### **Membership Director**

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[www.sodz.org](http://www.sodz.org)

### **PRESIDENT'S CORNER (continued)**

seemed easier to find than Coors, though I must admit I don't have much talent for sniffing out Coors.

Another disappointment for me was Road Dog Scottish Ale by Flying Dog. This has been a favorite of mine in the bottle for a number of years so when I saw it on tap in a barbecue place one night, I knew I had to try it. Unfortunately I got a thin, fairly flavorless ale that might have had a slight sourness. In all fairness to the brewery, I suspect I got the end of a poorly maintained keg as I picked up a 6 pack locally for the Hamburger soup I brought to the Christmas party and it was like I remembered, big and malty.

The last place I visited on my trip was Wynkoop in Denver. I stopped there for lunch on Sunday before flying back to Columbus in the evening. I had two beers with lunch, Quinn's Scottish Ale and Captain Hickenlooper's Flying Artillery Ale. The Artillery Ale is described as a stronger version of an American Brown Ale but I thought it was more like an Old Ale or a Barleywine.

Both were big malty beers that I wanted to bring back with me. Unfortunately it is illegal to sell growlers on Sunday in Colorado. (Does Taft's wife come from Colorado?) For lunch I had the gumbo, which had the interesting addition of buffalo sausage. It was well made like the beer. Wynkoop would be a great place to stop after a Rockies or Avalanche game as it is within walking distance of Coors Field and the Pepsi Center. In addition it is a huge place. There was a party with over 500 Harley riders in an upstairs room and it barely affected the main floor. The collection of bikes outside the place was impressive. It went for blocks. I was a bit surprised at the size of their brewery however. It only appeared to be a 10 or 15 barrel system. With the amount of beer that they must sell in the place I figured something larger. Though given that they brewed between 900 and 1000 barrels in 2000, based on a sign next to the brewery, that is a big enough system.

I hope that everybody had an enjoyable holiday season. See you all on the 11<sup>th</sup> at the Smokehouse.

### **Beer Quote of the Month:**

**"Fermentation and civilization are inseparable"**

**- John Ciardi (1916-1986)**

# Upcoming Competitions

As those of you that have read the January/February 2001 issue of Zymurgy already know, SODZ is tied for first place in the Homebrew Club of the Year standings, thanks to AJ's win in the Best of Fest competition in November. The Homebrew Club of the Year competition is based on the 6 Club Only Competitions and the first and second rounds of the AHA National Homebrew Competition. There are three more Club Only Competitions left in this year's cycle.

Competition	Category	Entry Due Date
Dunkelmania	13	February 21
Stout	16 & 12C	February 26 - March 9
Bockanalia	14	May ??

I propose that we do our club judging for the first two of these competitions in February and either April or May for Bockanalia, depending on when the entries are due in Cincinnati.

For those of you interested in entering AHA nationals, first round entries will be due April 4 -13.

Other competitions coming up include Barley's (late May), the State Fair (judging on July 21, entries due earlier in the month), Beer and Sweat (August 18), DRAFT's (early September) and CMI's (October). One other competition I came across is sponsored by the Boston Wort Processors, the club that former SODZ president Geoff Larson now belongs to. Here is the information that AJ forwarded to me about that competition.

The Boston Wort Processors are pleased to pre-announce the Seventh Annual BOSTON HOMEBREW COMPETITION (BHC7) to be held on February 10, 2001 in Boston Mass. This competition organized and run by the Boston Wort Processors. I wanted to get the word out there so people would have plenty of time to get brewing!! Details will be posted here and on our website ([www.wort.org](http://www.wort.org)) once they are firmed up a bit more. However, most data, forms etc from last year's competition (which is posted on our website) will still apply. The following are confirmed as of 11/27/00:

- All BJCP styles will be judged including meads and ciders.
- The competition will be held at the Northeast Brewing Company (same venue as last year). Competition date is 2/10/01.
- Entry deadline will likely be set as 2/2/01 (this is a Friday).
- The competition will be part of the 2001 New England Homebrewer of the Year circuit (<http://mail.symuli.com/NEHBOTY>)
- Help will be needed! Judges, stewards and competition assistance etc. This is a registered BJCP competition and BJCP points are available.

This competition is one of the qualifying events for the Masters Championship of Amateur Brewing (MCAB).

MCAB Qualifying Styles -- Originally, the MCAB Qualifying Styles were limited to a eighteen individual BJCP substyles. This format proved less than ideal in some instances, in that some Qualifying Events reported very small numbers of entries in some of the Qualifying Styles, making qualification process in those styles less competitive than we had wished. We therefore have been experimenting with an expanded Qualifying Style concept, in which the Qualifying Style is defined in terms of a single BJCP category, including all of its substyles. This has worked very well, both in terms of increasing competitiveness and making things easier on the Qualifying Events.

Thus, for MCAB IV, the Qualifying Styles will be BJCP Styles 1-20:

1. American Lager
2. European Pale Lager
3. Light Ale
4. Bitter & English Pale Ale
5. Scottish Ales
6. American Pale Ales
7. IPA
8. Koelsch & Altbier
9. German Amber Lager
10. Brown Ale
11. English and Scottish Strong Ale
12. Barleywine and Imperial Stout
13. European Dark lager
14. Bock
15. Porter
16. Stout
17. Wheat Beer
18. Strong Belgian Ale
19. Belgian and French Ale
20. Lambic and Belgian Sour Ale

All substyles within these categories will be eligible. In cases where a Qualifying Event offers ribbon categories for individual BJCP substyles within a Qualifying Style (e.g., APA and California Common), the Qualifying Event will select between the winners of those substyles to determine the MCAB Qualifier.

For further information about MCAB, see their web site at <http://hbd.org/mcab/>

# WHAT'S ON TAP



by *Jim Leas*

*Here's what's coming up at SODZ meetings in the months ahead.*

In January, we will be exploring the wonderful world of MEAD. Although I've never made a batch of mead, I'm told that it is merely the combination of honey, water and yeast. However, it's got to be more complex than that so we've invited a couple of our best mead makers to introduce us to the process for making this great beverage. Eric and Woody Drake, gold medal winners for mead at the AHA Nationals a few years back, will be explaining how we can easily break into mead making with a minimum of effort. If

anyone has a mead that's ready to drink, please bring it to the meeting to aid in the educational (and palate pleasing) experience. Also, bring a copy of any of your favorite mead recipes for publication in the February newsletter.

Also in January, if anyone has a dunkel or schwarzbier style brew that they wish to be considered for the AHA Club-Only competition, bring it along and we will judge all entries and send along the best to the finals. Our own A.J. Zanyk won the national oktoberfest club-only competition in October. So maybe we're on a roll!

February will be Gadget Month. Everyone will be asked to bring along one or more of those little gizmos that make the brewing process a little bit easier or better. So start thinking of what you have for our version of Show-and-Tell. More importantly, we will also be holding nominations at the February meeting for next

year's officers. Start thinking about what office you may want to run for.

March is the judging for the AHA Club-Only stout competition. I'm sure we'll have some of our members who think they have a stout that's primed for national recognition. We may also have a brief presentation on stout prior to the judging along with some commercial examples. Also in March will be the annual election of officers.

May will be the judging of bock entries for the AHA Club-Only competition. We should be able to send off a hellaciously good bock to the national judging in Cincinnati. We may push this up to April if we meet at Hoster's in May and do not have adequate space for judging.

So you see there is lots of education, fun, and tasting in the months ahead. The year 2001 should be a real beer odyssey.

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**Fourth Annual CMI Pub Crawl is February 17, 2001.** If you are not familiar with this event it goes a little like this. CMI charts a private bus with a maximum of 25 seats. This year they will be going to the following establishments: Cock and Bull (Covington), Dubliner, Rock Bottom, Nicholson's and Mecklenburg Gardens. You can reserve a seat for \$23.00 per person. This entitles you to go along for the ride and receive an event T-shirt. They will also have raffle gifts during the bus ride. Everything else is up to you. Seats go very quickly so call John Graf (jgraff@earthlink.net) for availability as soon as possible and send in your payment. Checks should be made payable and sent to John Graff, 7733 Arlington Avenue, Cincinnati, OH 45255.

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*By Bonni Katona*

Mark knows that the only thing I make for dinner on Friday nights is reservations. When he comes home from work, he wants to know where we're going. I gave him the choice of going to an Italian restaurant nearby or driving out to Granville to check out Brews Café. He liked the second choice and said, "Let's go!"

Wes Raynor had told me this is a great place. We had a wonderful evening there and plan to visit again soon. Anyone care to join us?

Brews Café is located in downtown Granville right by the crosswalk. They are open Monday-Saturday. When we walked in, we chose to sit at the bar since there was a 40- minute wait for a table.

The hardest decision to make is what beer to order first. They

had 16 beers on tap that included a number of brews I'd never seen offered on tap-Stoney Creek Vanilla Porter, Bell's Double Cream Stout, and Lindeman's Framboise. Their Brews Too! upstairs location had an additional 5-6 beers on tap, including Kara-Bu Raspberry Porter. We'll check them out next time.

They also have over 200 microbrews and imports in bottles. The beer menu is one of the most informative I've seen for informing the general public about beer. The bottled selections are broken down into styles and include a sidebar with descriptors so patrons have an idea what to expect.

I ordered the firkin brew, Hog's Back Traditional English Ale. Mark had the Three Floyds Robert the Bruce. These complemented our dinner selections nicely. I had the Oriental Chicken Salad, which consisted of the usual selection of mixed salad veggies and Chinese noodles, but there were also two skewers of teriyaki chicken on top-delicious! Mark ordered Mama Gianti's Italian Hoagie with curly fries and received a generous plate of food. Next time we'll try one of their wood-fired pizzas.

You won't have to twist our arms very hard to make a return trip, in case anyone wants to go there. They open at 11:30 a.m. on Saturdays. For those who have an Entertainment book, there's a coupon in it for Brews Café. Their prices for food and beer are very reasonable, so you won't break the bank.

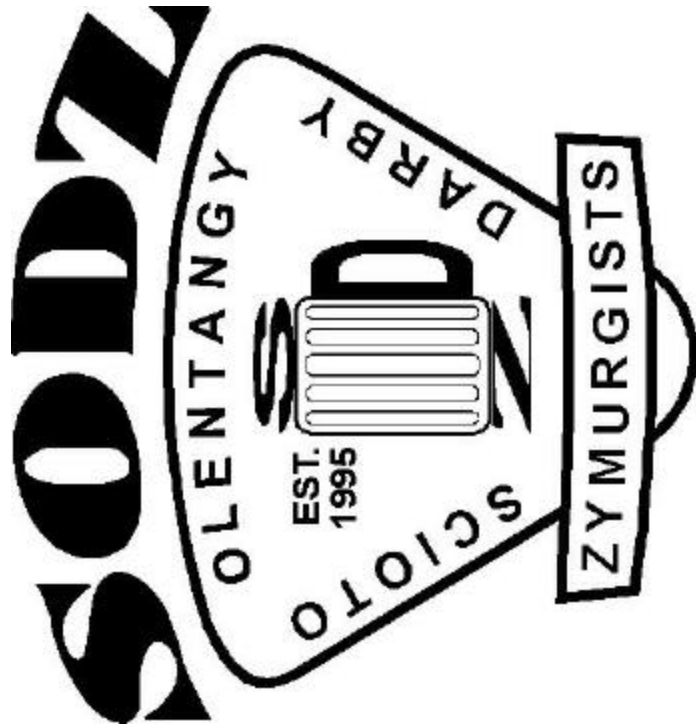
Check out Brews Café's Web site ([www.brewscape.com](http://www.brewscape.com)). You'll find everything you want to know about the place except what's currently on tap. Next time we go, we're going to get an 8-sampler card so we can work our way through the taps!

## The Progression of a SODZ Christmas Party:



Shot of Kahlua:	\$0.50
Carton of chocolate milk:	\$1.59
Can of Redi-Whip:	\$1.99
Watching Karen perform a "blow job" with the above:	_____
	Priceless





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