



The Grain Mill

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

January 2005

Vol. 10 No. 7

THE PRESIDENT'S CORNER

By Bonni Katona

Happy New Year!

That was quite a SODZ Holiday Party last month! Many thanks go to Rick and Gayle DeShone for hosting our group again. It was good to see Mark Irwin and a number of new SODZ attend. We perpetuated our tradition of initiating new attendees by "treating" them to a shot of Black Death.



Our Holiday Party Hosts

Rick & Gayle DeShone

THANK YOU!!!

Our next meeting will be Saturday, January 15, on the second floor of Brews Café in downtown Granville. Many of you have already discovered this Mecca of microbrews, but it will be fun to see what's on tap that day. The meeting begins at 3:30 p.m., and our guest speaker will be Wes Raynor, aka Dr. Barleywine.



Holiday Party 2004 – Black Death Toast

Wes is master of the high-gravity beers and won Best of Show at Beer & Sweat several years ago with his Chocolate Raspberry Stout (CRS—my personal favorite), scoring just below a perfect 50.

Wes will talk about all-grain brewing for consistency, some of his secrets, and the art of cooking verses the chemistry approach or "BREWING FOR DUMMIES"...his specialty.

In addition, we will be judging Irish Red Ales, Category 9D, for the AHA Club-Only Competition. You may bring in your entry to the meeting, but please be discreet and conceal the bottles in a bag as you walk through the restaurant.



Holiday Party 2004 – "Bar's Open!"
Mark Irwin, Rick DeShone, Bonni Katona

Also on the agenda will be a field trip to the Anheuser Busch brewery. Rick DeShone will poll members to select a date in February for the tour. As you may know, there are no more public tours.

We will need to conclude our meeting at Brews Café by 6 p.m. when the upstairs is open to the public. Wes and Pam Raynor have invited us to carry our meeting to their home at 695 W. Church Street in Newark. They are only 5-10 minutes away from Brews Café.

As we reconvene at the Raynor home, you may bring all the homebrew you wish! Wes and Pam will have some food on hand, and additional food from members is optional but always welcome. I will be bringing a couple of Harvey Wallbanger cakes so that we can wish my husband a happy birthday.

If you participated in the World Tour of Beers, the party is Sunday, January 30, from 1-7 p.m. Be sure to RSVP to the Lizard by January 21.



Holiday Party 2004 - "Beer Guardian"
Kris Huckaby



Holiday Greetings from Bill & Family!

The World Tour of Beers 2005 officially began on January 10, 2005. Kris Huckaby is Tour #46, and I am Tour #47. Let's put together a list of all participants with their tour numbers and post them on the Yahoo group. If you're not a participant, please consider helping out a member or two by asking the Lizard staff to credit your beer purchase to the tour of a fellow member.

The 2nd Annual SODZ British Ales & Meads Competition is Saturday, April 9, at the Leatherlips Yacht Club. We still need plenty of help, so let Frank Barickman know how you can volunteer your services. He especially needs people to solicit sponsors. Frank is finding out the joys of fatherhood as he and Roma welcome daughter Porter Aileen to her new home.

Be sure to send in your reservation with check for this year's CMI's 8th Annual Pub Crawl. This is always an excellent time, and only the first 55 will get a seat on the bus. Details are available elsewhere in this newsletter.

In February, we will nominate officers for the next year. Four of the officers have been "termed out," so start thinking about who should become your next officers. Elections take place in March, and those officers will begin their duties in April.

I hope to see many of you at Brew's Café and Wes & Pam Raynor's house on Saturday!



BREW PUBS IN HAWAII

By Bonni Katona

Last summer Mark and I had another one of our cravings for tropical paradise and headed to Hawaii. Our travels took us to Maui and the Big Island. In preparation for our trip, we did our homework by locating brewpubs and beer bars on pubcrawler.com.

Our first island was Maui, so we visited the Fish & Game Brewing Co. and Rotisserie in Kapalua. This is an upscale restaurant located in an upscale community a little north of where we stayed in Kaanapali. We arrived there during happy hour and ordered the beer sampler. You can also order food from a limited menu during happy hour. We tried all five of the beers offered year round and a few seasonals.

Here's what we tried:

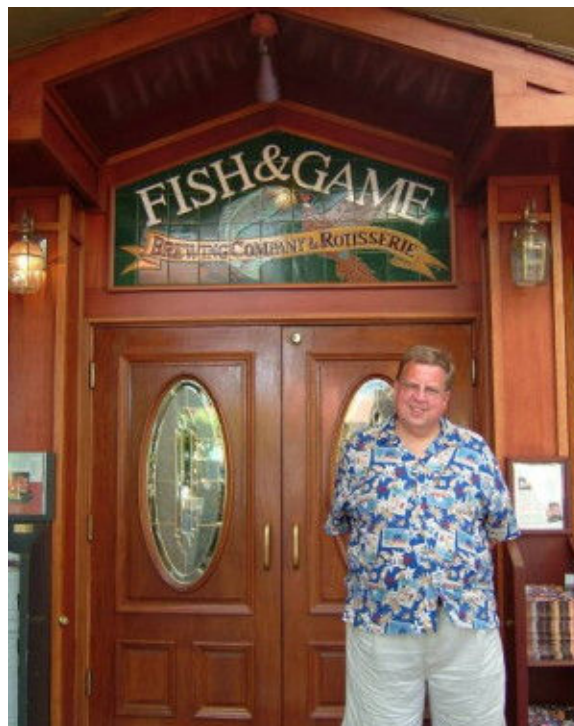
- a) Bikini Blonde Lager (4.0% ABV); very malty finish--tasty!
- b) Honolulu "Helles" Lager (4.8% ABV); has a malty, more bitter, spicy finish.
- c) Primo Pilsner (4.8% ABV); buttery aroma, not to style, but still tasty. Czech saaz.
- d) Plantation Pale Ale (5.5% ABV); Taste/smell the Cascade! Very citrusy aroma & flavor.
- e) Wild Hog Stout (6.0% ABV); chocolate roasty aroma; roasty flavor, creamy texture.
- f) Mai Bock; too hoppy; OK, but not wonderful.
- g) Irish Stout; very creamy head, but the Wild Hog Stout has much better flavor & aroma.
- h) Bigswell IPA; not big enough; the Plantation Pale was better.

Bottom line: Stick with any of the five year-round brews. The three seasonal brews all left us disappointed.

Another day we had a taste for beer, so we went to Jerome E. Metcalf's-Kahului Ale House. It's not a brewpub but is a sports bar not far from the airport. Take the family, order some ribs, and drink some Mirror Pond Pale Ale. They have a few microbrews on tap and a knowledgeable, friendly staff. There are always discount coupons in tourist guides.

Truly the best brewing experience is on the Big Island at the Kona Brewing Co. This one is not to be missed!

We met David Ericson, the head brewer, on a Thursday (Thirst-Day) afternoon tour in July at 5pm. They have a 25-bbl. system and brew 248,000 gal./year. Their bottling operation is located at Widmer in Oregon.



Kona Brewing Co. has many beers on tap there wasn't a single bad one. These are some of what we tried:



Mark bourbon; dry stout.

- a) Castaway IPA (7.0% ABV; 65 IBU). Excellent brew--big & hoppy!
- b) Black Sand Porter (6.0% ABV; 40 IBU). Rich, roasty coffee-like aroma.
- c) Old Blowhole Barleywine (12.5% ABV; 60 IBU). Rich, fruity, heaven in Hawaii.
- d) Duke's Blonde Ale. Malty lager, sweet, light.
- e) Longboard Lager. Crisp, less fruity. Served on tap all over Hawaii.
- f) Hula Hefeweizen. Spicy clove & banana aromas/flavors.
- g) Bourbon-Soaked Kiave Stout. Subtle sweetness from Maker's

It's a shame that you have to travel so many thousand miles for this wonderful experience.



HAWAII 2005, OH!

By Rick DeShone

The family very much enjoyed the trip to Hawaii over the holidays. In addition to the snorkeling, boogey boarding, swimming, hiking, spelunking, exploring, and laying out by the ocean, I did manage to stop in and visit a brew-pub on the three islands we visited. I can now say that I've had a beer with the brewer at the westernmost U.S. brewpub at Waimea Brewing Company on the west side of Kauai.

All in all I found some good beer being brewed on each of the islands - Kauai, Big Island, and Maui. There were some very interesting beers and brewers trying to infuse some of the essence of Hawaii into their seasonal efforts. I'll try to recall each of the places I visited and hit the highlights.

Our first week was spent on Kauai. Kauai is the westernmost island that you can stay on, with a stunning west coast - Na Pali - with 3,000 foot cliffs. Much of that west coast is inaccessible by car. If you are

up for some hiking, there are a lot of trails available, but expect to get muddy with the red dirt, especially if you are going in the winter. We had a number of adventures including a helicopter ride and a semi-off-road drive in a Chrysler convertible to a closed beach with 20 ft surf. (note: Don't ever buy a rental car that has done service in Hawaii.)

Prior to my finding Waimea, I had encountered bottled and kegged beers from Keoki brewing. They make a blond lager that is pretty popular, as well as a sunset ale. They also make a house branded pale ale for Dukes Canoe Club at the Marriott resort in Lahui. For the most part the Keoki beers are pretty unimaginative. The blond is pretty bland, the sunset is reminiscent of Amberbock, and the best of the bunch was the house beer at Dukes. At least this had some malt character that came through.

Waimea Brewing is located on the main road about a half-mile past the turn-off for Waimea Canyon Drive. If you ever have a chance to go, look for Waimea Cabins and you will be at the right place. Waimea produces the first good local beer I had on the islands. I had their pale ale which was very good and also tried their porter which was a good session beer. The pale reminded me somewhat of Sierra Nevada, though the balance was a little more malty. The porter had enough roast character to be in style, although it did not fill your mouth and nasal passages with roastiness. It's a very easy drinking beer, and I was drinking it outside under palm trees in December.



I met Waimea's brewer, Dave, on my second trip in. He is the only one on their brewing staff, so he does it all. He is working off a 5 BBL system. He doesn't use any adjuncts and it shows in the malt character of his beers. My favorite was a seasonal beer called Mele Kalekimako (Merry Christmas). This was a fairly strong pale ale with wonderful floral and citrus characteristic in the nose and all the way through to the finish. The floral presence was evident enough that I first thought Dave had used Plumeria in some way. This is one of two beers that I will always associate with Hawaii.

After Kauai, our next stop was Big Island. Big island still has an active volcano, which I can attest to because we got up at 2:00 AM to drive over into Volcano National Park and drive the crater rim drive down to

the sea. From there we hiked a trail for about a half-mile over a lava plain and saw the glowing lava fields before the sunrise. Afterwards we found Ken's pancake house for breakfast in Hilo.

The great place to find on Big Island is Kona Brewing Company. These folks are producing quality beers, and their awards have been showing it. They have a 25 BBL system and have extensive distribution, at least in the islands. Most of what they had was dead-on for style. I had their sampler and later enjoyed pints of my favorites. They were out of their Guava Lager which I was hoping to try, but they had two seasonals that were very good. The first was my first encounter with a coconut stout, which was very creamy, smooth and rich to balance out the roasted barley. It was very well made. The second was a Russian Imperial Coffee Stout made with Kona coffee. Outrageous!

I managed to get over to Kona Brewing twice. In addition to their beer, the food is very good. They use spent grain in their pizza crust, which I have always liked. We sat outside and enjoyed watching the Gecko's come down the umbrellas to investigate. This entertained my children while I tasted great beer in 75 degree weather thinking about all of you in the snow. The gecko's were entertaining to watch and my kids also got a sex education lesson when two of them mated on the fence next to our table. I got a tap handle for my collection with a gecko on it that has some special meaning for me.

The last island we visited was Maui. We had an incredible stay here on a jungle plantation in a tree-house. The balcony off the master bedroom was about 40 feet off the ground. Maui is an interesting island where one morning we drove from sea level to the top of Mount Haleakala which is over 10,000 feet. We passed through 2 cloud layers on the drive (well not quite through the second one.)

On the West side of Maui, you can find Sam Choy's Fish and Game. This is a mico-

brewery with a 7.5 BBL system. Here I met Tom Kerns, the brewer, and we discussed the beers. Most of these beers are quite good. One of the pale lagers had a bit of diacetyl, but not enough to offend those who drink it. They have a nice roasty Wild Hog Stout which was my favorite of the regular brews, although the pale was also very good. The Abbey Ale was nice but had a pronounced banana flavor which I wouldn't expect in a 9% alcohol beer.



It was here that I found my other favorite beer of the trip. This was the second coconut stout that I had tasted. This time

instead of going for a creamy coconut taste, Tom used toasted coconut. This allowed the coconut to show its presence even amount the roasted taste of the barley. I found this to be truly exceptional! I hope to play with this flavor in a recipe soon.

After we drove around the top of the island from the East to the West side, I did make it back to Fish & Game one more time to confirm how good this stout was. It is important to note that the highway doesn't go around the island, though a local road does connect the highway. I was driving this in the rain, and it was frightful. At one point, to get passed another car, I had to drive with a portion of my outside tires off the road suspended over a 300 ft cliff. My recommendation: Do not drive this route even if your tour book says this is passable in a car, as ours did. After rounding the top of the island, the first place to buy gas happened to be in the shopping center where Fish & Game is located. We had been running of fumes for twenty miles with the gas light blinking, and I was ready for that calming coconut stout!

When we flew back, there was our car in the long term parking with no snow around. It looked like Ohioans were making up the power outages to get some attention. I guess our timing for the trip turned out to be perfect. All in all, the trip was great. I never would have guessed that I would go to Hawaii and find great stouts.



HOPPUS MAXIMUS CHALLENGE

Our Hops - Your recipe - Your Brew

Brought to you by
SODZ Homebrew Club & Thirsty Dog Brewing Company



ENTRIES ARE DUE JANUARY 3-15, 2005.

JUDGING WILL BE JANUARY 22, 2005, WEATHER PERMITTING.

SEE “WHAT’S NEW” ON WWW.SODZ.ORG FOR DETAILS.

MEMBERSHIP DUES

Fellow members: Please remember to keep your SODZ membership current!

Dues are \$15 per year per family. For this small fee, your dues allows SODZ to host a 'first class' homebrew competition, supply ingredients for the annual club brew, purchase food entrées for the annual club picnic and Christmas party, provide commercial and 'doctored' beer samples for tasting at select meetings, and miscellaneous other things.

If you are not sure if your membership is current, please check with SODZ Membership Director Frank Barickman. Email: fbarickm@columbus.rr.com



8TH ANNUAL CMI PUB CRAWL

The Cincinnati Malt Infusers are sponsoring their 8th Annual Pub Crawl on Saturday, February 19, 2005. This year's lineup includes:

- The Pub at Rookwood Mews
- Rock Bottom
- Mecklenburg Gardens
- Barrelhouse
- Cock & Bull English Pub

Seats on the bus are limited to the first 55 participants who send their check for \$25 made payable to John Graff. His address is 7733 Arlington Avenue, Cincinnati, OH, 45255

This pub crawl is always a lot of fun! There are drawings for door prizes in between the stops, and there are enough stories to last until the next year. For those who are not excited about Rock Bottom, take heart—Nicholson's is within walking distance! If you haven't been to this Scottish pub, it should be on your "must see" list when you visit Cincinnati.

See you on the bus!



RECAP FROM NOVEMBER 2004:

BREWING CONSISTENTLY BY HERB BRESLER

Clean, Clean and Clean again!
Sanitize!

Understand your system
Understand style and components
Measurement & Calibration
Appropriate tools
"Don't sweat the big stuff"

Hitting your targets
Balance your recipe (BU:GU)
Yeast
Temperature control (time of year)

Good notes
Write everything down!
date
time
temperature
brand
age
crush
deviations

Brew what you like – to hell with the style guidelines.

If you don't like it, try a different recipe.

If you like it, tweak it.

If you love it, repeat it - exactly.





SODZ 2nd Annual British Beer Fest Competition

aka: The Irwin Memorial (yes, he's doing fine)

Location:

Leatherlips Yacht Club

9230 Shawnee Trail
Powell, OH 43065

10 A.M. Saturday, April 9, 2005

Scope: The scope of this competition is limited to the traditional British BJCP styles including Mead and Cider.

Eligibility: The competition is open to all non-commercial, home-produced beers and meads. Enter as many categories and as often as you wish. Competition organizers, sponsors, judges, and stewards may enter the competition but may not judge or steward any category that they are entered in.

Categories: The SODZ British Beerfest will accept entries from the following categories as defined by the 2004 BJCP Style Guidelines:

8.	English Pale Ale (all subcategories)
9.	Scottish and Irish Ales (all subcategories)
11.	English Brown Ale (all subcategories)
12.	Porter (all subcategories)
13.	Stout (all subcategories except 13E. American Stout)
14.	India Pale Ale (14A English IPA only)
19.	Strong Ale (19A. Old Ale and 19B. English Barley Wine only)
24.	Traditional Mead
25.	Melomel (Fruit Mead)
26.	Other Mead
27.	Standard Cider and Perry (all subcategories except 27C. French)
28.	Specialty Cider and Perry (all subcategories except 28A. New England))

All entries must indicate both a category number and a sub-category letter in addition to a written description of the style. All entries will be judged according to the appropriate sub-category style guidelines. However, categories may be combined with related categories for the purpose of awarding prizes. Multiple entries per style are allowed.

Entry Fees: \$6 for first entry, \$4 per additional entry.

Registration: All entries must be pre-registered by Friday, March 25, 2005. Pre-register online at www.sodz.org. Please print out the completed entry sheet, fold so your name appears on the front, and attach it to the beer bottles with a rubber band. Include entry fee (fold within label if you like). Flights will be fixed prior to event, so no late entries will be accepted. Two bottles per entry are required; bottles from 10 to 24 oz. may be used (judges will be served beer in the pitcher). Promash competition forms will also be accepted.

Mailing Instructions: Entries are due between the dates of 3/21/05 – 4/1/05, unless they are pre-registered and hand carried by a judge and/or a steward. Please ship entries to:

Thirsty Dog Brewing Company
C/O Eric Asebrook / SODZ Competition Entry
45 W. Alex-Bell Road
Centerville, Ohio 45459

Call for Judges and Stewards: Judges/Stewards are invited and encouraged (OK begged) to join us. The competition is BJCP-sanctioned, and BJCP points will be awarded. If you are interested, please sign up at www.sodz.org.

Awards: Prizes will be awarded for first, second, and third place for each category (to be determined based on the numbers of entries in each style, etc.). In addition, there will individual awards given to the "Best British Beer" (BOS). Meads and Ciders will be not be eligible for "Best British Beer", however a separate award will be designated for the best Mead and/or Cider. "Best British Beer" will be awarded a traditional English "Yard Glass." Flight winners will win a smaller "yard-style glass," and second and third place will be awarded ribbons.

Additional Information: For more information, please feel free to contact Frank Barickman by email: fbarickm@columbus.rr.com or by phone (614) 354-8750.

Location Directions: Directions to Leatherlips Yacht Club will be posted at a later date at www.sodz.org.



AHA CLUB-ONLY COMPETITIONS

Start brewing now for the AHA Club-Only Competitions! We will judge members' entries at the meeting closest to the entry due date to select the club's entry. All competitions follow the new BJCP 2004 Style Guidelines available at www.bjcp.org.

<u>Competition Month</u>	<u>Style (BJCP #)</u>	<u>Entry Due Date</u>	<u>Judging Date</u>
• January	Irish Red Ale (9D)	January 26	January 30
• March / April	Sour Beers (17)		
• May	Extract Beers (1-23) *Extracts must make up more than 50% of fermentables.		
• August	Belgian & French Ales (16)		
• September / October	European Amber Lager (3) *Hosted by SAAZ of Akron		
• November / December	Baltic Porter (12C)	November 4	November 12

For more details, see <http://www.beertown.org/homebrewing/schedule.html>.



MEADLLENIUM VIII

This is the first mead only competition of 2005. In 2004, Meadlennium was the largest home made mead-only competition in the United States. This event is sponsored by the Central Florida Home Brewers (www.cfhb.org).

Awards include stylish mead medallions for all first, second, and third place winners. For entries which score 35-40 a Silver Certificate and for 41 and higher a Gold certificates will be awarded. All First Place and BOS winners will receive a lovely etched Meadlennium VIII glass. Club with the most points will receive a special award (the host club, the CFHB, is excluded from this award).

Entry procedures have been streamlined to make entering the competition as easy as possible.

Categories: New 2004 BJCP Style guidelines, Category 24, 25, and 26.

Entry Deadlines: Open January 3, and Closes Tuesday, January 25, 2005

Entry Fee: \$6.00 each (Walk in entries accepted if pre-registered)

Entries: 3 bottles 6 oz or greater. Download Entry Form from website: www.cfhb.org

Ship To: Meadlennium VIII c/o Rockey Measom, 2247 King Johns Ct, Winter Park, FL 32792

Drop Off: Heart's HomeBrew & Wine Making Supply, 6190 Edgewater Dr, Orlando, FL 32810

Competition Date: Saturday, January 29, 2005 at 11:00AM

Location: Preston & Teresa Hoover Estate, 1927 Coble Dr, Deltona, FL 32738



2005 CALENDAR OF EVENTS

Mark your calendars for these meetings and future beer events!

L	January 1-15	Hoppus Maximus Challenge Entries Due
L	January 10	World Tour of Beers 2005 Begins, Winking Lizard
L	January 15	SODZ Meeting @ Brews Café, Granville, OH (3:30 PM)
L	January 22	Hoppus Maximus Challenge Judging @ Thirsty Dog
L	January 26	AHA Club-Only Competition: Irish Red Ale Entries Due
L	January 29	Meadlennium VIII Competition, Orlando, FL
L	January 30	World Tour of Beers Party @ Winking Lizard (1:00 PM)
L	February 12	1 st Annual B3 Forum Homebrew Competition, Concord, CA
L	February 18	Kansas City Bier Meisters Homebrew Competition, KC, MO
L	February 19	8 th Annual CMI Pub Crawl, Cincinnati
L	February 21	SODZ Meeting @ The Bogey Inn, Dublin (7:00 PM)
L	February 26 – Mar 1	Real Ale Fest, Chicago, IL
L	March 10	10 th Annual Kona Brewers Fest Homebrew Competition, HI
L	March 12	Gravity Head @ Rich O's Public House, New Albany, IN
L	March 25	Pre-Registration Deadline for SODZ British BeerFest
L	March 21 - April 1	Shipped Entry Deadline for SODZ British BeerFest
L	March TBA	SODZ Meeting, Location TBD
L	March/April TBA	AHA Club-Only Competition: Sour Beers
L	April	SODZ 10 th Anniversary
L	April 4-15	AHA National Homebrew Competition Entries Due
L	April 9	SODZ 2 nd Annual British Beer-Fest Competition @ Leatherlips Yacht Club (10:00 AM)
L	April 22 - May 1	AHA National Homebrew Competition Judging
L	May TBA	SODZ Meeting, Location TBD
L	May TBA	AHA Club-Only Competition: Extract Beers
L	May 7	AHA National Homebrew Day
L	June 16-18	AHA National Homebrew Conference, Baltimore
L	July TBA	SODZ Club Brew
L	July	AHA American Beer Month
L	July 16	Ohio State Fair Homebrew Competition
L	August TBA	SODZ Club Picnic
L	August 6	AHA Mead Day
L	September TBA	SODZ Meeting
L	Sept 29- Oct 1	Great American Beer Festival, Denver, CO
L	October TBA	SODZ Meeting
L	November TBA	SODZ Meeting

SODZ January Meeting

Presentation by Wes Raynor aka Dr. Barleywine

All-grain brewing for consistency and
The art of cooking vs the chemistry approach.

Saturday, January 15, 2005, 3:30 - 6:00 PM

Brews Café in Granville, OH

www.brewscafe.com

Remember:

Bring your Irish Red Ale entry for judging which will represent
SODZ in the January 2005 AHA Club-only competition.

We will be sharing homebrews at Wes & Pam Raynor's house
(695 W Church St) following the meeting at Brews Cafe.

Directions to Brews Café, 128 Broadway East, Granville, OH:

From Columbus and West:

Take I-70 East to SR 37 North. Follow it about 11 miles, heading straight over the Route 16 overpass into downtown Granville. Turn right onto Broadway, Brews will be halfway down the block, at the crosswalk, on the north side of the street. Parking on the street around the block.

Alternate Route: From I 270 NE, take OH 161 East. Follow it about 15 miles. Take OH 16 ramp toward Granville/Columbus and turn Left onto OH 16/Columbus Rd. In about ½ mile Columbus Rd crosses railroad tracks and becomes Cherry St. In a couple blocks turn Right onto Broadway. Brews Café is a couple of blocks away. Park on the street.



ABOUT SODZ

The Scioto, Olentangy and Darby Zymurgists, Inc. (SODZ) will resume regular meetings in September. Reminders for club events and outings will be posted via email and on the SODZ website. If you are not currently on the SODZ mailing list and would like to be added, please send your contact information to the Membership Director, Frank Barickman.

Membership dues are \$15 per year and are renewable during the member's anniversary month of joining SODZ. Dues may be mailed to:

Frank Barickman, Membership Director
133 Miners Court, Delaware, OH 43015

Members receive *The Grain Mill*, the club's monthly newsletter. Articles submitted for the newsletter should be received no later than the end of the month prior to issue and may be submitted by e-mail, preferably in MS Word, to Betty Fisher: bjfish7@rrohio.com.

Information for www.sodz.org website can be e-mailed to Rick DeShone: rdeshone@ctcodeworks.com.

Current SODZ officers are:

President

Bonni Katona
bkatona@columbus.rr.com

Vice President/Webmaster

Rick DeShone
rdeshone@ctcodeworks.com

Secretary/Newsletter Editor

Betty Fisher
bjfish7@rrohio.com

Treasurer

Mike Mirarchi
mamirarchi@hotmail.com

Membership Director

Frank Barickman
fbarickm@columbus.rr.com

<http://www.sodz.org>

