



The Grain Mill

Publication of the

Scioto, Olentangy and Darby Zymurgists, Inc.

January 2007

Vol. 12, No. 8

THE PRESIDENT'S CORNER

BY RICK DESHONÉ

What a busy month this was for SODZ. When I started to review the topics to cover for the newsletter, it was pretty overwhelming. There was the Christmas party, the BJCP exam class, the Anheuser Busch tour, the tasting event for CBC's 1,000 batch barleywine, the Winking Lizard World Tour Party, and a great upcoming meeting at Brews Café in Granville. I don't think I've ever had a period where I've made better future club contacts or given out more business cards.

Let me start with the Christmas party. The party went off pretty smoothly. I lost count, but I know we had somewhere in the high 40's for number of people who attended. The food was great, there was plenty of fine beer to be had, and the beer exchange was a hoot (we tamed it down a bit and had one round of picking and one round of exchange). I may have a new fall classic brew to do – Fireball Cider. We had new member initiation with the Black Death and member re-commitment with Grappa (from the Katonas). The Black Death was scant, but there is good news! The new bottle that was ordered came in from Iceland, so we're in good shape for next year. When I was cleaning up, I found a $\frac{3}{4}$ full bottle of Grappa that was left. I wonder if it was on purpose?

The BJCP preparation class is going great. It is really interesting to see the difference in my beer knowledge from when I did BJCP exam preparation 2 years ago. Eric Asebrook is doing a great job. The guest speaker concept is an excellent idea. Having the likes of Gordon Strong to cover water chemistry and to compare judging notes with is a real plus. The homework and sample problems are a real plus for exam readiness. I see a lot of information being

consumed by 18 or so people that will be great for the club over the years. Now I need to get my style cards together and drill, drill, drill.

We had a wonderful tour of Anheuser Busch. Tom Housman did an outstanding job as our host. The scale of the place is staggering. Each day they use about 1.2 million pounds of grain. They have gone from whole to pellet hops for consistency. When the doors open to the hop room, it is homebrewer's heaven. They use 2,300-2,700 lbs of hops on a shift. The room is the size of the first floor of my house, and they turn the hop inventory about every 7 days. The brew kettles, lauter tun, and chilling tank are most impressive. A 900-barrel lauter tun is quite a piece of engineering.

Fermentation is another adventure in scale. The primary fermenting tanks handle 4 to 5 batches from the brew kettles. Having just toured the Kennedy Space Center a couple of weeks back, I have to say these rival the scale of things I saw on that tour. The chip room where secondary fermentation and clearing are performed is something right out of the last scene from Indiana Jones - bright tanks along a red tile hallway off to the horizon. Just when you start to get your head

(Continued on p. 2)

SODZ MEETING

Saturday, January 27

Lunch at 1 PM; Meeting Follows

Brews Cafe

Granville

AHA Club-Only Competition

Low Gravity/Session Beers

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 p.m.

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

Mark Katona, Treasurer
2574 Zebec Street
Powell, OH 43065

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 e-mail, preferably in MS Word, and graphics in .jpg format to bkatona@columbus.rr.com.

Current SODZ officers are:

President

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SODZ Web Site

www.sodz.org

around the size of these tanks (about 20 feet in diameter and 40 feet deep) you begin to realize this building has 3 floors. The bottling line can handle 350 barrels an hour, and then there are the canning lines. AB puts out 10 million barrels from this facility per year. Sixty percent of that is Bud Light.

The Winking Lizard tour party happened on the 14th. A number of SODZ members were there and a number of potential new members were contacted. I carried some of our flyers in my pocket and got several of them out.

CBC had the tapping party with Eric Bean's barleywine. It is quite smooth for beer of that size and age. Lots of Columbus hops make you aware that this isn't an English barleywine. Next time you see Eric, give him congratulations on his fine beer and his marriage - I told you it was a good barleywine.

In response to a forum post, I even got my first brew in for 2007. Some of our newer members were hoping to see an all-grain brewing session. I've been planning to brew some British beers so that they can be ready for our BBF, so I posted that I would brew this weekend. Several club members stopped by and I was able to demonstrate my equipment and answer brewing technique questions. I really like this type of exchange and hope to do it more often. One of the best ways to improve your brewing skill is to observe the technique of another club member and compare notes. I wound up with 10 gallons of a fairly fine porter going into the fermenters.

Our meeting this month is at Brews Café in Granville. We are meeting in the afternoon at 1:00. If you've never been over to Brews, it is a pretty cool place. There are lots of great beer choices and good food.

Frank Barickman and I made it down to Cincinnati, and we have a number of club activities coming up this year that we want to discuss at the meeting. I think we will have a big turnout. I hope to see many of you there.



PIA PETE'S BEVY OF BEER

Backcountry Brewery
710 Main Street
Frisco, Colorado 80443
Phone: (970) 668-BEER (2337)



Samplings:

Telemark IPA

Original Gravity – 14° Plato Alcohol by volume – 5.6% Bitterness – 60 I.B.U.'s SRM – 10.8

Peak One Porter

Original Gravity – 15° Plato Alcohol by volume – 6.0% Bitterness – 35 I.B.U.'s SRM – 70.6

Wheeler Wheat

Original Gravity – 11.5° Plato Alcohol by volume – 4.6 % Bitterness – 18 I.B.U.'s SRM – 3.6

Sky Chutes Strong Ale

N/A

My third trip to Summit County, Colorado, and I finally bring along my pen and paper to record my exploits—beer exploits, that is. We arrived just days after a major storm had brought Denver International to a screeching halt. Luck was with us, and we continued the additional two-hour plus trip from Denver to Frisco without incident

After checking into the Snowshoe Hotel, we decided to celebrate the beginning of vacation with a trip to a local establishment. It was an absolutely gorgeous day with the sky beaming a shade of blue unimaginable to native Ohioans. We passed several promising pubs and finally decided to take in the local flavor of the little town's only brewery, The Backcountry Brewery.

Oddly enough, the entrance of the brewery was not where it first appeared to be. The front of the brewery was actually a facade placed there for the sole purpose of getting a good chuckle at the expense of tourists foolish enough to fall for the phony entrance. Well, not really, I'm just trying to save face since I couldn't find the damn front door to get in and have a beer.

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Upon finding and using the true entrance, in the rear facing the parking lot, the family was greeted by a striking restaurant. Being in the high country of Colorado, it was not surprising to find that the restaurant was laid out like a ski lodge with tall vaulted ceilings, roaring fireplace, and enormous windows to take in the scenery. The entire restaurant was built with rough wood and stone to add to the mountain feel.

Tables in the bar were long and rough cut, seemingly just felled by the loggers, and we sat down for some drinks. After climbing one entire flight of stairs to the bar, we needed a rest and a beer. Being from Ohio, one SHOULD be careful with how one exerts themselves at 9,000 feet, both physically and consumption-ally (Zounds, A new word!).

Seven different draughts were proudly displayed on the back bar and the serving staff enthusiastically and knowledgeably describe the beers. Jack, a bartender and supervisor, was genuinely excited to give me some insight on the beers as I decided what to sample first.

My folks are not "big beer" drinkers and ordered the Ptarmigan Pilsner because it "looked yellow and fizzy." To each their own. It turned out to be a lovely Pils with graininess typical of the style. It was very refreshing and drinkable, definitely a session beer but with flavor.

My wife ordered a Wheeler Wheat. I stole a sip when she wasn't looking and found a delightful American Wheat. It was evenly balanced without too much or too little of what you would expect in a wheat beer. I'm not a big fan of cloves and many times I am overwhelmed by American and some Belgian beers simply because of that flavor (Orval comes to mind). The Wheeler Wheat had a splendid balance of banana, clove and spices without any one being too prominent.

I ordered the Telemark IPA. I am an admitted "hophead" so I am always excited to encounter a new IPA, especially one that had earned a Gold Medal in the 2000 GABF. The aroma was intoxicating and smelled like fresh hop clippings. The body was thin enough to afford you several pints but big enough to let you know who was the boss. The first one went down a little too quickly so I ordered another. Did I mention there are some things a person should NOT do before getting acclimated to high altitudes?


(Continued on p. 5)

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Before I knew it, the bartender and I were deep in beer geek talk when he talked me into a Peak One Porter. What a delight! It was deeply opaque with a malty aroma to make the mouth salivate. The body wasn't too big but the flavor sang with a roasted coffee and chocolate. I was a bit disappointed in the head retention and legs of the beer, but I could see that the whole system was pushed with CO2. Had nitrogen been pushing the beer, it may have had a rich, creamy head.

At this point things get a bit fuzzy, and in my notes I read that I tried the Sky Chutes Strong Ale. Apparently I really liked the beer as all my notes read was "EGAD! There's a party in my mouth!"

The Backcountry Brewery was a delight through and through. If you happen to get to Summit County, head over to Frisco for great food, excellent service and wonderful beer. Also, bring your pen and paper and bring back a decent review of the Sky Chutes Strong Ale.

Pia Ho'Olu!

Pete



Some of the guests at the SODZ Christmas Party at Rick and Gayle DeShone's House



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CRICKETERS ARMS PUB By Rick DeShone

Most of the club members will find themselves in Orlando – either for work, play, or a visit with a diminutive guy with big ears and red shorts. One thing I've always struggled with is finding decent beer when I'm there.

My choices for stocking the refrigerator on Christmas Eve from Publix were pretty limited – Key West Amber, Yeunglings Black and Tan, and a Christmas beer from Anheuser Busch aged in bourbon barrels and spiced with vanilla.

The Orlando Ale House restaurants had been the best I had found around Orlando, but not anymore. This last trip over the holidays I found Cricketers Arms Pub. It is on International Drive over near the convention center in the Mercado Marketplace.

The place is an English pub and serves bangers and mash, steak and stout pie, and farmer's pie amongst others. Over the holidays, you can even get a Christmas pudding. But I'm not here to talk about food. After a dearth of decent beer for several days, I walked in and asked what they had on tap. My waitress listed Fullers ESB and London Pride along with Ringwoods Old Thumper. She said the Old Peculiar was out, but they had Young's Special London in its place. There were also several other taps including Boddingtons and Guinness on nitrogen.

I went with the Young's. It was delivered at cellar temperature. I took one sip and immediately turned toward the bar. These were not on tap; they were on beer engines. The Fullers, Ringwoods, and Youngs were side by side in casks on 4 beer engines. I made it a point to have all four. It was in the evening and they were \$6 a pint or \$3 for a half pint. Compared to what I was having, it was heaven – real ale, hand pulled for your enjoyment. There were no milds or ordinary bitters here, but all were wonderful.

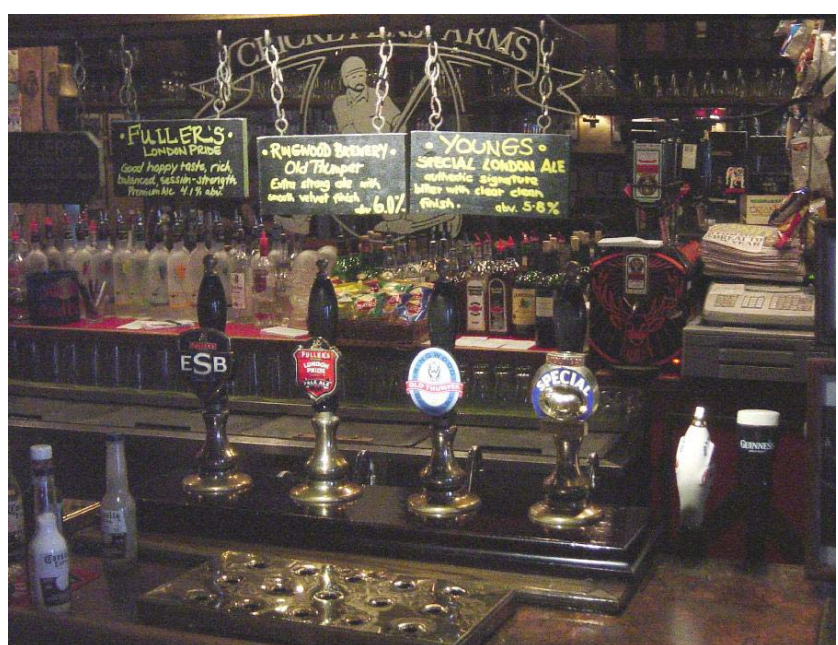
The Young's Special London is a special bitter with a nice malt base and evidence of crystal. The ale is 4.5% ABV, but tastes like so much more. The hops were traditional English goldings and fuggles, and overall it was my favorite of the evening. The London Pride has a similar taste profile, but even lighter in any caramel in the malt profile. It is a bit lighter in color with less crystal. Fullers lists this as 4.1% ABV. Once again there is so much character in a beer of this gravity.

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The Old Thumper is a strong ale. It lists at 5.9% ABV. It was very nice – spicy and peppery, but not as thick and creamy as the others with much more prominent alcohol. I backed off to a half pint on this and on the ESB, since I was driving. The ESB as always was dark and rich with almost a treacle note. ESB is really a classic example of the style and the one I use as my base for evaluation. Fullers ESB is listed at 5.5% ABV in the cask (5.9% in the bottle). Fullers lists target, challenger, northdown, and goldings as their hops in both these beers. All four of them were hand pulled, not served at freezing temperature, creamy, and yummy.

If you are in Orlando, you owe it to yourself to find this place. With the décor, the food, and these wonderful beers, you would think you walked out of the pink stucco of Florida right into a neighborhood pub in London, although they could brighten the place up with a few pink plastic flamingoes. I highly recommend it. Their website address is www.cricketersarmspub.com.





SODZ 4th Annual British Beerfest Competition

aka: The Irwin Memorial (He's still in Boston)
at:

Winking Lizard (Crossroads)

100 Hutchinson Avenue, Columbus, OH 43235

Saturday, March 10, 2007 - 9:00AM

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)
28.	Specialty Cider and Perry (all subcategories)

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. (Checks payable to SODZ.)

Registration: All entries must be pre-registered by Friday, March 2, 2007. 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 a pitcher). Promash competition forms will also be accepted.

Mailing Instructions: Entries are due between the dates of 2/19/07–3/2/07, unless they are pre-registered and hand carried by a judge and/or a steward. Please ship entries to:

Columbus Brewing Company
Attn: SODZ BBF Entries
535 Short Street
Columbus OH 43215

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.

UPCOMING AHA CLUB-ONLY COMPETITION SCHEDULE

COC Category	SODZ Judging	AHA Due Date
Low Gravity/Session Beers	February 2007	02/08/07
Scottish Ales	March/April 2007	3/24/07
Extract Beers	May 2007	5/04/07
Strong Ales	August 2007	TBA
Bocks	Sept./Oct. 2007	TBA
Pilseners	Nov./Dec. 2007	TBA
Dark Lagers	Jan./Feb. 2008	TBA
Perfect Porter Challenge	March/April 2008	TBA
Extract Beers	May 2008	TBA
Mead	August 2008	TBA
Imperial Anything	Sept./Oct. 2008	TBA



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Join us as we tap a Rhinelander Sticke Alt beer on Feb. 20th and celebrate Mardi Gras style! Party kicks off at 6:00 PM with a keg tapping at 6:30 PM. Food, Fun and Spirits

CALENDAR OF EVENTS

Mark your calendars for these meetings and future beer events!

- Jan. 26 Beer Tasting, From the Vine, 7PM
- Jan. 27 SODZ Meeting, Brews Café, Granville, Lunch, 1PM (No BJCP Classes)
- Feb. 3 BJCP Class #4, 9-11:30AM – Hops – German Ales / Wheat
- Feb. 8 AHA Club-Only Competition Entries Due (Low-Gravity Session Beers)
- Feb. 10 BJCP Class #5, 9-11:30AM – Malt – Browns / Scottish Ales
- Feb. 17 BJCP Class #6, 9-11:30AM – Yeast & Fermentation – Ambers / Dark Lagers
- Feb. 17 CMI Toga Pub Crawl, Cincinnati
- Feb. 20 Rhinelander Sticke Alt Tapping Party, Gordon Biersch, 6PM
- Feb. 19 SODZ Meeting, 7PM, Location TBA – Officer Nominations
- Mar. 3 BJCP Class #7, 9-11:30AM – Recipe Formulation – Style TBD
- Mar. 10 4th Annual British Beerfest, 8AM-3PM – Winking Lizard
- Mar. 17 BJCP Class #8, 9-11:30AM – Brewing Procedures – Stouts / Porters
- Mar. 19 SODZ Meeting, 7PM, Location TBA – Officer Elections
- Mar. 24 BJCP Class #9, 9-11:30AM – Exam Review – Style TBD
- Mar. 31 BJCP Exam, 9AM-Noon – Springfield Polo Club, Springfield, Ohio
- Apr. 8 Easter Brew – Mark & Bonni Katona's House
- Apr. 16 SODZ Meeting, 7PM, Location TBA (New Officers Installed)
- May 21 SODZ Meeting, 7PM, Location TBA
- June 20 Ohio State Fair Competition Entry Forms & Fees Due
- June 21-23 National Homebrew Conference, Denver
- July 19 Ohio State Fair Homebrew Competition, Fairgrounds
- July 20 SODZ Picnic, Location TBA

Lucci Cup II - "If it's not Scottish, it's crap!"

By: Frank Barickman

With the SODZ 4th Annual British Beer Fest competition quickly approaching, I figured it's about time to offer my yearly brewing challenge to the club. If you remember last year, it came down to a close battle, with Mike Heilman's English Mild edging out my Ordinary Bitter in the BOS round. If you do not remember, look back in the past issues of the Grain Mill and see what you can dig up!

So in another shameless attempt to pump up entries into the BBF, I challenge *all SODZ club members (and friends)* to brew a Scottish 60/-, 70/-, or 80/-, and enter it against mine. I will be brewing all three! I will provide the recipe(s) I will be brewing (and a comparable extract version). You do not have to brew the same recipe if you do not want to. The only rule is that you must brew it on or after January 27, 2007, and let me know that you will be brewing by no later than Feb. 2. After the SODZ BBF I will publish my score(s) so that you can compare how yours stacked up against mine (and let the bragging begin!) The winner will be determined by the beer that places the highest in the category at the BBF and/or BOS. In the event of a tie, average scores from the judges will be used.

As an added bonus, the March/April AHA Club Only Competition is Scottish Ales. The winner of the Lucci Cup challenge will represent the club. The entries are due by March 24, 2007, so this should be plenty of time to ship them to the New York City Homebrewers Guild. I believe that judging is listed as Sunday, April 1.

All of recipes are based from Jamil Zainasheff's proven 60/- recipe. This grain bill is a little more complex than some traditional Scottish ales. The main reason for the specialty grains is to produce a similar flavor as boiling down or caramelizing some of the first runnings without doing so. There are no smoked malts in the recipes. Traditionally the smoked character comes from the yeast and/or water. Although many home brewers add a small amount of peated-malt to their recipes. I find this usually detracts from the beer in that it's over the top vs. adding subtle complexity. Hey this homebrew, do what makes you happy!

If you cannot find Honey malt I would recommend Victory or Biscuit. Also to add a little more complexity, you may substitute some of the Pale malt with some Amber or Brown malt but remember everything in moderation is good. Hey this is homebrew, do what makes you happy!

For the extract with specialty grain versions, you should steep the grains in 150 deg F water for 30 minutes. I am not a fan of liquid malt extract (LME) and prefer dry malt extract (DME) just because the product generally has less handling issues but you can use either (just compensate). I suggest using both light and amber extracts just to add some complexity to your final product. You may also mini/mash some pale malts and exchange this for some of the DME. Hey this homebrew, do what makes you happy!

Both Wyeast and White Labs make a Scottish ale yeast (1728 and WLP028) but many other yeasts work well. I am not a huge fan of 1728 and have not used WLP028. Ray Daniels suggests using 1084 (Irish Ale) or 1338 (European Ale) [www.allaboutbeer.com/style/scottish.html]. Jamil even recommends using WLP001- California ale yeast. Regardless of the yeast, I suggest trying to keep the ferment temperatures low (60F - 65F) if you can. This will cut down ester production by most yeast. If you read the BJCP style guidelines they state that fruity esters should be moderate to none. Finally, this is homebrew, do what makes you happy!

As I mentioned, I will be brewing all three recipes because I am a brewing psychopath! Unfortunately, I will not be able to host a big group brew this year due to time commitments with BJCP class and other activities. Regardless, you all should remember my motto: "If I can brew 3, you can brew 1!" I have never brewed a Scottish 60/- or 70/-. I have brewed an 80/- once years ago with AJ. So I do not want to hear any whining about second place. Use your brewing skills and step up to the plate. Bring it on! There is plenty of time to brew these beers, bottle or keg them, and present a worthy entry at the BBF. Remember, "If it's not Scottish, it's crap!"

(Continued on p. 12)

Extract Recipe	All Grain Recipe (70% Eff.)	BJCP Style Guidelines
Scottish 60/- OG: 1.033 SRM: 16 IBU: 12 BU:GU .36 2.0 lb DME Light 1.0 lb DME Amber 0.5 lb Munich Malt 0.5 lb Honey Malt 1.0 lb Crystal 40L 0.5 lb Crystal 120L 2 oz. Chocolate 0.5 oz EKG (5AA) 60 min	Scottish 60/- OG: 1.033 SRM: 15 IBU: 12 BU:GU .36 4.0 lb Pale Malt (2Row) 0.5 lb Munich Malt 0.5 lb Honey Malt 1.0 lb Crystal 40L 0.5 lb Crystal 120L 2 oz. Chocolate 0.5 oz. EKG (5AA) 60 min	Scottish 60/- OG: 1.030 - 1.035 FG: 1.010 - 1.013 SRM: 9 - 17 IBU: 10 - 20 ABV: 2.5% - 3.2% <i>Classic Examples:</i> Belhaven 60/- McEwans 60/- Maclay 60/- All are cask only products and can't get in U.S.
Scottish 70/- OG: 1.039 SRM: 17 IBU: 16 BU:GU .41 2.0 lb DME Light 1.75 lb DME Amber 0.5 lb Munich Malt 0.5 lb Honey Malt 1.0 lb Crystal 40L 0.5 lb Crystal 120L 2 oz. Chocolate 0.75 oz EKG (5AA) 60 min	Scottish 70/- OG: 1.039 SRM: 17 IBU: 16 BU:GU .41 4.5 lb Pale Malt (2Row) 1.0 lb Munich Malt 0.75 lb Honey Malt 1.5 lb Crystal 40L 0.5 lb Crystal 120L 2 oz. Chocolate 0.75 oz. EKG (5AA) 60 min	Scottish 70/- OG: 1.035 - 1.040 FG: 1.010 - 1.015 SRM: 9 - 17 IBU: 10 - 25 ABV: 3.2% - 3.9% <i>Classic Examples:</i> Caledonian Amber Ale Belhaven 70/- Orkney Raven Ale Maclay 70/-
Scottish 80/- OG: 1.050 SRM: 17 IBU: 20 BU:GU .40 3.0 lb DME Light 2.0 lb DME Amber 0.5 lb Munich Malt 1.0 lb Honey Malt 1.0 lb Crystal 40L 0.5 lb Crystal 120L 2 oz. Chocolate 1.0 oz EKG (5AA) 60 min	Scottish 80/- OG: 1.051 SRM: 17 IBU: 20 BU:GU .39 5.5 lb Pale Malt (2Row) 2.0 lb Munich Malt 1.0 lb Honey Malt 1.5 lb Crystal 40L 0.5 lb Crystal 120L 2 oz. Chocolate 1.0 oz EKG (5AA) 60 min	Scottish 80/- OG: 1.040 - 1.054 FG: 1.010 - 1.016 SRM: 9 - 17 IBU: 15 - 30 ABV: 3.9% - 5.0% <i>Classic Examples:</i> Orkney Dark Island Belhaven Scottish Belhaven St. Andrews McEwans IPA Caledonian 80/- 3Floyds Robert Bruce

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