



The Grain Mill

Publication of the
Scioto, Olentangy, & Derby Zymurgists, Inc.

January 2008

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The Presidents Corner

By Frank Barickman

Happy New Year! Where does the time go? SODZ is becoming a strong homebrew club with a very diverse membership. I remember one SODZ meeting where Jim Rudy from Dayton attended and his question to the club was how many new members have we had in the past year? At the time the answer was "very few". Fast-forward five years from that meeting and SODZ is averaging almost 2 new members a meeting! That is phenomenal growth. I hope this can continue into the New Year!

Thanks to Eric Bean and CBC for allowing us to hold the annual Xmas dinner at the brewery. Sounds like a good time was had by those in attendance... I have heard several stories since I got back from members.

Start your brewing for the 5th annual BBF. It's the perfect time to brew your award winning batch of British style ale! Let's keep the yard glass local! Not sure what to brew? Check out the Lucci Cup challenge later in this issue.

Now that the weather is getting colder I figured I would share a PSA (public service announcement) with the club. If you are like me, you store corny kegs in the garage or shed. If you are like me, you often store PBW and Starsan solution in a keg or two for easy cleaning and/or ease of kegging that next batch. Well don't be like me! Keep your kegs that are full of any liquid (chemical, beer, or water) inside

unless you would like to "explode" a corny or five! Here are some pictures of several kegs that I accidentally decided to donate to science proving that "cornies" have a max pressure rating and will burst. What is most interesting is that some busted down the side of the can and others burst at the mouth of the keg where the lid goes. I did not get a measurement but I am going to guess that it took quite a bit more pressure than they are rated for to cause the metal to burst as shown in the pictures.



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:
Kris Huckaby, Treasurer
3190 St. Bernard Circle
Columbus, OH 43232

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 rdeshone@columbus.rr.com.

Current SODZ officers are:

President

Frank Barickman
fbarickm@columbus.rr.com

Vice President

Chris Alltmont
rcalltmont@aol.com

Secretary/Newsletter Editor

Rick DeShone
rdeshone@ctcodeworks.com

Treasurer

Kris Huckaby
huckabrew@insight.rr.com

Membership Director

Bonni Katona
bkatona@columbus.rr.com

SODZ Web Site

www.sodz.org

January Meeting
Old Bag of Nails
Westerville
Monday, January 21st
7:00 PM

Stuff going on in Yellow Springs

By Rick DeShone & Donna Lynn

Whenever I find myself cruising back home from the Dayton airport, my car veers off of I70 onto SR68 for about 12 miles toward Xenia. There I know I will find Peach's and a decent beer as well as The Main Squeeze in case I need anything for brewing over the next weekend.

With all the traveling I've been doing lately, it's not quite like Cheers where they yelled Norm whenever he came in, but I've gotten to know many of the bartenders and wait staff at Peach's and even gotten to suggest some of the brews they should put on tap. I lobbied hard for some Weasel Boy last trip, so I hope they get in touch with Jay and Lori. These announcements are from Donna Lynn of The Main Squeeze.

Free Tasting at The Main Squeeze

Sat. Jan 19th 7:00 pm till 9:00 PM

We will be serving the beer we made during the demonstration last month along with several wines we have made during the past year. Donna Lynn will also be pouring her port. As always please feel free to bring your brews or wine to share. Its a great place to get feedback on your brews and wine.

Craft Beer Lover Master Classes at Peach's!

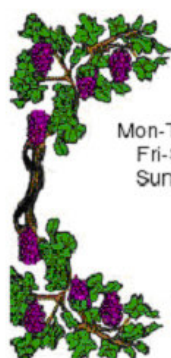
Every 3rd Thursday of the month Peach's Bar & Grill , Yellow Springs, Ohio, will hold a craft beer class. It will include samples of the Style of the month and a brief history and recipes. The history & recipes for homebrewers will be given by Donna Lynn or Brian from the Main Squeeze. The first one will feature IPA's and is scheduled for Jan 24, 8:00 PM. The fee is \$10.00.

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This Month:
Bells - Hopslam
Weyerbacher - Twelve
Tasting - January 25th, 7-9.



5th Annual SODZ British Beerfest Competition

Winking Lizard (Crossroads location)
100 Hutchinson Avenue, Columbus, OH 43235
Saturday, February 23, 2008 9:00am



Scope: Entries are limited to 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 BJCP styles (categories may be combined with related categories for the purpose of awarding prizes):

BJCP Category	Style Description
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)

Entry Fees: \$6 for first entry, \$4 per additional entry. (Checks payable to SODZ.)

Registration: All entries must be pre-registered online at www.sodz.org by Friday, February 15. 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). 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 Jan 28 – February 15, 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 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 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 Bob Breckler by email: bob_breckler@yahoo.com or by phone (614) 975-9781.



Lucci Cup 2008

by Frank Barickman

The Lucci Cup returns! In an effort to increase the clubs brewing (ok and a shameless attempt to get more entries for the BBF), I have posed a challenge to the club. The challenge is to brew a Dry Stout that scores better than mine (that should not be too hard!) The following rules will be followed:

1. You must brew Dry Stout (and tell me that you are brewing it before Feb 18th).
2. Judging will be part of the SODZ BBF competition (i.e. your beer must be entered to win!)
3. Winner will be determined as follows:
 - a. Both a bitter and a mild make it to BOS. BOS judges by process of

elimination will select the winning entry.

b. If only one of the entries makes the BOS round, then it will be the winner.

c. If none of the beers make the BOS round, the beer that is scored the highest will be the winner.

d. In the event of a tie in average score, the beer that has the highest score from any of the judges will be the winner (max score).

e. If there is still a tie, exchange a six pack with each other and congratulate yourself for being so cool! I will cut the prize in half!

I have supplied recipes for what I will be brewing. They follow this section and include both all grain and extract versions. You do not have to follow the recipes, but they are what I will be brewing (note I will be making both the all grain and the extract version).

I have never brewed what I would consider to be a good dry stout (beers under 1.060 don't really exist do they – hahah). I will make my scores public regardless of how they place in the competition. So if I score 15, I will have live

with it! If I score 40, you will have to live with it!

Questions can be sent to me fbarickm (at) columbus.rr.com.

Dry Stout (Extract from BYO Magazine)

Dropkick Murphy's Dry Stout
(5 gallons/19 L, extract with grains)

OG = 1.040 FG = 1.007

IBU = 33 SRM = 38 ABV = 4.2%

Ingredients

3.3 lbs. (1.5 kg) Muntons Light liquid malt extract (late addition)
0.5 lbs. (0.23 kg) Crisp Maris Otter pale ale malt
1.5 oz. (43 g) crystal malt (60 °L)
10 oz. (0.28 kg) roasted malt (500 °L)
2 oz. (57 g) chocolate malt (350 °L)
1 lb. 7 oz. (0.65 kg) cane sugar

7.5 AAU Target hops (60 min)
(0.68 oz./19 g of 11% alpha acids)
2.5 AAU Target hops (15 min)
(0.23 oz./6.4 g of 11% alpha acids)
1/4 tsp. yeast nutrients (15 mins)

White Labs WLP007 or Wyeast 1028 or
(Dry English Ale) yeast
(1 qt./~1 L yeast starter)

0.75 cups corn sugar (for priming)

Step by Step

Steep grains for 45 minutes at 150 °F (66 °C) in 0.5 gallons (1.9 L) of water. Add water to make 3 gallons (11 L) of wort, stir in sugar and bring to a boil. Add first hop addition and boil for 60 minutes. Stir in extract, remaining hops and nutrients with 15 minutes left in boil. Ferment at 70 °

All Grain - Dry Stout (adapted from Jamil Zainasheff's Dry Stout Recipe)

(5 gallons)

OG = 1.044 FG = 1.010

IBU = 38

Ingredients

7.0 lbs Maris Otter 2row
2.0 lbs Flaked Barley
1.0 lbs Roasted Barley
0.25 lbs Chocolate Malt

1.6 oz EKG (5.9AA) @ 60 min for 38 IBUs

Favorite Wyeast or Whitelabs yeast.

Single Infusion Mash
152F for 60 min



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COC Category SODZ Judging AHA Due Date

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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CALENDAR OF EVENTS

Mark your calendars for these meetings and future beer events!



**November 26th, SODZ Meeting, Gordon Biersch, 7:00 PM
December 15th, SODZ Christmas Party, CBC Brewery, 6:00 PM
February 23rd, SODZ 5th Annual British Beerfest
June 19-21, National Homebrewers Conference, Cincinnati**



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