

# The Grain Mill

Publication of the Scioto, Olentangy, & Darby Zymurgists, Inc



President's Corner  
 January 2011  
 By Vic Gonzales



good reason to drink. With over 200 beers to choose from, it's hard not to find a favorite. Don Croucher is organizing the volunteers again this year and could use all the help he could get. You could contact him if you are interested; just look at the yahoo group and find the proper thread. Remember that AleFest is coming up in February and SODZ has an agreement again this year to provide volunteers for set up and pouring for the event. SODZ does get paid from AleFest (February 5<sup>th</sup>) and needs as many people to get involved as possible.

Our January meeting is at Barley's Ale House in the Short North this Monday the 17<sup>th</sup>. Meeting starts at the usual time 7:00pm but most people show up to get a bit to eat or an appetizer and a beer. It is important that we support our

*Continued on page 2*

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January is my favorite month to brew. It is too cold to do much else so why not brew. There are several reasons this is the best time of year to brew, for one, it is easy to keep proper ferment temperatures and the new hop harvest is out and is fresh. The tap water is cold enough to chill the hot wort to lager pitching temps and the most important reason is we need beer for the superbowl. We also need to start brewing for the British Beer Fest as we hope to top last years record amount of entries.

Now that I have listed the reason I believe this is the best time to brew, I also need to talk about why this is the best time of year to drink beer. The most important reason is to keep warm, but the best is because hopslam just came out and you could now get it in a 5 L minikeg. Beerfest is another

meeting locations this way, as it is hard to secure meeting locations if we don't do so. Think about it, it is hard to tell a restaurant manager that we need a meeting location for about 50 or 60 people and we need to bring in our own beer and, oh yeah, it has to be free...

I'm looking forward to seeing everyone at our next meeting and if you are going to Beerfest, have a good time and be safe.

Cheers

Vic

## Brew Pub Update

<u>Gordon Beirsch</u>	<u>Weasel Boy</u>	<u>CBC</u>	<u>Barleys #1</u>	<u>Barleys #2</u>	<u>Elevator</u>
Gold Export	Ornery Otter Blonde	Ohio Honey Wheat	Auld Curiosity	Christmas Ale	Horny Goat
Hefeweizen	White Weasel Wheat	Apricot Ale	Four Seas Imperial IPA	VS ESB	Barrel-Aged Blackberry Wit
Czech Lager	River Mink Mild Brown	Pale Ale	Christmas Ale	Alexander's Russian Imperial Stout	Heiferweizen
Märzen	Plaid Ferret Scottish	90 Shilling	Pilsner	Centennial IPA	Flying Hydrant Light
Schwarzbier	Brown Stoa Stout	1859 Porter	Barleywine	MacLenny's Scottish Ale	Elevator Xtra
<i>Seasonal</i>	Dancing Ferret IPA	Columbus IPA	MacLenny's Scottish Ale	Pale Ale	Mogabi
Baltic Porter	Anastasia Russian Imperial Stout	Nightstick Black IPA	Pale Ale		Bear Ass Pale Ale
	Bourbon Barrel Aged Anastasia				Three Frogs IPA
	Snow Ermine Holiday Ale				Bleeding Buckeye Red Ale
	Barrel Aged Cherry Stoa				Dirty Dick's Nut Brown Ale
	Super Genius Barleywine				Dark Horse Lager
	Bitter Sable Black IPA				Procrastinator Doppelbock

## Meeting agenda

## Meeting Location

Schedule

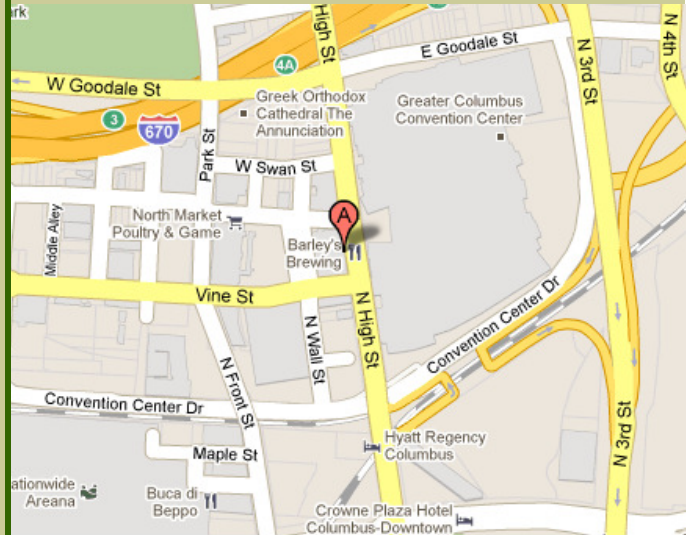
7pm, Start Meeting

All Types Of Ill Shit

Adjourn

Prost

Barley's Ale House No. 1  
467 N. High St.  
Columbus, OH 43215



## Jan 2011 - Feb 2011

## Schedule of Events

- 1/14-15 Columbus Winter Beer Fest at the Convention Center
- 1/17 SODZ Meeting
- 2/5 Columbus AleFest
- 2/21 SODZ Meeting
- 2/26 SODZ British Beerfest Homebrew Competition

Sun	Mon	Tue	Wed	Thu	Fri	Sat
9	10	11	12	13	14 <i>Winter Fest</i>	15 <i>Beer</i>
16	17 <i>SODZ</i>	18	19	20	21	22
23	24	25	26	27	28	29
30	31	1	2	3	4	5 <i>AleFest</i>
6	7	8	9	10	11	12

# BeerGun Review

By Richard Sheppard

For Christmas my wonderful wife got me a Blichman BeerGun. I've wanted one for awhile now, but there was always something else to buy. The BeerGun is used for filling bottles or growlers directly from your keg. It works by gently transferring from the keg at low pressure to the bottle with very few places to agitate the beer. This way CO<sub>2</sub> does not have a chance to escape. Also, it has a second tube to purge your bottle with CO<sub>2</sub> to reduce oxidation. The BeerGun can be purchased from most major online stores for about \$70 for the gun itself. The connection kit to connect it to the keg is bought separately for about \$20. The kit is for ball-lock kegs; I'm sure something for a pin-lock could be pieced together.

There are of course other ways to fill from a keg. There are counter-pressure fillers on the market. This works by creating a high level of downward pressure on the bottle while filling, therefore not letting any CO<sub>2</sub> escape. The way most homebrewers fill from kegs is to use a picnic tap, a cut piece of racking cane and a small stopper. This works under the same concept as the BeerGun and was the way I used until now.

A lot of the members in the club have had a lot of success with the previous method. I haven't. Generally, a bottling session ends in beer all over the kegerator, floor and me. I've been dinged in competitions for not having the correct fill level on beers and not having the proper carbonation level. As well as when you hand a partially filled bottle to a friend or relative, they ask, "What happened to the rest of it?" which is then followed by an awkward conversation on how hard it is to bottle from a keg, de-label bottles, clean and sanitize bottles, and what a labor of love you have just given to this ingrate. Also, I'm thinking about kegging some big beers like barleywines and aging them in bottles. The big beers have problems bottle conditioning at high alcohol levels. I want to start kegging them, then bottling when I need my keg back. Being able to flush the bottle with CO<sub>2</sub> is a big plus to prevent oxidation over long periods of time.

I'm not very mechanically inclined, so I'm a little intimidated by the 9 pieces and an eight page instruction manual. Read the instructions. I know that is very anti-guy of me, but no need to plop down \$70-\$100 just to break it on the first use. Especially the sections labeled "'Warning' can lead to serious injury or death if not followed." They are not messing around. The gun comes pre-assembled, but the instructions start as if it is in pieces. The instructions are pretty good but end after installing the

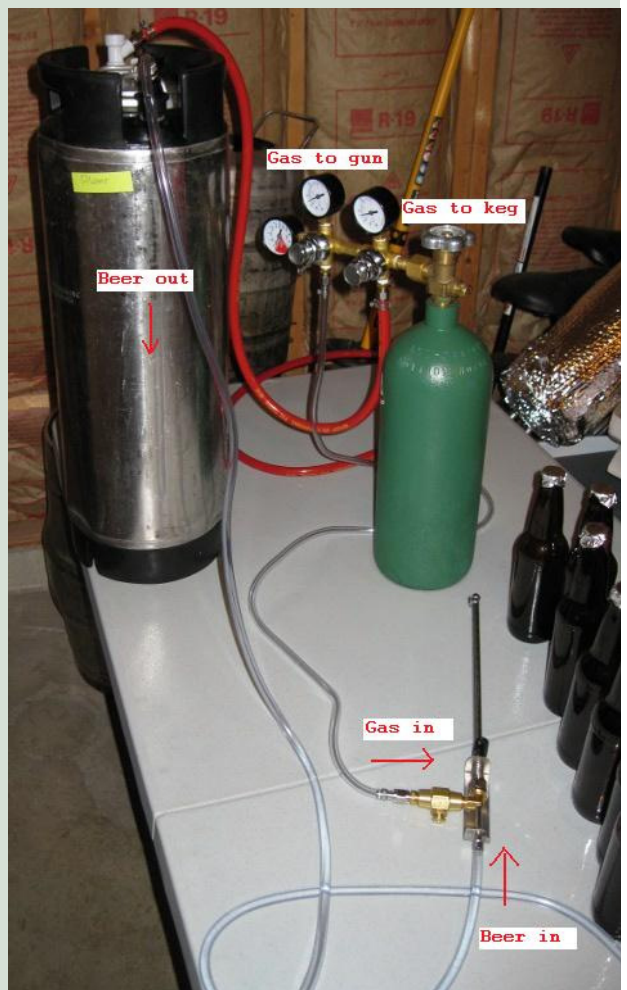
hoses to the gun itself. You are left to your own devices on how to hook up to your keg and system. Fortunately, after a quick look at my system it was somewhat self explanatory. That is, except for one thing: the hose clamp. The clamp is not the one with a screw that I am used to. I quote from the instructions, "The hose clamp provided can be easily installed and tightened with a wire cutter." Well what the hell does that mean? A quick trip to wikipedia and I find out the clamp is called an "ear clamp". By wire cutters it means jaw pinchers, the kind that come down into a pincer movement, sorta like big toe nail clippers. I did not have one. Fortunately, my needle nose pliers's wire cutter had enough clearance to do the job. I'm sure a regular screw hose clamp would do the job as well.



### Tools Needed

- Small wrench
- Jaw Pincher Wire Cutter
- Two gas valves or splitter

Going into this bottling session I'm very doubtful this will work as well as they say it will. If anyone tried my Pilsner at the Christmas party then they know it was over carbonated. I still have problems pouring a glass without a big head of foam. On top of that the keg was almost empty. Plus, I'm just pessimistic by nature.



There are a lot of good tips on preparation in the instruction manual that I will not go into here. One thing that the instructions do not say is that it is a two step process. You purge with CO2, and then fill with beer. For some reason I was trying to do both at the same time. The actual filling with a one handed trigger is as easy as they say. Clean up was also easy, I just hooked the gun up to my keg of StarSan and done. Marked below are the fill levels. I did have some problems with the pilsner on the far left. As I said it was over carbonated to begin with and I got less than a 1/4 way into

the 2<sup>nd</sup> bottle before the keg emptied. The bottle of stout on the far right was a bit odd too; it was the 2<sup>nd</sup> bottle of pilsner that I rinsed with StarSan. So it is possible it still had some foam and may have had a temperature difference as well. Make of those what you will. The rest are mostly uniform fill levels. This being the first time I used it I'm sure I will get better with practice.



Overall, I'm happy with this purchase. By no means is this a magic bullet, as you can see by fill levels. It is easy to use and clean up. The biggest plus for me is the added ability to purge with CO<sub>2</sub>. It would be interesting if someone did studies about how much CO<sub>2</sub> is lost in bottling. The pressure could be increased prior to bottling to compensate, but you run the risk of foaming more. This might be a good discussion for the Yahoo group.

# Yet Another Volunteer Opportunity...

By Amanda Gray

Columbus BeerFest. I saw it come up on the Yahoo Group. I ignored it. Then it popped up again on my Droid. I ignored it again, feeling a little guilty. Another plea for help came through from Don Croucher, specifying that “there are a lot of familiar names not on this [volunteer] list.” ‘Doh!’ I thought to myself, ‘He’s noticed!’ And I replied back with all due haste “I can work both nights.”

It really shouldn’t be that big of a deal to volunteer, especially to pour beers for a charitable cause. I mean, what could be more fun than standing around drinking beer, talking about beer, educating the masses about beer for two nights straight? Yet, we always have to pull teeth to get volunteers. I’m guilty myself of being a begrudging volunteer, for a variety of reasons; most often my excuse is that for two young people fresh out of college and recently married, Dan and I hardly ever have free time on the weekends. So I resisted putting myself up on the list as long as I could, until common sense and memories of great times won out.

Volunteering for and with the club is always an awesome time. At last year’s BeerFest I poured for Breckenridge, and at MicroBrew Fest I poured for Jay and Lori Wince at the Weasel Boy booth alongside our fearless volunteering guru, Don. At NHC in Minneapolis and Cincinnati I poured for the Weasel and SODZ, respectively. After I put my name down for BeerFest 2011, I started remembering all the fun times I’ve had pouring, and I started getting excited for the coming celebration of Zymurgy and fermentation in all its distributed glory.

Who would I meet there? Who else would volunteer? Who would I be pouring for? A call out from Chris at Gordon Biersch!! “Pick me! Pick me!” I tasted the Baltic Porter

during a Biersch marathon while watching the Sugar Bowl (during which I evidently joined the Stein Club), and I want more! In the week leading up to Columbus BeerFest, visions of beery goodness swim in my mind, usually depicting me and my fellow club members chatting and laughing and sipping on something hoppy while frothy nectar pours from taps all around us. Beer of all colors, tastes, and gravities would be available and ripe for the sipping. Perhaps I was seeing all of this through malt-colored glasses, but I don’t remember ever having had a bad time at a beer event.

In my opinion, the most enjoyable part of the volunteer experience is talking with the

palate-shy masses, those who have not had much beyond fizzy light beer, and do not know what they would like. I always feel a little like Willie Wonka at this point, though instead of “Take a dip in my chocolate river,” it’s “Take a sip of this Chocolate Porter!” Steering beer novices towards the flavors and textures that they may grow to love is an honor for any beer enthusiast, and should be treated as such. We need to embrace those who are less experienced and make sure that they have something fantastic in their glass when they stumble through the crowd.

For those of you who are volunteering, or who have in the past, CHEERS! For those who plan on helping out in the future, it is an experience that you will never forget and will thoroughly enjoy. There are several opportunities in the coming months for which the club needs volunteers, so please consider helping out before the last call. After all, you get to hang out with beer people, drink beer, talk about beer, teach about beer, and learn about beer. Where’s the negative here? Oh, you should probably make sure to have a Designated Driver. Carpool, anyone? Cheers!

## A New Year For Beer

By Bill Bopp

I’m not one to make New Years resolutions. I may have even resolved one year to not make any more. That’s probably the only one I’ve ever kept. Typically for me they didn’t last. They involved an extreme change in lifestyle which, while at the time may sound great, wasn’t really practical. And my thought is if you want to change something, why wait until New Years Day; do it now.

However recently I decided I wanted to do something and perhaps some could consider it a resolution, although I’m not looking at it that way. What I want to do is try more commercial beers.

I typically brew enough for my own consumption and there’s usually plenty to share whenever the opportunity presents itself. I certainly don’t plan to brew less this year. If things work out, I’ll brew more than last year. But, it never ceases to amaze me how many beers I’ve never tried. Almost every time I’m at a SODZ party where people bring commercial beer, there’s something I haven’t had or seen.

I've been brewing for over six years now. I've learned a lot about the hobby, especially in the past three years. Most of my learning has been focused on the brewing process. Joining the BJCP about a year and a half ago opened my eyes to the wide variety of beer styles and I have had the opportunity to sample several examples of many of the styles.

The BJCP guidelines lists classic examples for each of its styles. This will certainly be a good source for ideas of beers to try. Yet there are many more beers available to do not make the guidelines. That doesn't mean they aren't good beers. I'll probably also take a look at other lists. Perhaps Beer Advocate's top 100 will provide inspiration. I may subscribe to a beer magazine. I've only picked up brewing magazines in the past.

I'm not just talking about one-off beers like Dogfish Head Saison Du BUFF. New beers like this will always be coming out and it's just not feasible to keep up with every one. But I realized the other day that I've never had Stone IPA so I grabbed that to try. There are a lot of beers that are frequently available, which I typically pass up for something more unique or seasonal.

There is no set goal in mind. I did have two beers checked off before New Years Day though. I really don't expect to alter my beer consumption. Maybe this will inspire some more creativity in my own brew house. Ultimately, I'm going to be enjoying beer this year and that sounds like a good idea.

# Hillbilly Keg Chilly

By Scott Elliott

As any of you brewers know, no matter how well you prepare for a brew day, the Goddess Ninkasi will send tribulations your way to test your will and desire for this honorable endeavor in which you pursue. Here is a tale not so much of any major overcoming, but a little resourcefulness some of you may appreciate.

It was a balmy late summer afternoon a year and a half ago, and I was brewing up 10 gallons of all-grain IPA. However, I was under the gun (wife's scrutiny) to get the brew day done in good timing because we had a family event to attend that I would not be ducking out of. I know: short story long, get on with it. Just demonstrating that a) it was hot, and b) time was constrained.

Things were going OK until during the boil, I was hooking up my hoses to the 25' immersion pre-chiller when I realized to my horror that the fall it had taken off the deck during the last session had bent the copper sharply. When I straightened it out, it opened a gap of course. My pre-chiller was at least temporarily ruined, right when I needed it most: with the heat of the day and the warmth of the water, it would take forever to get the wort from 100F to 65F!

Luckily, it dawned on me that the crux of what I needed going into the main chiller was cold water, no matter how.

So here's what I did:

- Took a corny keg and removed the poppets
- Cut off a section of hose and:
  - o hose-clamped the water source onto the gas side post
  - o hose-clamped the end of the hose onto the liquid side post (Looking back, I really don't think it mattered which way)
  - o attached the threaded adapter of the hose coming from the pre-chiller to the wort chiller as usual
  - o sealed the top of the keg
  - o at chilling time, the water ran through the keg at usual temperature, though maybe a little slower due to the poppet holes. No big deal there of course

- But once the wort cooled down to ~90°F, I emptied the keg, filled it up with ice, and sealed it again. Now the water would run through several pounds of ice before going to the chiller. And it came out very cold very quickly! The pressure of going through the small poppet holes caused leakage at the posts. It was a goosebump-inducing spray but did not squirt into the kettle.
- Maximizing the effect since I knew the ice would not last long, I stirred the copper wort chiller in the wort during the ice chilling. I was truly stunned at how fast the temp dropped to pitching level.

Although quite the hillbilly (brew-guyvered?) rig, it was even faster than the usual immersion pre-chiller. Good thing, because I didn't even have time to shower before the event. But soaked, stinky and punctual, I smiled to myself, knowing that the beer was safe. In fact, the IPA later turned out great (no, I do not want to repeat that process thank you).

## Dark Horse Black Bier

Beer Review  
By Scott Elliott

Love the ass (yes, donkey) on the label. Way keep it real and stick with the original artist! Opaque pitch black. I mean no light escapes, like a black hole. Small, light brown head. Carbonation low but ample. has some legs but not much lace.

Smells of cherries and fresh Kenyan coffee. Roasted dark malts marry a fruity, nearly sweet scent for an intriguing prelude to the first sip.

Fruitiness is still in the taste, but more muted as the dark chocolate picks up. Bitter coffee aftertaste, still with a cherry zing. Not too bitter or astringent, but an in-your-face, Stout-like roast. If somebody told me this was an American Stout with a cherry accent, I would have been not the least bit surprised. Some prune, burnt caramel, and dry grain.

As it warms, I am realizing that some of the fruit and bitterness is coming from the hops, which I should have caught earlier. I had been so caught up in the cherry wondering about a fruit addition and/or yeast, and the bitterness of roasted malts that I was distracted. Definitely a beery, earthy hoppiness to it that I like. Roasty, charred sugar finish.

Nice, smooth body and creamy mouthfeel. Alcohol perception is quite low. A lot going on here, and all of it screams to be sipped upon again.

An impressive ale, and a bit of a pleasant surprise. When I saw the name (Black Bier Ale), I didn't know what to expect. I would call this an American Stout, but who am I? Would absolutely dig more of this, especially to sip with good friends on a cold winter's eve such as this. Could be seriously nice with a big, juicy roast from the crockpot or oven.

## Doppelbock For My Brain

Dan George is going to be giving a presentation on Bock beers at the meeting, so he decided to share his award-winning Doppelbock recipe with the club:

### Dopplebock For My Brain

11 lbs Munich Light 8'L  
1.5 lbs German Lager Malt - Weyerman  
4 lb Melanoidin  
3/4 oz Saaz @ 5.8 AA for 80 min  
1/4 oz Saaz @ 5.8 AA for 45 min

White Labs Bock yeast from 2nd generation yeast cake

OG 1.090  
FG ???

Water - 1/2 was tap water, 1/2 was water out of the Calgon machine at Meijer. I did this because I wanted to make sure that I would have some soft water to work with.

This beer was single step mashed, which is why I used so much melanoidin. Traditionally, it goes through a decoction.

This beer was brewed Feb 2009. It won Silver at the Ohio State Fair July 2009. It won Gold at St. Louis Brews November 2009. It won Silver at MCAB XII Feb 2010. This was all from the same keg.

## 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 7:00 p.m. Membership dues are \$15 per year and are renewable during the member's anniversary month of joining SODZ.

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 email, preferably in MS Word with graphics in jpg format to [ben.siefker@gmail.com](mailto:ben.siefker@gmail.com)

## Club Officers

*President*

**Vic Gonzales**

vicgonzales@sbcglobal.net

*Vice President*

**Scott Taylor**

estaylor3304@yahoo.com

*Secretary/Newsletter Editor*

**Ben Siefker**

ben.siefker@gmail.com

*Treasurer*

**Steve Huckaby**

huckabrew@gmail.com

*Membership Director*

**Kris Huckaby**

kristen.huckaby@gmail.com

## Treasurer Information

Dues may be mailed to:  
Steve Huckaby, Treasurer  
3190 St. Bernard Circle  
Columbus, Ohio 43232

## Membership Director

Membership Application  
may be mailed to:  
Kris Huckaby,  
Membership Director  
3190 St. Bernard Circle  
Columbus, Ohio 43232

## Membership Application

### SODZ Membership Application

Name \_\_\_\_\_

Address \_\_\_\_\_

Phone \_\_\_\_\_ Age \_\_\_\_\_

Email \_\_\_\_\_

Homebrewer yes/no \_\_\_\_\_ How Long \_\_\_\_\_

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Bring this application to the meeting or send it to:

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 Course Schedule**

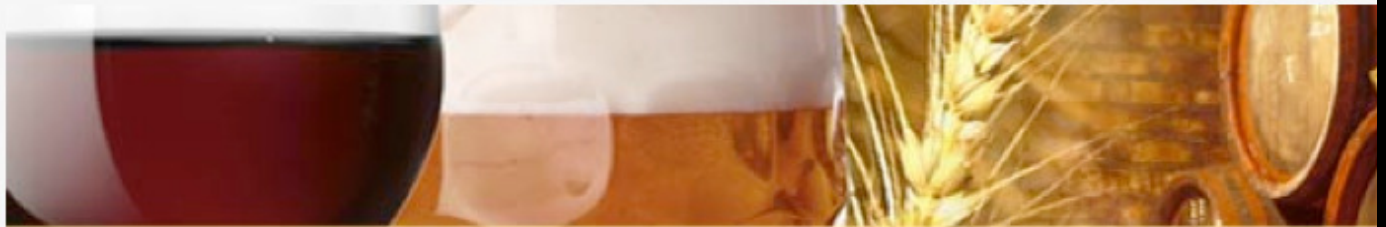
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<input type="checkbox"/> MAY - Verano Mexicano Cerveza	300
<input type="checkbox"/> JUN - Blackberry Wheat	321
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<input type="checkbox"/> AUG - Over & Back Double IPA	420
<input type="checkbox"/> SEP - Oktoberfest	500
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<input type="checkbox"/> MAY Poor Richard II Ale	850
<input type="checkbox"/> JUN Mark's Hard Cranberry	900
<input type="checkbox"/> JUL Homebrew Winner	925
<input type="checkbox"/> AUG Froch w/Honey Ale	975
<input type="checkbox"/> SEP Smoked Porter	1000
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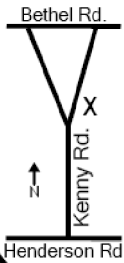
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