



# The Grain Mill

Publication of the Scioto, Olentangy and Darby Zymurgists  
Volume 2, No. 9 • January 1997

## PRESIDENT'S CORNER

*by Ron Phillips*

Hi Everyone,

Happy New Year! Hope your holidays were enjoyable. Did you brew any interesting beers on your time off? Personally, I'm a little behind in this area. I think I'll make a resolution to brew more in 1997. On the drawing board are plans for a rye beer, a Sierra Nevada Celebration Ale clone, and either a porter or stout.

If you didn't make the Christmas party, you sure missed out on a good time. Thanks again, Mark and Bonni, for your gracious hospitality. Standouts of the evening included the demonstration beer Mark brewed at Grand BrewFest (on draught, no less), a spiced Christmas beer from A.J. (who agreed to share the recipe, which I'm eagerly anticipating) Bonni's beer cheese soup, and Carol's sausage cheese dip. Rumor has it that a collection of recipes from the party will be appearing in this newsletter.

This month's meeting will feature a presentation from Gary Hannahs, who works for the City of Columbus, Water Division, and who is also a homebrewer. I'm looking forward to hearing how water composition and chemistry affect the brewing process. In February, Mark and Bonni are giving a presentation on Beer on the Internet. This will help all you potential Net surfers to get a grasp on the basics. If anyone has ideas or suggestions for future meeting topics, please let us know; we can always use fresh insight. Also, don't for-

get about helping Bonni out with the newsletter (and thanks go out to the recent contributors).

Don't forget about the AHA Club-Only competitions. Keep an eye on the schedule of upcoming styles and plan your brew sessions accordingly. This month we'll be judging for the "Hail to Ale" contest. Bring on your ales!

See you at the next meeting!

—Ron

## MEETING NOTICE

*Thursday*  
*January 9*  
*7 p.m.*

*McGee's Wines, Inc.*  
*1291 Grandview Avenue*

Speaker: Gary Hannahs,  
City of Columbus  
Water Division

Club-Only Competition —  
Hale to Ale

Bring Enough Beer  
for Everyone to Sample!

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# **SODZ Christmas Party Cookbook**

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## **Hot Spicy Dip**

*by Carolyn Jones*

### **Ingredients**

One pound of hot spicy sausage  
(any brand, I use Jimmy Dean's)  
One 16 oz. package of Velveeta Cheese  
One 16 oz. jar of Chi Chi's Hot Salsa

### **Directions**

Brown one pound of hot spicy sausage, break up into small pieces while cooking. Drain on paper towel after cooked.

Cut up 16 oz. Velveeta Cheese in small chunks. Microwave Velveeta cheese in 1-1/2 qt. microwave bowl on high for 5 minutes or until Velveeta is melted. Stir after 3 minutes.

Combine melted cheese, sausage and hot salsa together. Microwave until heated through. Serve with tortilla chips.

You could also add several diced jalapeno peppers to the mixture if you want it hotter!

## **Hummus**

*by Ron Phillips*

2 cans Garbanzo beans  
1/2 -3/4 cup tahini (sesame seed paste)  
Juice of 1 lemon  
2-3 cloves garlic  
Splash olive oil  
Splash white wine  
Water  
Cracked black pepper to taste  
Salt to taste  
Pita bread, cut into wedges

Combine first 6 ingredients in blender or food processor (adding water as necessary) to form smooth paste. Add salt and coarse black pepper to taste. Serve with pita wedges.

*NOTE:* Some of the quantities are approximations, as this is how I cook.

## **BEER-CHEESE SOUP**

*by Bonni Katona*

### **Ingredients**

1 cup diced onions  
1 cup diced celery  
1 cup diced carrots  
1 cup diced mushrooms (optional)  
3/4 cup butter  
1/2 cup flour  
1 tsp. dry mustard  
5 cups chicken stock  
1 tsp. Worcestershire sauce  
2 cups shredded sharp cheddar cheese  
1 cup beer (preferably English ale, i.e. Bass Ale)  
Salt & pepper to taste

### **Instructions**

Saute' the diced vegetables in butter or margarine.

Mix flour and mustard into sauted vegetables. Add the chicken stock to the mixture and cook for five minutes.

Add beer and cheeses to the soup; add salt and pepper to taste. Simmer 15 minutes or until vegetables reach desired tenderness.

Serve with preferred garnishes (croustons, paprika, whatever).

# NOCONA PALE ALE

*by Geoff Larsen*

This is a recipe for an American pale ale I submitted to the Grand Brew Fest competition this year. The beer had a very nice balance between the various ingredients. The flavors came in layers with a distinct fruit flavor from the malt, followed by a gorgeous hop flavor, and finishing up with a smooth hop bitterness.

This is an all-grain recipe. In my notes, you will see how I would convert it into an extract recipe.

You will notice that I call for four separate additions of flavoring hops. The varying boil times alter differently the volatile oils provided by each addition. The idea behind this approach is to provide for a more complex hop flavor in the finished product.

## Ingredients:

10 lb. M&F 2-row English pale ale malt

0.5 lb. M&F 60L crystal

1.5 oz. Centennial hops

(11.1 % AA) for bittering

2 oz. Willamette hops

(3.9 % AA) for flavoring

0.5 oz. Centennial hops

(11.1 % AA) for dryhopping

Wyeast 1968 London ESB

## Directions:

This is a step infusion mash. If you want, you can strike the grains at the first mash temperature. However, I like to do a 15-30 minute rest at 100-105°F first. I think this improves the solubilization of my mash enzymes throughout the mixture and thereby increases my yield. So, the first thing I do is raise the temperature of 13 qt. of water to about 105°F. I then add my pale ale grains and let it sit for 15-30 minutes. At the completion of

this step, I check the pH of my mash and add gypsum to bring it into range (typically 5.2-5.5). Columbus tap water is pretty good. I never need to add more than a half-teaspoon of gypsum (if any at all) to adjust my pH.

At the end of this step, I bring my mash temperature to about 144°F as quickly as possible. I hold it there for about 30 minutes. I then bring it to about 158°F and hold it for another 30-45 minutes. At the end of this time, I should have pretty complete conversion. I then add my crystal malt and raise the temperature of my mash to 168°F for mashout. I hold it at this temperature for 10-15 minutes.

Following mashout, I transfer my mash to a lauter tun for sparging. I use about 1.5 qt. of sparge water for every qt. of mash water. It is important to take your time in lautering. Don't get in a hurry. Give yourself a full hour to do your sparge. I typically take about 1.25-1.5 hours to sparge and collect 6.5-7 gallons of wort. This may seem excessive to most people, but it is one reason my beers come out as smooth in flavor and clear in appearance as they do.

Once my boil starts, I wait about 30 minutes before I add my bittering hops. I do a 60-minute boil with my bittering hops. While the wort boils vigorously, I break my Willamette hops into four equal additions of 0.5 oz. The flavoring hop additions are added at 15, 10, 5 and 2 minutes before the end of the boil. I then chill the wort down to pitching temperature, add it to my fermenter, and top off to 5 gallons. I then aerate the wort and pitch my yeast. Starting gravity was about 1.056.

(I used a canvas sparge bag for this mash. That usually limits my yield to about 75%-80%. Using more efficient lautering systems such as the Listermann system, you can get efficiencies as high as 90%. If you are one of these folks, you

might want to cut back on the grain bill so that you don't overshoot your target starting gravity.)

I give it 7 days in the primary, rack it to my secondary, and add my 0.5 oz. of Centennial for dryhopping. I then give it 2 weeks in the secondary before bottling. For this beer, I use 0.75 cup of corn sugar at bottling, because I think an American pale ale should be fairly highly carbonated. I did not measure my terminal gravity, but it was probably about 1.015.

If you are doing an extract recipe instead of an all-grain, I would recommend substituting 8 lb. liquid light malt extract (Alexander's is my personal choice) for the pale ale grain. First, steep the crystal at 150-160°F for about 10 minutes or so. Then remove the grains and bring to a boil. For an extract, limit your boil time to 60 minutes (if you like to add your hops immediately upon reaching boiling) or 70 minutes (if you are like me and like to give your wort a 10-minute boil before adding your hops). Follow the remaining directions as given.

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## JIM RUDY IN ZYMURGY

On Page 100 of the latest *Zymurgy*, there is a review of Beer & Sweat. The last paragraph reads:

Bloatarian Robert Pinkerton reports there has never been a problem with attendees misbehaving. "Our sergeant-at-arms, Jim Rudy, in 6-feet-10-inches and weighs 500 pounds," says Pinkerton, "and when he says 'that's enough' no one argues."

—Jon Woodman

## TIPS & TIDBITS

by Tom Jones

### Bottle Washer

Save your old garden hose, I will help you find a use for it—a bottle washer! See diagram on next page.

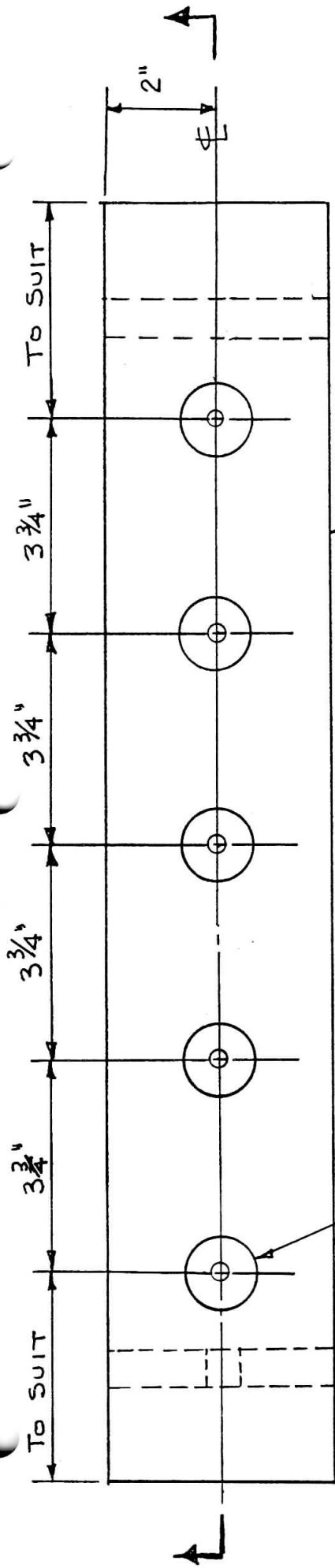
### Bleach Caution

While at the Christmas Party, I heard people talking about using bleach to sanitize items for brewing, which is a good idea. Be sparing with the bleach because it will eat out your furnace heat exchanger and your water heater (because the chlorine vapor is turned to hydrochloric acid)!

### Christmas Book Review

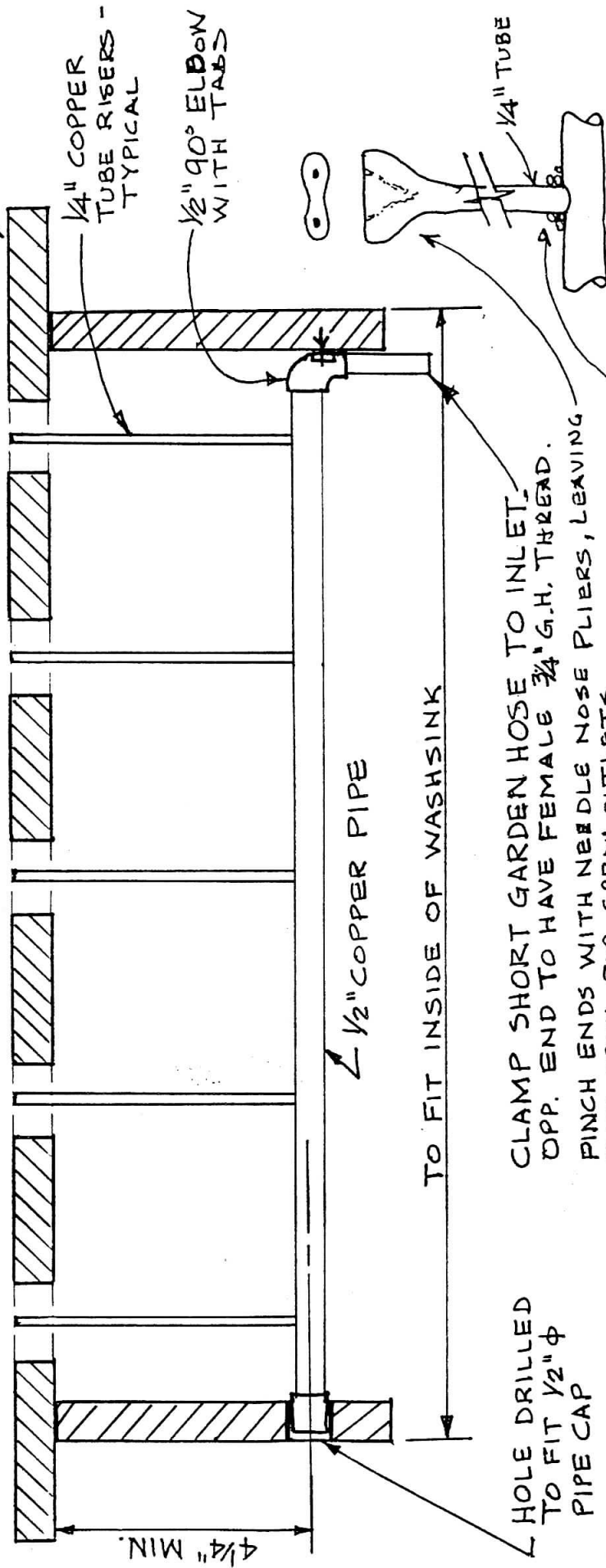
- *The Homebrewer's Recipe Guide*  
Beer recipes plus beer-making tips by Patrick Higgins, Maura Kate Kilgore & Paul Hertlein.  
\$12.00  
(Looks like another recipe book.)
- *Brew Ware*  
"How to Find, Adapt & Build Homebrewing Equipment," by Karl Lutzen & Mark Stevens.  
\$16.95  
(Looks like I will put it to good use.)





1 3/4"  $\phi$  HOLES-TYPICAL  
(TOP TAPERED SLIGHTLY)

ALL WOOD MATERIALS  
ARE 4"W. X 3/4" THICK  
PAINTED WITH  
POLYETHYLENE



NOTE:  
PLEASE USE LEAD-FREE  
SOLDER TO ATTACH  
COPPER FITTINGS

CLAMP SHORT GARDEN HOSE TO INLET.  
OPP. END TO HAVE FEMALE 3/4" G.H. THREAD.  
PINCH ENDS WITH NEEDLE NOSE PLIERS, LEAVING  
ENDS OPEN FOR SPRAY OUTLETS  
PLACE 14 GAUGE COPPER WIRE AROUND EACH RISER  
BASE, AND SOLDER WITH LEAD-FREE SOLDER

TYPICAL RISER  
DETAIL

5-BOTTLE WASHER

TW1



# DALLAS BREWPUB REVIEW

by Geoff Larsen

Love it or hate it. They like to do things in a big way in Texas. They don't worry about whether something is in excess or not. If they decide they want to do something, they just do it.

Perhaps that explains the recent "explosion" of brewpubs in Dallas, Texas. As recently as a few years ago, Texas was one of those barbaric states that did not allow the existence of brewpubs. Imagine my surprise on a recent business trip to Dallas to discover that Dallas now has *twelve* brewpubs flourishing away. (Cleveland, if you really want to be a first-class city, let this be a lesson to you. You're not going to become one just by owning an NFL team. Turn your eyes down south and see what it requires to be a truly first-class city. Besides, brewpub owners aren't threatening to pack up and move all the time over money.)

Well, loyal SODZ member that I am, I clearly saw the duty that lay before me. So, I cleared out my social calendar, dug up a phone book and a map, and proceeded to see how many pubs I could evaluate. Not for pleasure, no. Never a thought for myself. It was my responsibility. Who knows when some SODZ member might be stranded in Dallas, panicking because he or she doesn't know where to find a good beer.

I was able to review five brewpubs while I was there. They were the Hubcap Brewery, Two Rows, Copper Tank, Routh Street, and Rock Bottom Brewery. In this review, I will cover the first two breweries on our list. The reviews for the other three will follow in a later article.

Hubcap (1701 N. Market Street) is located in the West End district of Dallas.

This is a part of downtown Dallas that is a popular nightspot with restaurants and clubs. The Hubcap has seven regular beers and one seasonal beer on tap at any time. A 16-oz. glass cost \$3.25, while a 5-oz sampler cost \$1.00.

1. English-style brown ale (1991 GABF silver) - Sweet and lightly hopped in the English style, this should have been a winner for me. However, it had an unpleasant taste underneath (sulfur?) that I have tasted in the past with some German lagers and American wheat beers. Ruined it for me. I give it - 1.5 H
2. Bohemian pilsner - Light and fairly clean, the literature says that this is fermented using lager yeast and a 5-week lagering period. This beer had a hint of the taste referred to above, but at levels that made it pleasant. You could drink a lot of this beer without getting tired taste buds. I give it - 2.5 H
3. American brown ale - This beer had no noticeable aroma, good balance for an American brown, and clean flavor with no lingering aftertaste. This was a splendid example of a session beer. I give it - 2.5H
4. American wheat - This beer was slightly sweet with low bittering levels. It would make a decent summer beer (i.e., lawnmower beer). I detected the same flavor I tasted in the brown and pilsner, but not at objectionable levels. I give it - 2 H
5. Amber lager (1994 GABF bronze) - My taste buds said "Ooooh!" with this lager. It had strong malt flavor. (The literature indicates judicious use of Munich malts with this one.) The balance was gorgeous for this beer. It was *very* clean with no off-flavors or aromas. I give it - 3.5 H
6. Dry stout (1992 GABF silver) - The two qualities that came to mind with this beer were very roasty and very smooth. Much of the bitterness must be contributed from

the roasted grains rather than the hops. Nice brown head and a beer that I could sit and drink all night. Personal favorite of the beers I tried. I give it - 3 H

7. Cream ale - This was a slightly sweet beer with low bitterness and no aroma at all. Nothing really stood out. This wasn't a bad beer, but it suffered in comparison to the others I tried. I give it - 1.5 H
8. India pale ale (1992, 1994, 1995 GABF gold) - HOPS!!!! A Ron beer without a doubt. This beer reeks of cascade. It has pretty good balance up front, but the lingering hop aftertaste overbalanced the beer slightly at the back end. Nonetheless, this was a very clean beer that I am ready to have some more of anytime. I give it - 3.5 H

Two Rows (5500 Greenville Avenue) is located close to Southern Methodist University. This part of Dallas is a party area (Lower Greenville in particular is fun). This is definitely a campus beer swarming with Greeks. But the beer is good and so were the prices. Unknown to me, a 16-oz. glass cost \$1.00 on the night I was there, so I only tried a couple of beers. The bad news is that no cigars or pipes are allowed.

1. Pecan nut brown ale - This was a light brown, sweet beer with low bitterness and little hop flavor or aroma. This was a smooth, well-balanced beer with a nice, rich malt flavor. I give it - 3 H
2. Oatmeal stout - This was a smooth beer with medium bitterness and body. It had a heavy roasted flavor. I was actually a little disappointed in the body of the beer. They must go light on the oatmeal. I give it - 2.5 H

Well, that's it for this week. I'll review the other three brewpubs in our next newsletter. All this typing has made me a bit parched. Now, where did I put that beer?

## CLUB-ONLY COMPETITION

As an AHA-sanctioned brewclub, SODZ is allowed to send one entry to each sanctioned club-only competition. Any club member can submit an entry to the club competition, and the club will pick the best of the entries to represent us at the national competition. Just so you can start planning your brewing schedule accordingly, here is a list of the first three club-only competition styles and dates for 1997.

### *Hail to Ale*

Entries due January 27

### *Luscious Lager*

Entries due March 10

### *Bock is Best*

Entries due May 19

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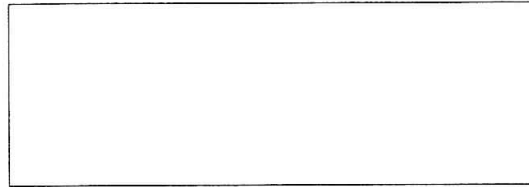
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## Congratulations

... to Jon Woodman on his success on the popular TV show *Jeopardy!* The shows aired December 25, 26, 27, and 30.

We especially liked your comments to Alex about how born-on dates are OK for Budweiser but home-brewed beer can be good for years! You made us proud, Jon!

PS: Rumor has it that Uncle Sam is interested in your success, too!



Powell, OH 43065  
2574 Zebec Street



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## MARK YOUR CALENDARS

**January 9, 7 p.m. SODZ Meeting**

Beer Making With Columbus Water  
Judging for Hail to Ale Competition  
McGee's Wines, Inc.

**February 13, 7 p.m. SODZ Meeting**

Beer on the Net  
Judging for Lucious Lager Competition  
McGee's Wines, Inc.

**March 13, 7 p.m. SODZ Meeting**

McGee's Wines, Inc.

**April 10, 7 p.m. SODZ Meeting**

McGee's Wines, Inc.

*Locations subject to change  
with notice.*