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# The Brain Mill

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

June 2000

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## President's Corner

by Mark Irwin

**A**s a number of you already know, Herb Bresler, Bill Hughes, and I attended the AHA national convention last month in Livonia. It was an extremely well run event and we all had a great time. We probably could have had a slightly better time, but unfortunately Bill didn't have any luck with his three beers. However, Brian St. Clair, a member of the Bloatarians and a friend of SODZ, won a gold medal for his Maibock. Guy Burgess, another Bloatarian member

won the bronze medal in the Bock category. When I get time, I'll try to write up a more complete description of the event for a future newsletter, including the story of who wanted to give beer away in a bar in Minnesota.

I hear a number of you had a great time on the pub crawl last month, at least after the bus company finally supplied a working bus and you were able to finally get around the gay pride parade so you could get to your next beer. I would like

to thank all the bars and pubs that hosted us. I would especially like to thank Kurt for the fantastic job he did in making all the arrangements and Mark Richards for the great job he did on the t-shirts. I look forward to being able to attend the next time we do it. We will just have to make sure that it doesn't conflict with the AHA convention next time.

Eric and Woody Drake will host the club picnic this year on Saturday July 29<sup>th</sup>. Things will kick off at noon and will finish "whenever". The beer of the day will be Herb's pale ale that he brewed a bit over a month ago at John's. Please bring



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## Coming Soon...

**July 29**

**August 19**

**September 9**

**September 14**

**SODZ Picnic** (map on page 7)

**Beer & Sweat** Springdale, OH

**Dayton Beerfest** Dayton, OH

**SODZ Meeting** 7:00 pm

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## SODZ INFO

The Scioto, Olentangy and Darby Zymurgists, Inc. (SODZ) meets on the second Thursday of each month usually at Barley's Smokehouse, Dublin Road, Columbus, Ohio.

Meetings begin at 7 p.m..

Membership dues are \$20 per year and are renewable during the member's anniversary month of joining SODZ. Dues may be mailed to:

Eric Drake (Treasurer)  
821 Hiawatha St.  
Columbus, OH 43211

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 MSWord, to [markrichards@columbus.rr.com](mailto:markrichards@columbus.rr.com) or on disk in MSWord.

Current SODZ Officers are:

### President

Mark Irwin  
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### Treasurer

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### Membership Director

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(614) 792-7933

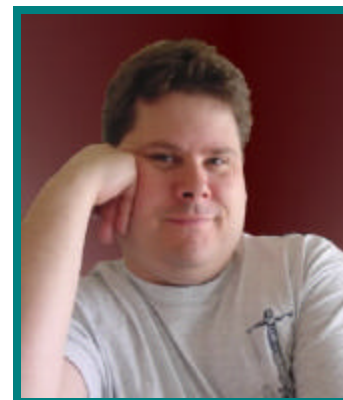
[www.sodz.org](http://www.sodz.org)

## PRESIDENT'S CORNER *cont.*

something for the grill, a dish to share, and of course some beer if you have any. Also you might want to bring a lawn chair. Hope to see you out there. Directions to the picnic are provided in this newsletter.

Just as a reminder there is no official club event in August. However for the past few years there has been an unofficial event in Cincinnati, Beer and Sweat. If you want to get more information, check out the web page <[www.brew.oeonline.com/bloat/sweat2000](http://www.brew.oeonline.com/bloat/sweat2000)>. If you want to enter any beers into the

competition, you must register them by August 12<sup>th</sup> through the above web page. I understand rooms are going fast at the Howard Johnson's where the event is held. If you haven't reserved a room yet and plan to attend, call the hotel at 513-825-3129 and mention that you are attending Beer and Sweat.



## BEER AND SWEAT - August 19, 2000

**Where:** Howard Johnson North Hotel; Route 4 and I-275 in Springdale, OH (just north of Cincinnati)

**Types of Entries:** Corny kegs, ¼ and ½ barrel kegs, mini-kegs, party pigs, and 2 liters with carbonator tops (please bring 2)

**Entry Fee:** \$8.00 for the 1<sup>st</sup> entry, \$4.00 for each additional entry. This also enters 2 people.

**VERY IMPORTANT:** All entries must be pre-registered. Please see registration information. There will be no exceptions!!

**Entry Fee (Non-Beer):** \$5.00 for those that just want to come to the fun and beer but don't have anything to enter.

**Registration Information (Entries, Judges, and Volunteers):** Register online at [www.hbd.org/bloat](http://www.hbd.org/bloat) or contact Eric Tepe using the information below.

**Additional Information:** We have rooms at the Howard Johnson's blocked off for those who plan on sampling more than a few beers; call 513-825-3129 and ask for the Beer and Sweat reserved rooms.

If you would like to 1) provide some raffle prizes (that is how we support this endeavor), 2) Judge (this is a BJCP competition), or 3) ask any questions, see [www.hbd.org/bloat](http://www.hbd.org/bloat) or use the contacts below.

|  |  |              |
|--|--|--------------|
| Eric Tepe (Entries and Questions)                  | <a href="mailto:erictepe@fuse.net">erictepe@fuse.net</a>         | 606-491-2609 |
| Pete Riemenschneider (Raffle prizes and Questions) | <a href="mailto:riemends@email.uc.edu">riemends@email.uc.edu</a> |              |



# ☆ Memorial Day 2000 Club Brew ☆

*by Herb Bresler*

## ***The Recipe***

The 2000 Club Brew recipe was based on the English Pale Ale recipe that won the Pale Ale category at Beer & Sweat in 1998 and 1999. Two versions were made at the Club Brew: a 5 gallon batch that I pretty much made myself (so I could enter it at B&S again this year), and a 10 gallon batch that various club members helped brew, and two (John Bohn & Mark Irwin) took charge of to ferment, transfer, dry hop, and generally tend until we all get together this month to drink at the Club Picnic.

This is a fairly easy single infusion mash all-grain recipe. I prefer to pre-boil all my brewing water, so that's what we did.

We allowed the water to come down to strike temperature, mixed in the grain, covered it and let it sit. We recirculated the wort for about 20 minutes to get a nice clear runoff, and added a bit of heat under the grant to keep the mash bed up to temperature. We added the hops to the first runnings and the rest is pretty standard. We used immersion wort chillers and had the bitter wort chilled to less than 70F in under 15 minutes. We siphoned into the carboys using a Bernoulli tube for aeration and pitched lots of yeast, about 1.5 cups of thick slurry (Barley's Ale House yeast, thanks to Scott Francis!).

The four recipes are very similar with a couple of notable excep-

tions: 1) I forgot the water salts; and 2) the BU:GU is a little lower this time around. As far as the first point, I'm quite disappointed with myself for forgetting the water salts. Properly balanced water can be the difference between a good beer and great beer. This seemingly small error will probably take this beer out of the running at Beer & Sweat 2000. Secondly, even though the total bitterness (IBU) was about the same in the all the recipes, the extract was a little better in the Club Brews than it was the previous two years, so the BU:GU ratios were a little lower. This will probably result in slightly sweeter tasting beers than before. The hopping rate is a little low



|  | Beer & Sweat   |  | 2000 Club Brew  |   |
|--|--|--|---|---|
|  | '98  | '99  | 5 gal.  | 10 gal.   |
| Pale Malt  | 4lb Paul's<br>4 lb. M-F  | 4 lb. Paul's<br>5 lb. M-F  | 4 lb. Paul's<br>5 lb. M-F   | 8 lb. Paul's<br>10 lb. M-F  |
| Munich Malt  | 1 lb. DWC  | 1 lb. DWC  | 1 lb. Durst   | 2 lb. Durst   |
| Crystal 40°L<br>CaraPils   | 1 lb. Breiss<br>1 lb. DWC  | 1 lb. Breiss<br>1 lb. DWC  | 1 lb. Breiss<br>1 lb. DWC   | 2 lb. Breiss<br>2 lb. DWC   |
| Mash   | Single infusion<br>90 min @<br>152°F                                     | Single infusion<br>90 min @<br>151°F   | Single infusion<br>90 min @<br>149°F  | Single infusion<br>90 min @<br>155°F  |
| FWH<br>East Kent<br>Goldings   | 0.75 oz. EKG<br>whole (5.0α, 90<br>min.) 17 IBU                          | 0.5 oz. EKG<br>plug (5.0α, 90<br>min.) 10 IBU                                | 0.5 oz. EKG<br>plug (5.0α, 90<br>min.) 9 IBU  | 1.0 oz. EKG<br>plug (5.0α, 90<br>min.) 9 IBU  |
| Boil<br>Bittering hops<br>Willamette   | 90 minutes<br>1.0 oz.<br>Willamette<br>pellet (5.1α, 60<br>min.) 16 IBU  | 90 minutes<br>1.3 oz.<br>Willamette<br>whole (5.1α, 60<br>minutes) 21<br>IBU | 90 minutes<br>1.3 oz.<br>Willamette<br>pellet (5.4α, 60<br>minutes) 21<br>IBU   | 90 minutes<br>3.0 oz.<br>Willamette<br>pellet (5.4α, 60<br>minutes) 24<br>IBU   |
| Flavor Hops<br>East Kent<br>Goldings   | 0.5 oz. EKG<br>plug (5.0α, 10<br>min.) 3 IBU                             | 0.5 oz. EKG<br>plug (5.0α, 10<br>min.) 3 IBU                                 | 0.5 oz. EKG<br>plug (5.0α, 10<br>min.) 3 IBU  | 1.0 oz. EKG<br>plug (5.0α, 10<br>min.) 3 IBU  |
| Total bitterness<br>Irish Moss<br>Rehydrated   | 36 IBU<br>0.5 tsp.<br>(10 min. boil)                                     | 33 IBU<br>0.5 tsp.<br>(15 min. boil)   | 32 IBU<br>0.5 tsp.<br>(15 min. boil)  | 35 IBU<br>1.0 tsp.<br>(15 min. boil)  |
| Water Salts<br>(mimic<br>London)<br>(add to boil)  | 3 tsp. Chalk<br>(CaCO <sub>3</sub> )<br>1/8 tsp. salt<br>1/2 tsp. gypsum | 3 tsp. chalk<br>(CaCO <sub>3</sub> )<br>1/2 tsp. gypsum                      | I didn't take good notes so I can't<br>remember if I added the water<br>salts or not. Based on how it<br>tastes, I'd say I forgot to add<br>them. |   |
| Yeast<br>> 1 cup slurry  | Wyeast #1968<br>Special London   | Barley's<br>Smokehouse   | Barley's Ale<br>House   | Barley's Ale<br>House   |
| Ferment Temp.  | 65°F   | 68°F   | 68°F  | 65°F (John B.)<br>69°F (Mark I.)  |
| Secondary<br>Dry hop<br>0.5 oz. EKG<br>plug per 5 gal.,<br>dry in keg<br>(secondary)<br>O.G.<br>F.G. | In keg<br>0.5 oz. EKG<br>plug, in keg<br><br>1.055<br>1.009              | In keg<br>0.5 oz. EKG<br>plug, in keg<br><br>1.050<br>1.010                  | In keg<br>0.5 oz. EKG<br>plug, in keg<br><br>1.056<br>1.010   | In keg<br>0.5 oz. EKG<br>plug, in keg<br>(John added his<br>after 2 weeks in<br>keg)<br>1.058<br>1.016 (John B.)<br>1.012 (Mark I.) |
| BU:GU Ratio  | 0.65   | 0.66   | 0.57  | 0.60  |

for a “bitter” beer, but some of this is made up by the heavy hop flavor and aroma. I’ve never seen it documented in any of the beer books, but I perceive an increased hop flavor and bitterness when I leave the dry hops in the keg for an extended time. For this recipe, I’ve always transferred the beer to a

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keg after about 5 days of primary fermentation, and added the dry hops to the keg (in a nylon stocking hop bag). I allow the ferment to finish and the yeast to settle (like you would in a secondary fermenter). Sometimes I have to force in a bit more carbonation, but I usually can just add enough to keep

the pressure at 9 psig or so, and serve. I leave the dry hops in the keg until it’s drained.

### ***The Brew Day***

Everything went very well, due in most part to ample equipment. We had more propane and burners than we needed for boiling all the water and wort.



We had well insulated mash tuns to hold the temperature for the single infusion mash that was employed, plenty of big kettles, and good chillers. The day also went smoothly because we had a great place to brew. John and Julie Bohn not only opened their house to all of us, they supplied water for brewing and chilling, supplied brewing equipment and

propane to power the brew, and also fed us! They were generally wonderful hosts. [At next year's Club Brew we can take turns holding the baby.] Thanks again John and Julie.

### ***The Beer***

I've tasted the batch that I have at my house and it's pretty good. Should be a good session beer

and go well with food. I hope that you all enjoy it at the Club Picnic. Just save me a little to take to Beer & Sweat.



## **OHIO STATE FAIR** **2000 HOMEBREWED BEER** **COMPETITION RESULTS**



### **Group A: India Pale Ale**

2<sup>nd</sup> Place: Kurt Stocker  
India Pale Ale

### **Group B: American Pale Ale**

1<sup>st</sup> Place: Jeremy Appel  
American Pale Ale

3<sup>rd</sup> Place: Mark Richards  
American Pale Ale

### **Group C: Bitters**

1<sup>st</sup> Place: Stacy Groene  
Strong Bitter/English Pale Ale

### **Group F: Specialty , Smoke Beers**

1<sup>st</sup> Place: Stacy Groene  
English Brown Rauchmalt

3<sup>rd</sup> Place: A.J. Zanyk  
Rye Stout

### **Group J: Light Lagers and Ales**

3<sup>rd</sup> Place: Herb Bresler  
Bohemian Pilsner

### **Group K: Bocks**

3<sup>rd</sup> Place: A.J. Zanyk  
Weizenbock

### **Group L: Scottish and Belgians**

1<sup>st</sup> Place: Mark Irwin  
Export 80/-

3<sup>rd</sup> Place: A.J. Zanyk  
Strong Scotch Ale (Wee Heavy)

### **Group M: Strong Ales**

1<sup>st</sup> Place: Mark Irwin  
English-style Barleywine

### **Group N: Porters**

3<sup>rd</sup> Place: Mark Richards  
Brown Porter





...AND A GOOD TIME  
WAS HAD BY ALL AT  
THE PUB CRAWL...



# SODZ PICNIC JULY 29, 2000

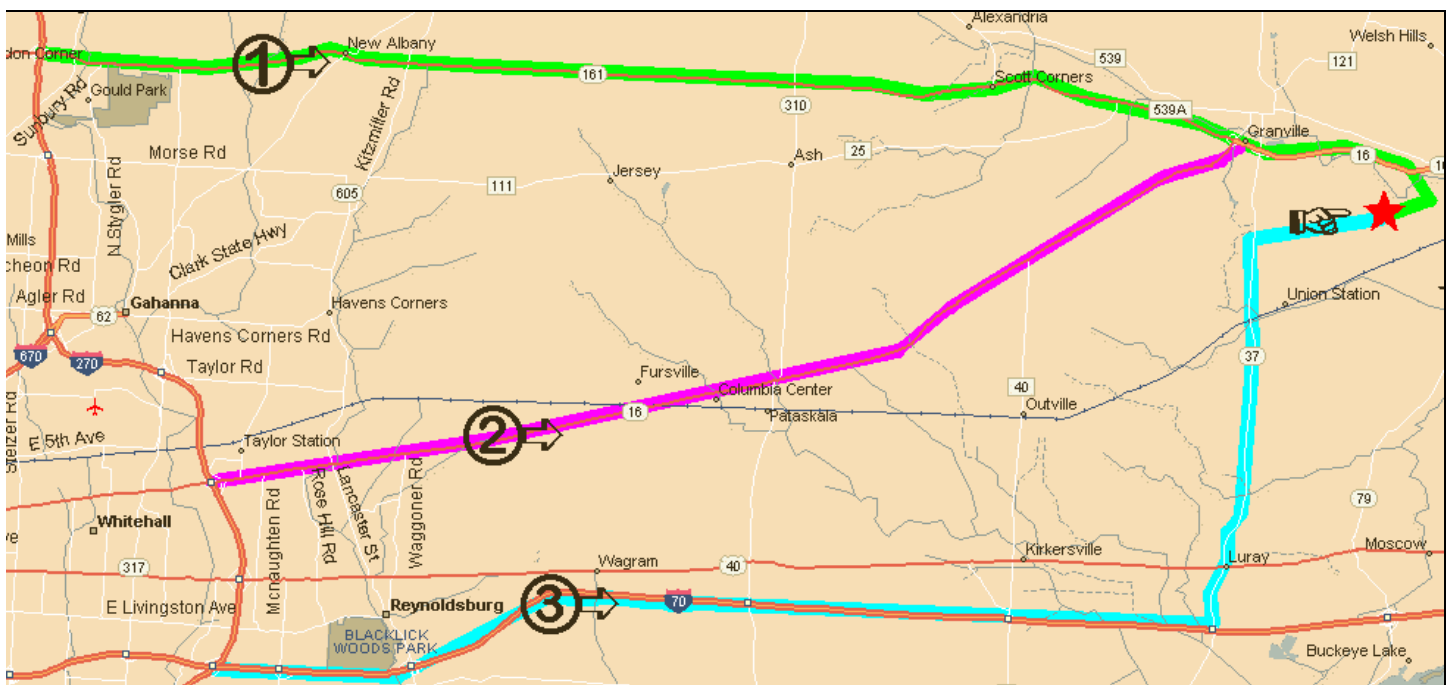
Eric and Woody Drake will host the club picnic this year. Things will kick off at noon and will finish “whenever”. The beer of the day will be Herb’s pale ale that he brewed a bit over a month ago at John’s. Please bring something for the grill, a dish to share, and of course some beer if you have any. Bring your own lawn chairs if possible.

**Route 1:** (Green all the way) Leave Columbus on SR 161 You will continue on 161 until the highway returns to four lanes, and becomes SR 16 in Granville. SR 37 also shares the section of road between Alexandria and Granville. Don't let that confuse you. After Granville, continue about 2 miles until you reach a Traffic light. Turn Right onto Cherry Valley Road. Drive about a mile until you reach another light. Turn right again onto W. Main St. Travel past the concrete factory on the left, and up a hill to the 4 way stop. Go forward through the intersection. Look for the first house on the left after the intersection, and our driveway is directly across the street, immediately before a HUGE weeping willow tree. The driveway is about 1/10 mile long. Come up and join the party.

**Route 2:** (Pink to Granville, Green the rest of the way) Leave Columbus on SR 16 aka Broad Street. Continue on 16 until you approach Granville. As you approach Granville, you will need to take an exit ramp to stay on 16 and avoid going into downtown Granville. Continue on 16 east. After merging onto the 4 lane highway portion of SR 16, continue about 2 miles until you reach a Traffic light. Turn Right onto Cherry Valley Road. Drive about a mile until you reach another light. Turn right again onto W. Main St. Travel past the concrete factory on the left, and up a hill to the 4 way stop. Go forward through the intersection. Look for the first house on the left after the intersection, and our driveway is directly across the street, immediately before a HUGE weeping willow tree. The driveway is about 1/10 mile long.

**Route 3:** (Light-blue) Leave Columbus on I 70. Travel East until you reach the Exit for SR 37. Exit and turn North/left. Traveling due north on this section of 37, all the signs will tell you that you are travelling west. Don't believe the signs... Would I lie to you? After you cross a set of railroad tracks, you will start going up hill, and you will pass the Infirmary Mound Park. After the park, take the first right onto James Road. Travel until you pass a 4-way stop, an 'S' shaped curve, go up a little hill, and then down a Big hill (the other side of the little hill). Pass on your left a church, a white house, and a yellow house. After the Yellow house is a HUGE willow tree. The driveway is immediately after the tree, and turn left. The driveway is about 1/10 mile long.

The house is quite secluded despite how close the neighbors are. It is nearly impossible to see from the road.





# The Grain Mill

July 2000

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