
The Grain Mill

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

July 2001

President's Corner

by Mark Irwin

The big event for this month is the club picnic at Bill Hughes on Saturday July 14th. To be unveiled at the event is Jeremy's porter brewed last month over at Josh and Karen's place. This year the club treasury will supply the meat for the grill so please bring along a dish to share and any of your latest brewing creations. Further information about the event, including directions to Bill's should be elsewhere in the newsletter.

The big news for the month is Jeremy winning a bronze medal in this years National Homebrewing Competition. His Weizenbock received the award in the New Entrants category. A list of all the winners is available at

<http://beertown.org/AHA/NHC-/2001/final_winners_01.htm>.

Well done Jeremy.

As some of you have already heard, long time SODZ member Walter Leake has decided to leave our fair city and breweries to search his fortune in Denver. I'm sure we will all miss him and his samples of Hoster's beer that would appear at many club meetings (hint, hint Eric). Good luck in Denver and let us know how things are going out there. And if you find your way back here anytime, let us know when you are coming so we can get together.

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 Bloatarian web page <<http://hbd.org/bloat/home.html>> for the August 18th event. If you want to enter any beers into the competition, you must register them by August 16th through the above web page. This year, the Bloats have moved the event across the river to Florence KY at Ramada Inn on Route 42 by the airport. If you haven't booked a room yet and you want to go down, you may want to do it soon. If anybody is interested in sharing a room, I'm currently looking for somebody to share the cost. Please contact me by e-mail at irwin.49@osu.edu or by phone at 457-2487.

Mark Your Calendar...

JUNE 20 Ohio State Fair Homebrew Competition Entries

must be mailed by this date

JULY 14 SODZ Picnic at Bill Hughes' home

AUG 21 Beer and Sweat Keg- Only Competition

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:

Jim Leas (Treasurer)
9477 Tramwood Court
Cincinnati, Ohio 45242

Members receive The Grain Mill, the club's monthly newsletter. Articles submitted for the newsletter and should be received no later than June 1st for next month's issue and may be submitted by e-mail, preferably in MSWord, to markrichards@columbus.rr.com or on disk in MSWord.

Current SODZ Officers are:

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www.sodz.org



At the Afternoon with the Brewers



Brewing Jeremy's "Club Brew" Porter

Don't Forget...

Also a quick reminder that State Fair judging will be on Saturday the 21st. Remember to make sure that your entries arrive at the fairgrounds between the 16th and 20th. There should be good competition this year as according to Brett there are a few more entries than last year.

The Cider House Rules

by Joshua Johnson

Many cider makers try to make a very complex cider and will actively search out the best apples and juices to make their cider. I on the other hand want to make a very simple, somewhat sweet beverage that people who don't necessarily like beer will enjoy. My method for making cider is very easy - as long as you have a kegging set-up, you can still make cider without the kegging setup but it is extremely difficult to make a sweet, carbonated cider without artificial carbonation. The method below has worked very well for me and if anything it is too easy for the results obtained.

Buy 4.5 gallons of pasteurized apple juice - I have used a couple of different brands but Mott's is fine. The jugs that the grocery stores sell in the produce section on ice in the fall are normally sulfated and won't work really well so avoid them. Check the label of whatever juice you get and make sure there aren't any preservatives (sulfates or sorbates). A lot of the juices have acetic acid added for some vitamin C and that will work fine.

Since the juice has been pasteurized and hasn't been fermenting on the shelf you really don't need to treat it with anything - Just dump all of the juice in a sanitized fermenter. If you would like your cider a little stronger you can add the cans of apple juice concentrate to raise the gravity. A couple of companies make a room temperature concentrate that is pasteurized so you can just dump that it also (I have heard that the frozen may have some bugs in it so you may want to avoid those for now.)

Just about any yeast will work fine for cider. I tend to use dry wine yeasts (KV-1116 or D-47 work great) since they are cheap and good fermenters. A high quality dry ale yeast such as Nottingham would also work great I would think. If I remember before hand, I make a starter with 2 packs of yeast and 1 quart of apple juice so it really takes off. Pitch the yeast, aerate the cider to be and walk away for a couple of weeks.

Cider ferments rather quickly, more like beer than mead but without the large krausen. You may want to use some type of clarifier after fermentation is complete - I have used Karo K.C. (a two step clarification system) for white wine in past and this works well. Once your fermentation ends, the cider will most likely be bone dry and have almost no apple flavor, to fix this add some juice concentrate. First, however, we need to stop the yeast from re-starting fermentation by using either potassium sorbate or sulfates. Add the chemicals using the manufacturers recommended amounts and allow the cider to sit for a week. Next add the concentrate to the cider, I normally do this in a bottling bucket since it is easy to stir and sample. Add concentrate until the sweetness tastes right to you. I normally use about 3 cans but your tastes may be different. A couple of different concentrate flavors are available including apple-raspberry so feel free to use whatever you think will task good. At this point between the alcohol and the chemicals I don't worry about using the frozen concentrate and many of the flavors come only as frozen. Finally keg your cider, cool, force carbonate, and enjoy.

As a side note if you can keep your cider cold the entire time after fermentation you can avoid using chemicals and just add the concentrate, keg and refrigerate.

AHA Club-Only Competitions:

August 2001

Category 19B. Witbier

Early October 2001

Category 6C.

California Common

Early December 2001

Category 10A. Mild



Porter quote of the month:

They don't mind it; it's a regular holiday to them - all porter and skittles.

- Charles Dickens (from the Pickwick Papers)

Joshua Johnson's Classic Lab Lager

8 lb 6-row Lager Malt
1.5 lb Medium Grain Rice
1.5 lb Corn Meal
1 lb Cara-Pils

1 oz Sterling (6.2%AA) - FWH
½ oz Sterling - 10 minutes
½ oz Sterling - 2 minutes

Wyeast 2000 - Budvar (Available from St. Pats)

O.G. = 1.055
F.G. = 1.018
IBU = ~30

I performed a cereal mash with the rice and corn meal where these two ingredients are boiled with a small amount of malt before being added into the main mash. This method is similar to some ways to decoction and was actually kind of fun to do. A good description of this method was presented in the Sept/Oct 2000 issue of Zymurgy. Similar results could be obtained by using flaked rice and corn and a single infusion mash instead of employing the cereal mash.

I made a similar ale version of this recipe last year using all corn and while the beer was enjoyable I thought the corn was a little too much. The half rice, half corn leaves some corn flavor that adds to the hop note from the sterling hops for a very enjoyable beer.

For those without fridges, the same recipe can be used with a neutral ale yeast such as 1056, White Labs East Coast Ale, or Danstar Nottingham.

I recently made a second batch with a little more rice and corn and a higher hop level using Hallertau Tradition as the Flavor and Aroma hops - This batch is now lagering away and hopefully will be ready for Beer and Sweat.

Mark Irwin's Cranium Crusher A Strong Scotch Ale

11.25 lbs M&F Pale Ale Malt
4.75 lbs Crisp Maris Otter
0.75 lbs Crystal 60
0.25 lbs Belgian Aromatic
2 oz Roast Barley
2 oz German Rauch Malt
0.5 lbs Unmalted Wheat

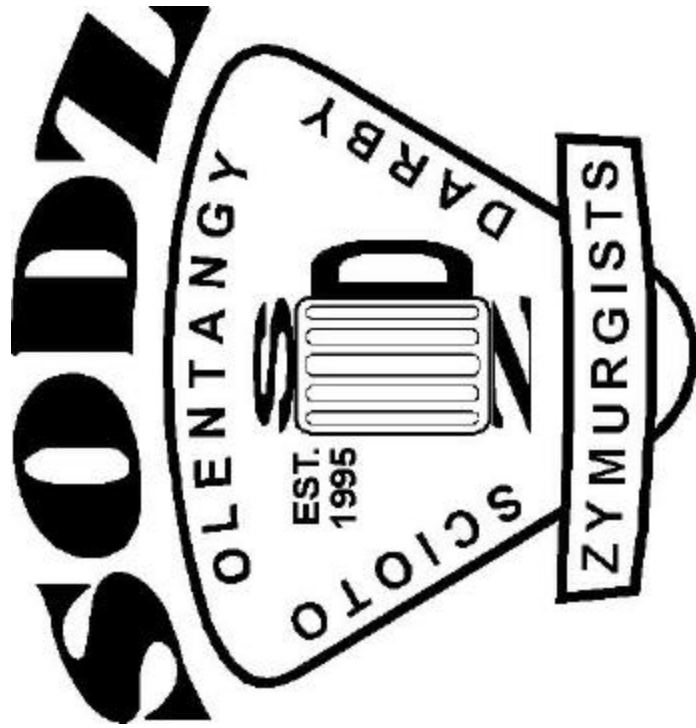
1.5 oz East Kent Goldings 5.0% alpha

OG: 1.090
FG: 1.029

Mashed at 156F for 90 minutes in 5.5 gallons of water. Ran off approximately 7.5 gallons during lautering. Boiled for 90 minutes with hops added 15 minutes into boil.

Transferred to secondary after 12 days in primary (SG: 1.034) and kegged at about 5 months.

This recipe is based on the recipe for Skullsplitter from Clone Brews.



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