



The Grain Mill

Publication of the

Scioto, Olentangy and Darby Zymurgists, Inc.

July 2006

Vol. 12, No. 3

2006 NATIONAL HOMEBREW CONFERENCE

By JAY WINCE

Flamingos, brewgrass music, rocket scientists, pirates, rubber chickens, alligators and a bunch of guys named Jack. Just what do these all have in common? The 28th annual American Homebrew Association's National Homebrew Conference, of course.

Hundreds of homebrewers, some from as far away as Alaska, converged on Orlando, Florida, June 21-24 for "Gator Tails & Better Ales," which was co-organized by 10 Florida homebrew clubs. The ten clubs in no particular order are: Central Florida Homebrewers, Dunedin Brewers Guild, Hogtown Brewers, Malty Orgasmics of Lower Alabama, Miami Area Society of Homebrewers, North Florida Brewers League, Palm Beach Draughtsmen, Spacecoast Association for the Advancement of Zymurgy, Tampa Bay BEERS, and Treasure Coast Brewmasters. These clubs did a great job of putting together a fantastic event.

Seminars by some of the most recognized names in brewing filled our days, while featured events such as Club Night, Pro Brewer's Night and the Grand Banquet and Awards Ceremony filled our evenings. Some of the featured speakers who entertained and informed the eager attendees were: Matt Brynildson of Firestone Walker Brewing, Stan Hieronymous, author of *Brew like a Monk*, Lyn Kruger of the Siebel Institute, Ray Daniels, author of *Designing Great Beers*, Dave Logsdon of Wyeast, and Randy Mosher, author of *Radical Brewing*. These speakers, among others, brought their extensive knowledge of brewing, both home and professional, to the table to share with all who attended. Topics ranged as widely as the impressive list of speakers. Brewers could learn about anything from single hop beers to barrel aging, to the benefits and drawbacks of filtering, to pairing beers & foods.

The keynote address for this year's conference was given by Greg Koch, the noted co-founder and CEO of Stone Brewing. After an excellent lunch, Greg presented an inspiring talk on his adventures at Stone over the last ten years and our collective



Lori, Jeff & Jay at the Hospitality Suite

commitment to great beer. I'm sure that we all walked away from the address feeling that we needed to rededicate ourselves to brewing high-quality beers and to spreading the word of great beer to the unenlightened. As Greg put it, don't compromise when it comes to great beer. Don't offer a novice to great beer, a beer that you don't think is truly great. Offer them **your** favorite beer or one that you **do** believe **is** great!

(C continued on p. 2)

SODZ PICNIC

Sunday, July 16, 4 p.m.

SODZ will provide grilled entrees.

Bring a dish to share for our potluck dinner.

Leatherlips Yacht Club

9230 Shawnee Trail, Powell

AHA Judging - Mead

Directions to LYC on p. 5.

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:

Mark Katona, Treasurer
2574 Zebec Street
Powell, OH 43065

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 bkatona@columbus.rr.com.

Current SODZ officers are:

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SODZ Web Site

www.sodz.org

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Wednesday saw the conference unofficially open with a few pre-conference events taking place that evening. A Trappist beer tasting with Stan Heironymous was one such event, as was the traditional pub-crawl. Rob and Roxanne Westendorf attended the Trappist event so hopefully an accounting will be available on the Blotarian website soon. The SODZ contingent went for the pub-crawl and had a great time. Orlando Brewing was the beer highlight of the pub-crawl as they offered up several of their house brews, as well as an excellent selection of craft beer. Several tours of the brewery were available for those interested, as was great conversation from owner John Cheek and QA specialist Gene Lohri.

Thursday saw the official opening of the conference. After spending the afternoon soaking up information from the seminars, we were ready for the evening's social event.

As always, the two most festive events of the conference were Pro Brewers Night and Club Night. Pro Brewers Night, sponsored by White Labs, was held out of doors Thursday evening at poolside and featured beers from Ommegang, Dogfish Head, Anchor, Sierra Nevada, Shipyard, Stone, Jolly Pumpkin, Sprecher, Orlando Brewing, and Sam Adams, just to name a few. One brewery that was abuzz all evening was Spanish Springs Brewing, which is located in a town of the same name in Florida. They had an excellent range of beers available and all of the highest quality. In particular, their Belgian-style, dark strong ale was to die for. Delicious! If you find yourself in their area, I would definitely recommend a visit!

Hawaiian shirts dominated the evening until the White Labs yeast dive. Chris Graham of Beer, Beer and More Beer tossed weighted yeast vials into the pool for eager swimmers to retrieve. Those lucky few were awarded a door prize from White Labs. The bathing suits came out of the woodwork for this event and the pool was the center of the action. All in attendance enjoyed a great time as the pros put on a first-class event.

SODZ started off Friday early in the Hospitality Suite sponsored by Northern Brewer. We had arranged to share a shift in the Hospitality Suite with members of the Cincinnati Malt Infusers after we had agreed to transport CMI's kegs to Florida. Phil McDermott had contacted us after learning that we were driving our own kegs down. Phil, his brother John, Jeff Graff, Geoff Morris, Norm and Jen Penn, Red, and Tim

McPartlin teamed up with Jeff, Bob, Lori and myself, to man the taps from 9:00am – 11:45am and lead thirsty seminar goers up to the Keynote Lunch at noon. A great time was had by all of us. To top this off, the HS staff voted the SODZ/CMI shift as the second



Club Night

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Bob and Charley

best of the conference. We were awarded a 55-lb bag of Belgian chocolate malt and a commemorative tap handle to share. We hope to make the tap handle a traveling award that both of the clubs can share and enjoy. We'll try to have it available to see at the club picnic.

Friday flowed as smoothly as the beer poured and once again after an afternoon of seminars, we were ready for the evening. Club Night, sponsored by Beer, Beer and more Beer, was as usual "The" event of the conference. One hundred seventy-four kegs of beer offered up by 20 clubs representing seven states and the District of Columbia quenched the thirst of the hundreds of brewers and beer aficionados in attendance. Each club poured their beers from unique tap arrangements at themed booths. Great food, which was also prepared by the clubs, accompanied the flowing beer. Several clubs had complete structures with roof and all. Some provided music via stereos while one club performed live Brewgrass music.

SODZ was well represented in matching khaki shirts with the SODZ logo and the name 'Jack' embroidered on the front. Our motto most of the evening was, 'We may not know Jack but we do know great beer.' Our beers were particularly popular throughout the evening, for both the range

of styles available and the quality. Mike Heilman's dark mild ale served on cask drew much of the attention. A virtual who's who of the homebrew scene made their way to our table to sample the only gravity-dispensed real ale available at Club Night. Many stayed to chat and pose for photo ops while sampling several of the beers on the tower. Spicy meatballs, different varieties of sausage, Animal Crackers and snack crackers kept the drinkers munching while we poured the beer.

We ended up blowing 3 of the 8 kegs that evening. Mike's mild, Lori's vanilla porter, and Frank's IPA were all exhausted before the night ended. Although the rest of us did not empty our kegs, there was not much left in any of them. We would have the chance to finish them off the following evening in the Hospitality Suite. Club Night offered an excellent range of beers to choose from. English bitters to barleywines, unblended lambics to Russian Imperial Stouts. Virtually a beer for every mood was available just for the asking. It was a great night indeed!

It seemed hard to believe but it was Saturday already. The day offered up the usual selection of good seminars, and in between it seemed that there was heavy traffic in the Hospitality Suite. Anticipation was growing for the awarding of medals for the National Homebrew Competition. The Grand Banquet sponsored by Rogue Ales was soon to start. Also, I had agreed to man the closing shift in the Hospitality Suite that evening from 12:30am – 2:30am, so it would be a busy night.

Although SODZ was shut out in the medal round of this year's NHC, the Grand Banquet and Awards ceremony, sponsored by Rogue Ales, was a great time. The banquet featured a nice menu of beer for us to enjoy from Rogue. Dead Guy, Chocolate Stout, Shakespeare Stout and Saison were just some of the selections available, and they were much appreciated by the hungry crowd.

(C continued on p. 4)

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(Continued from p. 3)

After announcing of the medal winners in all 29 categories, the major awards for the competition were given.

This year's Homebrewer of the Year, the award given to the best of show beer, was Mark Simpson of Ames, IA, for his Scottish Heavy 70/- ale.

The Ninkasi award, given to the brewer accumulating the most points in the final round, went to Joe Formanek of Bolingbrook, IL. Joe, a former Meadmaker of the Year recipient, won two gold medals and a silver to edge out Jamil Zainasheff of Elk Grove, CA.

The Meadmaker of the Year was shared by Tom Sadowski, Jerry Sadowski and Conrad Kiebles of Crete, IL.

Cidermaker of the Year was awarded to John Jurgensen of Friendswood, TX, and finally the Hombrew Club of the Year for the sixth year in a row went to QUAFF, based in San Diego, CA.

Our closing Hospitality Suite shift was a lot of fun. I'm happy to say that my club mates weren't too upset by my volunteering us for the late shift, and I received all the help I needed from the team. We decided that empty kegs were preferable to full ones during the drive home and that we really



Ray, Mike & Jay - Pro Brewers Night

wanted to socialize and see everyone one last time before we left the next day. We almost exhausted our beer supply by 2:30 with two more kegs basically emptied and the other three floating pretty high in their buckets. Collectively we brought home just over five gallons of beer out of the 40 or so we took down. As the Suite closed down for the conference, many moved to room parties or to late night activities around or in one of the pools or in the hot tub. Perhaps Jeff or Bob will have a story to tell about the late night fun. I must admit that I went to bed far earlier than the rest of the crew. I must be getting old.

Now I'd like to recognize the people who made our Hospitality Suite and Club Night experiences great ones.

This year's Hospitality Suite crew was led by Sarah Bridegroom of the North Florida Brewers League. Sarah's team consisted of Randy Desilet, Jesse Hill, John Larson, Matt Rudell, Errin Prichard, Kari Prichard, and Jerry Swerczek. Hats off to these guys, especially John, as they all did a great job having our kegs delivered, tapped and ready to pour. They also cleaned our tower's beer lines from Club Night, which was above and beyond. They were great!



Dottie, Lori & Scotter

(C ontinued on p. 5)

DIRECTIONS TO LEATHERLIPS YACHT CLUB

The Leatherlips Yacht Club is located directly across the Scioto River from the Columbus Zoo. The address is 9230 Shawnee Trail, Powell, OH 43065. The closest freeway exit from I-270 for most people would probably be Sawmill Road.

Go north on Sawmill approximately 2 miles to Summitview Road and turn west/left (traffic light). Go west on Summitview until it ends at Riverside Drive (SR 257). Go north/right a mile or so to Glick Road (across from the zoo entrance—traffic light). Turn west/left on Glick Road and go over the bridge. Go another 1/3 mile and turn north/right onto Shawnee Trail. The road is directly across from the Bogey Inn, and the Mid-Ohio Marina is on the corner. Follow it until it comes to a T. Bear right and then left so that you're headed back toward the Scioto River.

If you miss the turn onto Shawnee Trail from Glick Road, don't worry. Turn right at the next light at Dublin Road (Walgreen's is on the corner), make a right turn at any street, continue until it comes to an end, and go left until you reach the yacht club.

(Continued from p. 4)

This year's Club Night team was led by Ken Koenig of the Dunedin Brewers Guild. Ken's team for club night included cellarmasters Vic Langley and Mike Egar, Danny Williams, Phil O'Regan, Cathy Shulz, Clay Hogue, Jeff Allen, Chris Wilson, Charmaine Martinez, Joy Kraus, Mike Cotheman, Virgil Wasko, Bonnie Buxton, Lisa Williams, Tracy Caley, Teri Knight, Dave Morgan, Butch Luxenberger, Scott Pilger, Ron Lutz, Josh Kesting and Chad Gould. This team made Club Night a very smooth-running operation. Kegs were delivered well ahead of time, and all supplies needed to keep them cool were ours for the asking. We had ample time to set up our tables and get things ready to pour. They made it seem effortless from our perspective, as things could not have been easier.

The SODZ team of Jay Wince, Lori Wince, Jeff Hornberger, Bob Breckler, Tom Miller and Dottie Clapp would like to personally extend our gratitude to these busy and tired teams of volunteers. We raise our glasses to them all.

Lastly I'd like to thank some of the individual members of SODZ, **our** homebrew club, for stepping up to help with our participation in the 2006 NHC. A big thanks goes out to Jeff Hornberger for volunteering to drive his vehicle to this year's conference. Without Jeff's agreement to drive, none of our Club Night or Hospitality Suite adventures would have been possible.

Bob Breckler, for courageously driving down by himself midweek and also for saving the day for us, I must add. After leaving Ohio and finding ourselves in the middle of the mountains of West Virginia, we discovered that we had forgotten the brand-new SODZ banner, which the club had just purchased. I

phoned Bob and gave him explicit instructions on how to break into our house so he could pick up the banner and transport it down with him. (I hope I can trust him ;-D) All went as planned and Bob was not arrested. Special thanks go out to Bob.

To the following members who donated beer for the event: Frank Barickman, Mike Heilman, Rick DeShone (club brew Kolsch), Jeff Hornberger, Lori Wince, Bob Breckler, Justin Mulholland (Brighton APA club brew), your beer was appreciated by all. And let us not forget our club officers, who kindly voted to purchase a beautiful new banner for the club, as well as a large quantity of Euro-style bumper stickers for us to have. I'm sure that you'll all see the new banner and have some stickers to enjoy soon.

I hope to see more of you next year at the NHC. It is a great time that should be experienced by every homebrewer at least once; and remember, chances are good that it will be in Cincinnati in either 2007 or 2008. That will be our chance to shine! Until then!

Slainte!



Columbus, Ohio

**Scioto
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www.sodz.org

KEGS ANYONE?

BY JAY WINCE

As homebrewers, we are always on the lookout for bargains. So what does one do when the opportunity presents itself to acquire a large amount of corny kegs at an unbelievable price? One offers the bargain to his homebrew club, of course!

That is exactly what happened to me recently. A friend of mine who resides in Sugar Creek, Ohio (read Amish country), and who had recently taken up the hobby of homebrewing, alerted me this past winter that he had a line on a large amount of Pepsi kegs that the local distributor was going to be clearing out.

In late January I put out the first feelers to see who would be interested in purchasing ball lock corny kegs at \$4 each. The response was incredible. I received requests totaling more than 300 kegs from over 20 individuals. I was unprepared for this large amount of requests, to say the least. I have never before, nor since, seen the SODZ Yahoo board so full of traffic.

By late February it seemed that all who were interested had put in their orders. Due to the large quantity of kegs and the large amount of cash outlay needed, I asked for prepayment from anyone who could manage to send me a check. Again the response was overwhelming. Your checks started to arrive almost immediately and in numbers. This made the purchase much easier on my end.

Finally, on March 4 we were ready to make the pick up. With the help of Jeff Hornberger, Bob Breckler, and my friend in Sugar Creek, Tom Miller, we were able to take possession of over 300 kegs and get them safely back to Zanesville and Columbus. We used Bob and Jeff as distribution points in Columbus, and I distributed to the buyers here in the Zanesville area. (I am still holding about 25 or so of Frank Barickman's kegs hostage for the ransom of his coming down to our home and brewing with me.) I also delivered a large number of kegs to eager buyers at the British Beerfest Competition on April 1. It was gratifying to see so many people excited to be picking up their kegs.

This purchase also allowed brewers who had not kegged before, the chance to start. Aside from the regulator, kegs are usually the most expensive part of the setup. Many first time keggers purchased 5



Keg Transports R Us

kegs for slightly more than the cost of one keg from most online homebrew supply houses. This made the purchase of a regulator, CO₂ bottle, and fittings much more affordable.

This was a great deal for all of us, and a lot of fun for those of us involved. I hope to run across more great bargains in the future and will most certainly continue to organize club bulk purchases as we have done in recent months.

Perhaps we can coax Frank into doing the bulk O-ring purchase for the kegs, now that we have them. He found a great deal that we can all share in. (It's in your court, Frank!)

I hope you are all enjoying your kegs. I am up to 28 now and at the moment I only have about 10 empty. I guess I better look for some more. Take care.

Slainte!



Makeshift Keg Warehouse

COMPETITION CORNER

By JAY WINCE

This Month's "Pour Decisions" listing includes the recent National Homebrew Competition first and second round. SODZ had five ribbon winners in the East region first-round judging held in Westlake, Ohio. The East had the largest number of entries of any of the 10 first-round regional competitions with over 670 beers entered.

British Beerfest organizer Frank Barickman placed first in the India Pale Ale category. Frank is well known and well decorated for his IPA's, so it is no real surprise that he won the category.

Another winner was Bob Breckler's multiple award winning Paw Paw mead. Bob took second in the Melomel (Fruit Mead) category.

Jay Wince placed three beers into the second round by taking first place ribbons in the Stout, English Brown Ale and Pilsner categories. Jay won with his Imperial Stout, English Mild and German Pils.

In the second round SODZ did not fare as well, as none of these first-round winners were able to score a medal in the finals. Hats off to these brewers for their efforts and may we do better in next year's NHC.

Upcoming events of note

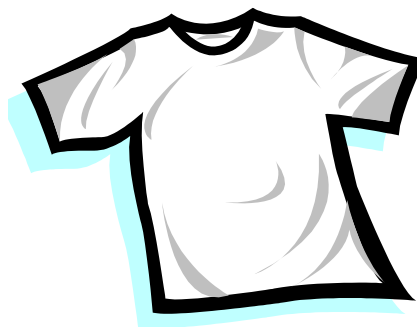
- 9th Annual Mountain Brewer Open held by the Greater Huntington Homebrewers Association; Entries accepted July 10 – 22. Go to www.hbd.org/ghha/ for complete details.

BEER AND SWEAT RESERVATIONS

Make your Beer and Sweat reservations at the Garfield Place in downtown Cincinnati.

Call 800-367-2155 and ask for the Beer and Sweat rate. To learn more about the hotel, point your browser to <http://www.garfieldsuiteshotel.com/index.html>

The special rate of \$79 for a one-bedroom suite is available for Friday, August 18, and Saturday, August 19.



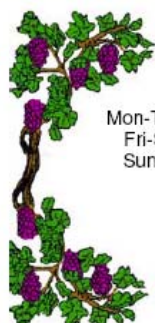
CLOSEOUT SALE ON SODZ T-SHIRTS

We still have some SODZ 10-Year Boil T-shirts available for the rock-bottom price of just \$5 each.

We have sizes Large, X-Large, XX, and one XXX shirt available.

The T-shirts will be available at the SODZ Picnic.

If you already have a SODZ T-shirt and are planning to work at the Ohio State Fair Homebrew Competition on Saturday, wear your shirt proudly!



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Fri-Sat: 11a.m.-9 p.m.
Sunday: 1 p.m.-6 p.m.

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JEFF HORNBERGER'S 'HEAVY HORSES' RUNS THE DISTANCE

BY JAY WINCE

Sunday, June 4, was a good day at Barley's Alehouse #1. The eleventh annual Afternoon with the Brewers featured the tapping of Jeff Hornberger's "Heavy Horses Strong Olde Ale," the announcement of this year's winner of the Barley's Homebrew Competition, great beer from the local Columbus breweries, and the great company of homebrewers and beer lovers alike.

The atmosphere was festive as local homebrewers assembled to await the announcement of this year's finalists and winner. There was plenty of good beer to drink as the usual complement of fine Barley's ales were on tap, as well as beers from Columbus Brewing, Hoster, Gordon Biersch, and the Elevator breweries. On hand were Scott Francis and Angelo Signorino representing Barley's, Eric Bean from Columbus Brewing, Chris Alltmont of Gordon Biersch, and Vic Schiltz from the Elevator. Columbus stalwart brewer Victor Ecimovich III was also on hand as the representative of Hoster Gold Top. The beer flowed freely and was much enjoyed by the appreciative attendees.

The competition this year was again closely contested. Over 70 entries were submitted and narrowed down to seven finalists. Each of the seven finalists chosen scored at least 38 in first-round judging that took place the previous weekend. The seven finalists were then evaluated by a panel of judges just before Sunday's event, at which time the winner was chosen. SODZ was once again represented among the finalists by Bob Breckler's American-style wheat beer, but the SODZ stranglehold on the champion beer was finally broken as Joe Eckhart took top honors this year with his outstanding English-style barleywine. Congratulations go out to Joe for a job well done.

The other finalists in no particular order were John Guzzo, Jim Bianchi, Dennis Minzler(2), and the team of Khyber Oser and Sean Boyle. Congratulations go out to these brewers and their beers.



SODZ was also represented this year with a number of Honorable Mention awards. Jeff Hornberger, Lori Wince and Rob Schott also received certificates for beers that scored well. (I hope I didn't forget anyone) The club again flexed its brewing muscles by showing well.

The best flex of all was the tapping of Jeff's "Heavy Horses Strong Olde Ale". This excellent beer was well received and available on both the tower and on firkin. Jeff was honored with both, breeching the cask and placing his tap handle on the tower. He got the first pint as well. We sampled the beer on both the tower and cask and found it very enjoyable (even with all of those Chinook hops!). Angelo once again did a great job of scaling up the recipe. If you haven't been down to Barley's Ale House #1 to try this beer, I suggest you do while it is still on tap. It's bound to go quickly!

Also look for the distinctive tap handle and sign crafted by Jeff's wife Denise. They are works of art. There are truly "Heavy Horses" on the tower!



Afternoon with the Brewers

Last but not least we must once again acknowledge Nina and The Winemaker's Shop for their support and for handling all of the entries for this event. It is a huge undertaking to accept, store and deliver all of the entries for this competition. Let's continue to show our appreciation and patronize the shop. The convenience of local suppliers like The Winemaker's Shop makes all of our brewing experiences much better. Until next time!

Cheers!!



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CALENDAR OF EVENTS

Mark your calendars for these meetings and future beer events!

- July 15 Ohio State Fair Homebrew Competition, Fairgrounds
- July 16 SODZ Picnic, Leatherlips Yacht Club
- July 17-22 Ohio Brew Week, Athens, Ohio - Competition, July 22
- August 12 AHA Club-Only Competition Entries Due (Meads)
- August 19 Beer & Sweat, Cincinnati
- Oct. 13 AHA Club-Only Competition Entries Due (Stouts)
- Oct. 14 Columbus AleFest, Columbus Convention Center (Date & Venue Change)
- Nov. 8 AHA Club-Only Competition Entries Due (Light Hybrid Beers)

UPCOMING AHA CLUB-ONLY COMPETITION SCHEDULE

| COC Category | SODZ Judging | AHA Due Date |
|---------------------------|----------------|--------------|
| BJCP 24-26. Mead | July 2006 | 8/12/06 |
| BJCP 13. Stout | September 2006 | 10/13/06 |
| BJCP 6. Light Hybrid Beer | November 2006 | 11/08/06 |



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