



The Grain Mill

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

July 2007

Vol. 13, No. 4

The Presidents Corner

By Frank Barickman

Its summer and life is good in central Ohio. The weather is warm, the sun is shining, and we have finally come upon the time of the year where the grass only gets mowed every other week caused by the lack of rain! More time for brewing and more time to keeping wondering when the BJCP test results will be received!

Congratulations to all the SODZ brewers who advanced to the NHC second round. Unfortunately, we were stonewalled this year and did not place in a single category. I am blaming this on the fact that we had to ship our beer to Denver and it did not travel well (yea right, but that's my story...). Next year will hopefully bring some different results when the NHC is held in our backyard.

The Ohio State Fair Homebrew Competition will be Saturday July 21. Steve Huckaby is coordinating judges and stewards this year and he needs all the support he can get. I would love to see some new SODZ faces judging this year. Many of us have "cut our teeth" judging at this competition. I have heard from some SODZ members that they do not feel they know enough about beer and flavors to judge – in the words of Penn and Teller – BS!!! Just as you can never learn to hit a baseball without grabbing a bat and stepping up to the plate, you can never learn how to judge beer without actually giving it a try. Remember it's just beer, RDWHAHB!

The club picnic is Sunday July 22 at Noon this year. It will be held at the Leather Lips Yacht Club (map - <http://www.leatherlips.com/custom/map.asp>).

Bonni Katona has offered to coordinate the club picnic again this year. Please RSVP Bonni (bkatona@columbus.rr.com) with the number of adults and children coming to the picnic. We would like to make sure we have enough food for all. Also we request you bring a covered dish or dessert to share. And of course feel free to bring some homebrew or other beer/mead/cider to share (Bud Light is generally not well received). Hopefully there will be a BOS beer and some flight winners to sample from the day before!

Chris Alltmont has the oak barrel full with KY Common and it's aging now. Let me just say that working with 55 gallon drums is not always easy. Thanks Chris for your time and effort in this project. Several SODZ members have had a sample of the KY common and initial reviews have been very good. We should be tapping the first keg of this special brew at the club picnic, so I will not give any of my impressions in this article. You don't want to miss this.

August 10, AHA Club Only beers are due. August starts the new cycle of the AHA COC series and it would be great to see SODZ win one of these. August will be Category 19. Strong Ale. If you have an entry, please bring it to the club picnic to be judged. Also keep in mind that Bock, Pilsner, and Dark Lagers are all coming up in the next months. Lager brewers unite!

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:
Kris Huckaby, Treasurer
3190 St. Bernard Circle
Columbus, OH 43232

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 rdeshone@columbus.rr.com.

Current SODZ officers are:

President

Frank Barickman

fbarickm@columbus.rr.com

Vice President

Chris Alltmont

rcalltmont@aol.com

Secretary/Newsletter Editor

Rick DeShone

rdeshone@ctcodeworks.com

Treasurer

Kris Huckaby

huckabrew@insight.rr.com

Membership Director

Bonni Katona

bkatona@columbus.rr.com

SODZ Web Site

www.sodz.org

Beer and Sweat is coming, reserve your rooms now. For those of you who have never been to B&S, it's the largest homebrew competition (by volume) in the world. B&S is an all keg competition put on by the Bloatarian Brewing League in Cincinnati Ohio. Last year over 250 kegs were present. The great thing about this competition is that after judging, you get to drink your competitions beer. It's a great experience and you get to meet many fellow homebrewers. Start brewing SODZ!

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Clean Beer Is Good Beer

By Mark Borland of Micro-matic

If you're already brewing and dispensing keg beer at home, chances are you're probably pretty picky about having the best tasting beer possible. Having a dirty, poorly maintained keg beer system can severely compromise the taste and quality of your beer. Cleaning and maintaining your beer lines, faucets and keg couplers regularly is a hugely important part of dispensing a cool, crisp and fresh-tasting beer every time. Beer system cleaning should be conducted every two weeks or after every keg is removed, whichever comes first.

Cleaning should only take a few minutes, and should be done using either a hand-pump or pressurized cleaning bottle. Pump a cleaning chemical, diluted with water, into the beer lines and



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allow it to soak (soaking times vary by cleaning chemical, check on the bottle). After soaking, it is extremely important to fully flush the beer lines with water to remove all of the cleaning agents. Remaining chemical in the beer lines can significantly alter the beer taste. The last and most often overlooked step is to soak the keg coupler and faucet in a water/cleaning chemical solution and then brush them clean with a cleaning brush. As with the beer lines, rinsing them thoroughly with water is also very important.

After cleaning, it is always wise to make sure that the probe o-rings and bottom seal on the keg coupler are in good condition. Also check to ensure that the friction washer, coupling washer, and shaft seat on the faucet are still healthy. Make sure the probe o-rings on the keg coupler are properly lubricated (with a food grade lubricant) to allow the keg coupler to work freely and prevent wear and tear that can occur when the coupler is tapped and untapped to the keg.

Be sure to use cleaning chemicals specifically manufactured for beer line cleaning. Only chemicals made for this purpose will dissolve the buildups of bacteria, yeast, mold, and beer stone that occur with draft beer. Micro Matic has a large selection of beer line cleaning kits (hand-pump or pressurized) as well as many other important keg beer parts. Visit www.MicroMatic.com to see their products and educational articles.



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Beers & Berlin

By Rick DeShone

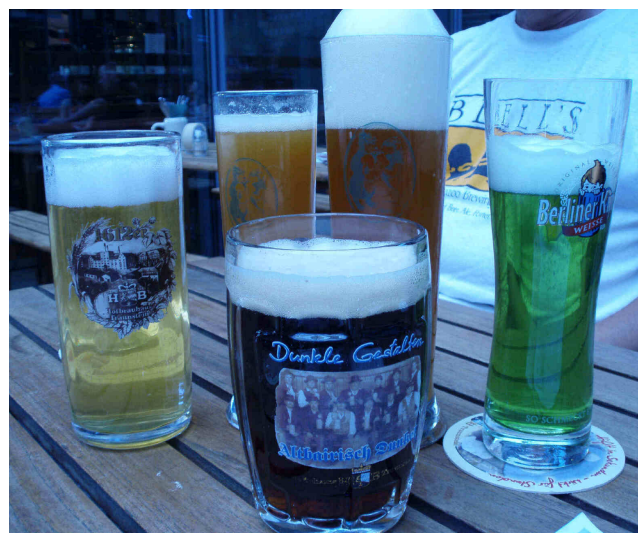
Those of you that know me, figured Germany would start showing up in the newsletter at some point. I have a lot of interesting things to share, but I thought I would start with an article on Berlin. This was the 1st stop on the tour I took in May. Contrary to popular belief, I did not just go to Germany to tour breweries. There were lots of beers I enjoyed even without a tour.

Berlin is an interesting city because it gives you a very poignant view of the differences between the East and the West and the difficulties that arose from a divided country and city. Since reunification, the city is changing rapidly. Berlin is back to being the capital of all of Germany and except for a few fragments of the wall that remain has seen massive reconstruction efforts. While Checkpoint Charlie, the wall, and the Jewish War Memorial draw a lot of tourists, there is much to see in this city.



Berlin has incredible history, stunning museums, and lots of culture. The mass transit system is inexpensive and easy to navigate. In my time there, I felt comfortable and safe on trams, subways, trains, and busses. There were women and teens traveling singly and in groups at 2:00 and 3:00 AM. And of course, you can carry a beer onto the tram while you ride to your stop.

Berlin has a pretty good variety of German beers available. Pils, Weizen, Dunkles, Schwarz, and of course Berliner Weisse, are readily available almost anywhere. While there are a number of places supplied by one vendor, there is a lot more competition and so you are likely to try a variety of beers even if you have an evening of Pils. On that subject, my favorite German Pils was Jeever. The clean fermentations of these beers, the crisp flavors, and the nice snap of noble German hops at the end are really nothing like the bottles we get over here. Sitting on a terrace, people watching with friends and sipping a Jeever on a warm evening is something I won't forget.

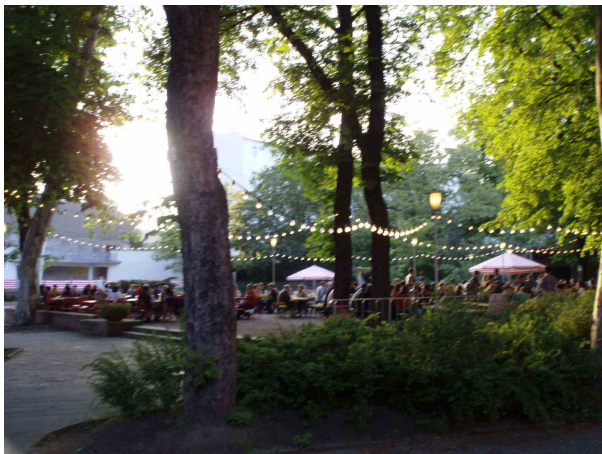


I ordered Berliner Weisse several times while I was in the city. In every instance, the waiter made sure I knew what I was ordering, indicating that it is typically a fraulein's drink. Unfortunately, these are always served pre-mixed with green (woodruff) or red (raspberry) syrup these days. I would have preferred to add the syrup myself so that I could taste the extremely tart beer and sweeten up to my taste. They are served quite sweet. The green is like a green apple sweet tart, and the raspberry is kind of like a raspberry sour. I definitely preferred the green.

One of truly great experiences of the trip was to go to an authentic German Biergarten. After flying over night and not really sleeping, a number of us went out following a beer guide to

the city and went to virtually every corner of it. We started around 5:00 PM and got back in somewhere after 3:30 AM. The strategy behind this is that you force your body to adjust to the 6-hour time difference immediately and then are pretty much on a regular schedule for the rest of the trip. That's our story and we're sticking to it.

After having pizza out on a table on the sidewalk, and having my first otherworldly encounter with Jeever, we hiked up the hill looking for a place called Prater Garten. We got to a break between two buildings that looked like it might be a small park with about 150 bicycles parked out front, walked down a path back behind the buildings, and there it was - open air, picnic tables, towering chestnut trees, kids swings, and tons of people just hanging out.



The beer was of course awesome, with house Pils, Hefe-weizen, Krystal Weizen, Dunkles, and Schwarzs on draught at serving windows on one side of the garden, along with any flavor of wurst you could think of. Remind me to tell you the story of the currywurst some time. We decided immediately that we had to get the whole tour group back over there the following night before we headed out of Berlin.





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UPCOMING AHA CLUB-ONLY COMPETITION SCHEDULE

COC Category SODZ Judging AHA Due Date

Strong Ales August 2007 TBA

Bocks Sept./Oct. 2007 TBA

Pilseners Nov./Dec. 2007 TBA

Dark Lagers Jan./Feb. 2008 TBA

Perfect Porter Challenge March/April 2008 TBA

Extract Beers May 2008 TBA

Mead August 2008 TBA

Imperial Anything Sept./Oct. 2008 TBA



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Guinness considers closing original brewery

Submitted by A.J. Zanyk from the RealAle.com beer blog.

Might Guinness close its St. James's Gate brewery, where the famous stout was first brewed in 1759?

The Sunday Independent reports owner Diageo might move the brewery to a new site to the north of the city and sell the existing property for as much as 3 billion euros (\$4 billion).

The company is "considering a number of important investment decisions on upgrading and renewing its brewing facilities in Ireland in the coming years," Diageo replied in a statement today. "No decisions have been made or will be made until the assessment is completed."

The St. James's Gate brewery exports Guinness extract, the "essence" of the drink, to more than 45 countries. The brewery also makes all Guinness for Ireland and the U.K.



SODZ Picnic

Sunday, July 22

Setup after 11:00AM, Starts 12:00PM

Leatherlips Yacht Club

Dublin

CALENDAR OF EVENTS

Mark your calendars for these meetings and future beer events!

July 16 –21, Ohio Brew Week, Athens, OH

July 21, Ohio State Fair Homebrew Competition, Fairgrounds

July 22, 12:00PM, SODZ Picnic, Leatherlips Yacht Club

July 26th, 6:00PM, Helles Keg Tapping, CBC

August 4th, AHA Mead Day

August 10th, Club Entry Competition Due, Strong Ales

August 18th, Beer and Sweat, Cincinnati, OH

August 24, Brew At The Zoo, (Sponsored by Winking Lizard) Columbus Zoo
