

The Grain Mill

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

Weasel Boy and Gordon Biersch both participated in Pro Brewers night. It was great to get some local love for the beers of our



President's Corner
July 08
Frank Barickman



Hard to believe
the AHA National

Homebrewers

Conference is over. If you were not able to make it, you missed one hell of a good time! Lots of good beer, good friends, and more good beer! SODZ made quite a showing (in more than one way- see picture on page 3 in this issue) at the conference! SODZ ran an awesome hospitality suite! 22+ taps of beer flowing most of the conference was quite impressive. Of course that is not hard to do when there were over 600+ kegs at the conference (a new record by almost X 3). Thanks to all the help from Vic, Rick, Jeff, Jay, Lori, Chris, Scott, Steve, Kris, Dan, Amanda, and Bob. Setup, cleaning lines, and general hospitality duties were handled well by this crew and other clubs in attendance were impressed! Running a suite that is basically open from 8:30 AM until 3:00 AM+ can be quite a task!

There were so many highlights of the conference that it's tough to begin to list them all. SODZ made a great showing at club night. I hope all have seen pictures of the firkins in the cool stillage Chris built. We had the wall of beer. Charlie P himself told me that our clubs display was pretty cool. I still would like to know the vote count was for the club with the coolest display. We had to have been up there. Again, the total amount of beer was just impressive.

city. I heard many good comments from people about the beer.

It was quite comical seeing people (like John Palmer) having to dance for a GB Marzen (but that is another story you will have to ask Roma and Karen about!).

Other personal highlights for me were judging with Randy Mosher and Ray Daniels. I had the opportunity to judge separately with both of them in determining the mini BOS winners for two categories. Kind of fun arguing why they are wrong about a beer! What could I say, "Go read your own book!" Of course I did get some respect from them since I was wearing my shiny new "Master" pin!

Congrats to Dan George for his silver medal at NHC. Great job, just too bad you were not there to walk the stage. That's ok, maybe next year in Oakland?

*"SODZ
made a
great
showing
at club
night"*

Continued on page 2

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Presidents Corner

Presidents corner cont.

Barleys tapped Vic Gonzales's double IPA at Afternoon with the Brewers. Unfortunately for many of us it was the "day after NHC" and there was no way I could drink any more beer. I hear that some did make it. I also heard from Vic that it was hard to drink after a long Saturday night at NHC. However, he tells me since it was so good, it was not really all that hard.

Alefest Columbus seemed to be a success this year. Numerous SODZ members were in attendance volunteering to help pour. Thanks to Don Croucher for staffing the SODZ booth again this year. I am told by Don that there was quite a bit of interest in SODZ at the tasting this year. That is great news and I hope the club continues to grow.

Ohio State Fair judging is this upcoming Saturday (July 19, 2008) with the club picnic on Sunday at Leather Lips Yacht Club. (Thanks Mike M.) Hope to see you all there.

Recipe of the Month

Tornado Alley American Pale Ale (Jeff Hornburger)

Bronze Medals - 2005 Dixie Cup &
2005 Oktobersbest Zinzinnati

Batch Size: 5 gal.
Volume Boiled: 6.5 gal.
O.G.: 1.056
F.G.: 1.015
ABV: 5.55%

6 lbs. Munton's Wheat DME
1 lbs. Crystal 20°L
.5 lbs. Belgian Biscuit
.5 lbs. Belgian Cara-Pils
.5 lbs. American Victory

1 oz. Chinook (10.6% AA, whole) @ 90 min.
2 oz. Centennial (10% AA, whole) @ 20 min.
1 oz. Mt. Hood (4.5% AA, whole) @ 10 min.
.5 oz. Cascade (6% AA, whole) @ 1 min.
.5 oz. Cascade (6% AA, whole) Dry Hopped
.5 oz. Simcoe (12% AA, whole) Dry Hopped

Wyeast 1056 American Ale

Total Boil: 90 min.
Steep grains in 3 gal. @ 150 degrees for 30 minutes
Rinse with 2 gal. of water @ 150 degrees

July - August 2008

Schedule of Events

- **July 19th**—Ohio State Fair Homebrew Competition
- **July 19th**—Ohio Brew Week & Home Brew Competition
- **July 20th**—SODZ Club Picnic at Leather lips Yacht Club
- **July 26th**—Homebrew Class 101 @ Weasel Boy Brewing
- **July 26th**—GHHA Mountain Brewer Open
- **August 2nd**— Jason Allwood Performing at Weasel Boy
- **August 14th**—Tapping at Gordon Beirsch
- **August 16th**—Beer & Sweat

Sun	Mon	Tue	Wed	Thu	Fri	Sat
13	14 Ohio Brew Week	15 Ohio Brew Week	16 Ohio Brew Week	17 Ohio Brew Week	18 Ohio Brew Week	19 OBW OSF Homebrew Competition
20 SODZ Picnic	21	22	23	24	25	26 Homebrew Class GHHA Mountain Brewers Open
27	28	29	30	31	1	2 Jason Allwood Performing at Weasel Boy Brewing
3	4	5	6	7	8	9
10	11	12	13	14 Gordon Beirsch Tapping	15	16 Beer & Sweat

Stuff

Survey

What beer should we put in the Solera barrel?

1. Barley Wine
2. Russian Imperial Stout
3. Old Ale

<http://groups.yahoo.com/group/SODZ/surveys?id=2064676>

Poll: Name That Caption

1. Is that a SODZ shirt or are you just happy to see me.
2. Do you prefer mine or yours?
3. Scottish wardrobe malfunction.
4. Mine looks much better without this damn skirt!
5. So many beers not enough skirt



Ohio State Fair Competition

OHIO STATE FAIR COMPETITION – by Brett Chance, Competition Coordinator

The 2008 Ohio State Fair Homebrew Competition will take place July 19th in the Rhodes Center on the Ohio Expo Center grounds. Last year we had a record number of 224 entries! Entry forms and fees must be postmarked by June 20. Bottled entries can be delivered July 14-18 (further details are included in the entry packet information). If you have any questions or would like me to email an entry packet to you, please call 614-644-4126 or email me at b.chance@expo.state.oh.us

Our competition benefits greatly by the tremendous support received each year from SODZ members who volunteer to serve as judges or stewards. Judges, if you received the judge registration information I emailed several weeks ago and have not yet responded, please email me as soon as you can to let me know if you will be available to judge this year. For those of you who have served as stewards in the past, I will be sending you an email shortly to see if you are available to help this year.

If you have not judged in a competition previously, but have some homebrewing experience and are interested in becoming a future judge, please contact me. We get BJCP judges from across Ohio and surrounding states and you can be paired with experienced judges and have fun, while gaining some valuable judging experience.

If you are interested in becoming a steward, please contact me as well. Stewards not only provide assistance to the judges and keep the score sheets in order, they also get to sample some of the entries as well! I will be looking for additional stewards if any of last year's stewards is unable to make it this year.

I hope you plan on entering some beers in this year's competition and if your schedule permits, maybe you can join us as a judge or steward on July 19!

Link to Competition Packet

<http://groups.yahoo.com/group/SODZ/files/>



Building a Draft System

By, Ben Siefker

Building a draft system can be expensive. If you're willing to stop yourself from going overboard, like having separate low and high pressure service lines, you can keep the costs manageable, and if you're willing to set a couple more boundaries, you can even save some money.

I built my kegerator from a 5 cubic foot chest freezer. When I was planning, I wondered if I could get around buying an overriding thermostat. I thought about using the thermostat from a refrigerator, and decided to experiment with one on my system. Ideally, this would make my chest freezer operate at a refrigerator temperature range. That would rule out using it as a fermenter, but that would have been out of the question if I had even one keg in there anyway.



To replace the freezer's thermostat, you will first need a similar thermostat from a refrigerator. You can find refrigerator thermostats on eBay from around \$15, and you can find them even cheaper if you know where to look. Say, perhaps, you have a friend who was trying to convert a refrigerator to a kegerator and drilled through the evaporator or condenser coils in the fridge wall. They may have just lost a fridge, but you have just gained a thermostat! Any model thermostat should work in theory, but it's a safe bet to use one from the same brand as your freezer. Note: manufacturers make many brands with the same parts, sometimes changing nothing but the sticker on the cabinet. One thing to keep an eye on is the length of the temperature probe, but more on that later.

This picture shows the freezer's thermostat after the cover plate has been removed. I made sure I wrote down which wires were connected to which terminals, both so I would know how to connect them to the new thermostat, and also so I would know how to reconnect this one in case the new one didn't work. After disconnecting the wires, you need to remove the temperature probe from the freezer.

In the above picture, you can see the temperature probe going up into the freezer through a tube. It is important to mark the probe here so when it is pulled out, you will be able to see how far in it was. It is also important to save that bit of putty so you can seal the tube around the new probe.

Gently pull the probe out of the freezer, taking care not to put any kinks or sharp bends in it. Then insert the probe from the refrigerator thermostat into the freezer as far as the other probe. Connect the wires to the new terminals the same way they were connected to the old thermostat. It is my experience that if they're connected wrong, it simply won't work, but if you forget to connect the ground and you're holding the thermostat in your hand when the fridge kicks on, you will yelp and bang your head into the foosball table behind you.



Before you clean the project up and try to mount or remount the thermostat, run the kegerator through a few cycles to make sure it's operating at the desired temperatures. Mine ran at about 38 degrees F at the "warm" end. I was expecting it to run a little warmer, but either that is the manufacturer's range or the temperature probe wasn't quite in the right spot inside the freezer cabinet.

Swapping the thermostats was pretty easy. If you aren't worried about serving your beer at normal refrigerator temperatures, I would recommend giving this a try. If you have the time and a screwdriver, you can save yourself about \$50.

Brewpub Update

<u>Gordon Beirsch</u>	<u>Weasel Boy</u>	<u>CBC</u>	<u>Barleys #1</u>	<u>Barleys #2</u>	<u>Elevator</u>
Gold Export	Polecat Pilsner	Ohio Honey Wheat	E=IPA ²	Bombshell Blonde	Lift Light
Hefeweizen	River Mink Mild Brown	Apricot Ale	Oatmeal Stout	English Stout	Xtra
	Ornery Otter Blonde		Frambwa		Hefeweizen
Czech Lager	Brown Stoit Stout	Pale Ale	Scottish Ale	Pale Ale	Pale Ale
	Plaid Ferret Scottish		Pale Ale		Necessity IPA
Märzen	Dancing Ferret IPA	90 Shilling	Russin Imperial Stout	Centennial IPA	Red Ale
	Blackfooted Porter		Wheat Ale		Nut Brown
Schwarzbier	White Weasel Wheat	1859 Porter	Pilsner	House Pale Ale	Cole Porter
	Royskatt Amber				Dopplebock
Kölsch	Coming in late August: Wezel Junge Kolsch	Columbus IPA		Scottish Ale	

Notes from the "All Grain Brewer"

"AGB, you should give your beer to Vic to bring. I am trusting that you brewed an all grain batch? My all extract, stale hopped, dry wheat yeast version will be there! (plus my triple decocted all grain version!)"
Frank

I must admit I was not going to brew a Hefe because I do not drink it, and my bar is pretty full, but thanks to Frank's plead all of you will have one more All Grain Brew to enjoy during the picnic. I must admit that I had never brewed a Hefe before. My recipe was pretty simple 50% wheat, 50% pilsner. That kind of grain bill should give you syrupers a fighting chance, but if Frank hit his triple decoction I doubt it. Mine was only single step mashed, and was on the lower end of the starting gravity scale. I think this was because of the crush on the wheat. I've always heard to watch it while milling, and it looked good in the bucket, but when it came

out of the mash tun it looked like a lot was not crushed. That's why it's important to listen to the experienced brewers - or at least experienced in a certain style. So in a couple of sentences, or a couple of run-ons I have discussed many different aspects of All Grain Brewing - single step mash, decoction, milling. All these allow for artistry in the beer to develop versus opening a bag or can of light plain extract, and a bag or can of wheat extract, and expecting to hang with All Grain Brewing. Your taste buds will prove me right at the annual SODZ picnic.

"at least experienced in a certain Style"

Good brewing suckers.

The All Grain Brewer has spoken.

Tappings

**CELEBRATE 20 YEARS OF
FRESH FOOD
AND
GREAT BEER!**



Gordon Biersch will be celebrating it's
20th anniversary on August 14th at 5:30

Chris Allmont will be featuring his
Berliner Weiss

Live Music

**Weasel Boy
Brewing Co.**



has Jason Allwood
performing at the brewery on
Saturday August 2nd

Acoustic set featuring rock and
classic rock. 8pm.

SODZ Annual Picnic This Sunday July 20th 2008

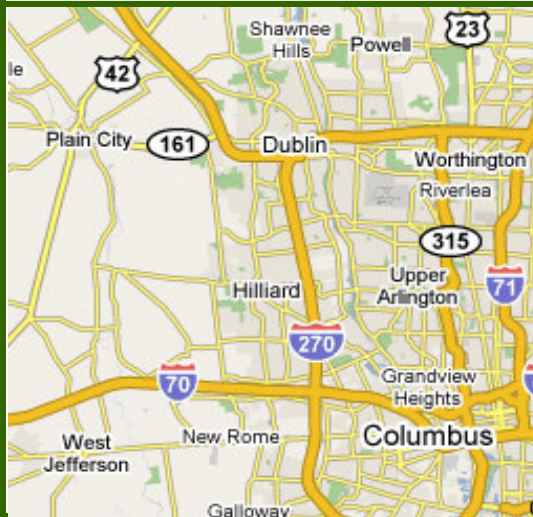
SODZ PICNIC JULY 20TH 2008 BY BONNI KATONA

There are two not-to-be-missed
SODZ events every year. One is the
Christmas party, and the other is the
picnic. What makes these events so
special? Besides being a great time
for members to socialize, they bring
in their finest homebrews for all to
sample and enjoy! If you don't have
any homebrew, bring some unusual
craft beer to share. Bomber-size
bottles are especially popular for
sampling.

This year's picnic is Sunday, July 20,
starting at 12 noon at the Leatherlips
Yacht Club, which is directly across
the Scioto River from the Columbus
Zoo. Thanks go to Mike Mirarchi for
making our venue available again this
year. At last count on the RSVPs, we
have 40 adults and 17 kids of all ages
coming. Everyone's sure to go home
happy after having made some new
friends and quaffed some great beer.

As always, SODZ will provide the meat
entrees and picnic supplies. We ask
everyone to bring an appetizer, side dish,
or dessert to share. Several of you have
offered to arrive at 11:30 to get the grill
started and help set up jockey boxes, etc.
Others have graciously volunteered to
help with cleanup. We could also use a
few people to do the grilling.

Directions to Leatherlips Yacht Club may be
found elsewhere in this newsletter. We look
forward to seeing you this year!



DIRECTIONS TO LEATHERLIPS YACHT CLUB

The Leatherlips Yacht Club is located
directly across the Scioto River from
the Columbus Zoo. The address is
9230 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 old zoo entrance--
traffic light). Turn west/left on Glick
Road and go over the bridge. Go an-
other 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 cor-
ner. 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.

By Frank Barickman

I am back from my rural travels in VT. Supplying 11 kegs of beer and a keg of root beer for a wedding is not much fun especially when it's in Vermont! Beyond the brewing logistics of making the beer, transportation and keeping the product cold is quite a challenge. For anyone (stupid enough) who tries to ever do this, here is a quick guide.

*“if you
are lucky,
there is
still ice
and the
kegs are
cold”*

To keep 12 kegs of liquid cold for 750 miles in a truck with average air temperature of 75 degrees, use an initial charge of 132 lbs of ice (qty 6- 22 lbs bags). If you are lucky, you can find a 22lb bag for about \$3.99 (\$24) in Ohio. If you are travelling with a young child, prepare accordingly as you will need to stop frequently (note this will just extend your drive time- or beer hot soak time). At about 6.5 hours, you may need to stop for the night, and/or see family that may be located about half way. Purchase another 132 lbs of ice and add it to the now cold water from the previous charge. To help the kegs stay cold overnight, evaporative cooling may help. Take 12 t-shirts (make sure they are old, they will never smell the same!) and dip them in the ice water solution. Now cover each keg with a wet shirt. Upon waking up in the AM, rejoice, if you are lucky, there is still ice and the kegs are cold. Proceed with your trip, but prepare because in another 6.5 hours, you will need to add 132 lbs of ice.

Bring your Hefeweizen to the club Picnic Sunday July, 20th to Settle the All Grain vs. Extract Challenge. All beers will be judged according to drinkability. We will have a wide range of techniques used in the production of the Hefeweizen so show up with your version and expect an honest opinion.

Club Only Competition

Bring your meads to the SODZ club Picnic July 20th to be judged for the Club Only Competition

Entries are due 7/25/08 and judging will be held 8/2/08. Entry fee is \$7. Make checks payable to American Homebrewers Association

More Information Here

<http://www.beertown.org/homebrewing/schedule.html>

Indiana State Fair Brewers Cup



Last weekend I had the opportunity to judge at the Indiana State Fair. This is a BJCP-sanctioned competition that begins Friday evening and ends on Saturday afternoon. The interesting aspect of this competition is that there is both a professional and homebrew division. These different classes set the stage for nearly 800 entries in this year's event.

Another great aspect of this competition is that they award a "Homebrewer of the Year" (homebrew) and "Champion Brewer" (professional



brewer) based on points accumulated for this event. In addition to all the nice awards the Indiana State Fair provides a \$25 stipend for local judges and a \$100 sti-

pend for out-of-town judges. Nothing over the top but it paid for my gas to and from the competition.

I had the chance to judge homebrew American Ales (American Pale Ales) on Friday night, homebrew Light Hybrids (Blonde Ales) on Saturday morning, and professional Bock on Saturday afternoon. There were so many entries in the American Ale and Light Hybrid categories that those beers were divided



up between 4 different tables of judges and then a mini-best of show determined the 1st, 2nd, and 3rd place entries.

The one aspect of this competition that I really didn't care for was before each session there was a "calibration beer" that we were told to judge to style. Our score sheets were averaged and then they instructed us to adjust our flight scores according to how we scored relative to the average calibration beer score. After surveying several other judges I found that no one could really tell me the real purpose

for the calibration beer and if you need to calibrate with your fellow judges you can do that on the first beer of your flight.



I thought the organizers did a nice job of pairing experienced with less-experienced judges. I thought the caliber of judging at this competition was very high. I always learn a lot from my fellow judges and I was fortunate to judge some good beers with some very experienced judges.

In summary, I would strongly recommend judging at this competition and will attempt to do so in the future. My first love will always be with the Ohio State Fair since that was the first competition where I judged but the Indiana State Fair is a well-run operation and among the State Fairs is a close second in my book.

Cheers,

Matt Crill

Sodz Info

The Scioto, Olentangy and Darby Zymurgist, Inc. (SODZ) meets on the third Monday of the month at various locations in Central Ohio.

Meetings begin at 7:00 p.m. Membership dues are \$15 per year and are renewable during the member's anniversary month of joining SODZ.

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 email, preferably in MS Word, and graphics in jpg format to vicgonzalessbcglobal.net

Club Officers

President

Frank Barickman

fbarickman@columbus.rr.com

Vice President

Chris Alltmont

rcalltmont@aol.com

Secretary/Newsletter Editor

Vic Gonzales

vicgonzalessbcglobal.net

Treasurer

Kris Huckaby

kristen.huckaby@gmail.com

Membership Director

Bonni Katona

bkatona@columbus.rr.com

Treasurer Information

Dues may be mailed to:
Kris Huckaby, Treasurer
3190 St. Bernard Circle
Columbus, Ohio 43232

Membership Director

Membership Application
may be mailed to:
Bonni Katona,
Membership Director
2574 Zebec Street
Powell, Ohio 43065

Membership Application

SODZ Membership Application

Name _____

Address _____

Phone _____ Age _____

E-mail _____

Homebrewer yes/no _____ How Long _____

Make Checks payable to: SODZ

Bring this application to the meeting or send it to:

Bonni Katona
2574 Zebec Street
Powell, Ohio 43065

Vermont Travels

Continued from page 7

When you arrive at your destination and plan to drop off kegs with the caterer, make sure they are not closed on Mondays. Never believe what your caterer may call a walk-in cooler to be a walk-in in cooler. Since your caterer is closed on Mondays, go buy some more ice. Another tip, VT does not sell 22lb bags of ice. Look for the very economical 5 lbs bags at a great deal of 2 for \$3. Don't worry, 130lbs (26- 5lbs bags) is almost equivalent to 6- 22lb bags at a great deal just under \$40. When you finally get your kegs in the commercial up right refrigerator, remember that the caterer may still store 'Pakistani' food in the cooler. This type of food has a very unique smell and seems to cling on to corny kegs. The aroma is quite impressive as it seems to last for days.

Finally, on the day of the event, plan for it to be the hottest day of the summer. Since the event is in very rural VT (10 miles of dirt roads to get to location) you need to get ice again. Purchase another 52 bags of 5lb ice to keep the kegs cold. Tip, if you can carry more than 12 kegs and 52 bags of ice, I suggest you go for 78 bags as 52 will most likely not be enough to keep kegs cold from setup (noon) until when the reception ends around midnight.

If you are lucky and your beer is good, you will not have to ice the kegs down on the way home because it will all be gone...

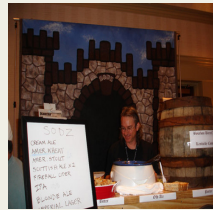
*"remember
that the
caterer
may still
store
'Pakistani'
food in
the
cooler"*

Club Night at the National Homebrew Conference

By Bonni Katona

One of the most exciting and interesting parties I have ever attended was Club Night at the National Homebrew Conference.

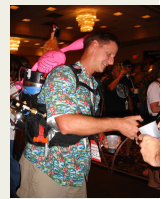
The atmosphere in the Grand Ballroom at the Sheraton North in Cincinnati was electrifying as the event got started. Homebrew clubs that had booths were busily setting up before the official start. There were some pretty creative booths, and I think SODZ was right there with its creativity.



Who could possibly ignore that giant castle backdrop and the bar with all the firkins and the beer engine set up? Below there were various entrees—Scottish and otherwise. And then there

were the members all decked out in their SODZ t-shirts and kilts. I did take offense when someone told me she wore a school uniform that looked just like my kilt—hmmpf!

Once the doors opened, let the party begin! It was hard to know where to start (after the SODZ booth, of course). There was incredible beer flowing everywhere. One guy was even walking around with a keg on his back and dispensed it to anyone walking by him. Some other guys from the Foam Brewers of Indiana (FBI) were in costumes that reminded me a little of Jake and Elwood.



Veteran conference attendees said they'd never seen such an assortment of food before. Two clubs from Maryland had appetizers representative of the beach—yummy crab dip, she-crab soup, and Chex mix made with Old Bay Seasoning Mix. I'm still trying to get that recipe. Another booth made witbier cookies, and I'd love to get that recipe, too. Three clubs had barbecue. The Bloats had some from Montgomery Inn (always a favorite). CMI had some great stuff that a member made; he's a pro and enters many BBQ competitions. There was also some incredible barbecue from one of the North Carolina clubs. If you left hungry or thirsty, it was your fault!

I missed the opportunity to try the ice cream with the geuze. I was most sorry that I ran out of steam and returned to my room, so I didn't get to try some of Ben's bacon vodka. However, judging from the SODZ



Yahoo Group postings, it sounds like more may be in the works.

A couple of notes on the conference: There were nearly 1,000 attendees and about 631 kegs of beer. A quick calculation shows that it was a little over half a keg per person.



I enjoyed Club Night so much that I wish we could have had an encore performance the next night! The entire conference was well done, and a big thank you goes to everyone who helped pull off such an outstanding event.

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En Route
BREWERY, BEVERAGE

Brews Cafe



great times!