

The Grain Mill

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



President's Corner July 2009

By Vic Gonzales

It's Mid Summer and the warm weather makes it tough to brew. Fermentation



temperatures are harder to control and the tap water comes out of the tap at 70+ degrees making it hard to cool your boiling wort. There are a few tricks you could use to cool off your wort and to lower your fermentation temperatures. By using a second wort chiller in line with your tap water and placing it in ice your second chiller acts as a pre-chiller for your cooling water. This could be used with both a counter flow chiller and an immersion chiller. When trying to cool your fermentation you don't need a spare fermenting fridge and a fancy temperature controller to keep the temps down. Use a plastic bucket with water and frozen milk jugs filled with tap water. You could also use the same bucket of water with a towel wrapped around the carboy and a fan. The towel will wick up water and the fan will help the water evaporate cooling your carboy a few degrees.

July is a difficult month to brew in but it is a great time of the year to have a picnic. This year's SODZ picnic will be held at Dan France's Cabin on July 25th starting at 3:00. The cabin is 45 minutes east of Columbus on a 255-acre farm (directions can be found in this newsletter and on sodz.org. The site has a 5-acre pond with row-boats, canoes and numerous nature trails winding throughout the property. This year we will have two smokers and a grill cooking up pork shoulders, beef brisket and hot dogs. As always everyone should bring a side dish or dessert and plenty of homebrew, as we will be having a bon fire. If you choose to camp out SODZ will be providing sausage and eggs in the morning.

Ohio State Fair homebrew competition is July 18th and will be the largest OSF competition ever with

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346 entries. Brett Chance needs all the help he can get with this event so if you are free that morning please consider helping out for a few hours. Lunch is provided and as a thank you gift free admission tickets to the fair are given. If you ever wanted to see how a homebrew competition operates this is your chance. If you are interested in helping out email me at vicgonzales@sbcglobal.net

If you haven't already picked up a copy of Columbus Monthly I suggest you get one soon. Frank Barickman participated in an article about homebrewing in Columbus and gives SODZ good plug in the magazine. The article is informative, funny and an all around good read. I personally would avoid transferring my beer with a plastic spoon but that may be how Frank gets his signature "Oxidized" flavor in his beers.

Brew Pub 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	River Mink	Ohio Honey	Glenlenny's Scotch	Barley's Red Molly	Flying Hydrant
Hefeweizen	Mild Brown	Wheat	Ale	Barley's Hoptopus	Light
Czech Lager	Ornery Otter	Apricot Ale	Barley's Raspberry	Barley's Centennial	Xtra
	Blonde	Pale Ale	Wheat	IPA	Heifer-wiezen
Märzen	Brown Stroat	90 Shilling	Black Bike Bier	Alexander's Russian	Pale Ale
Schwarzbier	Stout	1859 Porter	Barley's Rye IPA	Imperial Stout	Three Frogs IPA
Seasonal	Plaid Ferret	Columbus IPA	Barley's Four Seas	Bombshell Blonde	Red Ale
	Scottish		Imperial IPA	MacLenny's	Nut Brown
Kolsch	Dancing Ferret	Summer Teeth	MacLenny's	Scottish Ale	Dark Horse Lager
	IPA	Kellerbier	Scottish Ale		
	White Weasel		Barley's Pale Ale		Coal Porter
	Wheat		Barley's Pilsner		Doppelbock
	Wiesel Junge				
	Kolsch				
	Guest Tap				
	Unibroue				
	Chambly Noir				

Meeting agenda

Club Picnic!

Good Times!

Starting at 3 pm

Food!

Remember to Bring a Side

Beer!

Camping!

Sausages!

Meeting Location

Dan & Amanda France's
6934 Hillcrest Road,
Saint Louisville, OH 43071



*Here There Be Monsters

July—August 2009

Schedule of Events

- 7/18—Ohio State Fair Homebrew Competition—help out!
- 7/25—SODZ Picnic at the France Cabin
- 8/15—Beer and Sweat

Sun	Mon	Tue	Wed	Thu	Fri	Sat
12	13	14	15	16	17	18 OSF
19	20	21	22	23	24	25 Picnic
26	27	28	29	30	31	1
2	3	4	5	6	7	8
9	10	11	12	13	14	15 B & S

Club Picnic!

1st ANNUAL BEER AND FRANCE

aka SODZ Picnic

By Bonni Katona

This year's SODZ family picnic and bonfire will be held on Saturday, July 25, and has moved to a new location—Dan and Amanda France's farm in Licking County.

The picnic is free to all paid-up SODZ members. For those whose membership has lapsed, the picnic costs \$15 and includes a membership in SODZ. You may give your dues to Steve Huckaby at the picnic.

The picnic starts at 3pm, and you decide when to go home—Saturday or Sunday. For those who enjoy really roughing it, you may pitch a tent and camp out overnight. My idea of roughing it is a two-star motel, so I will be going home on Saturday.

Amanda says they will have the outdoor restrooms open, both the plumbed ones (yes, with sinks and toilets) and the woods...just watch out for the "leaves of three..."

SODZ will provide the entrées (beef brisket, pork shoulder, and hotdogs). Dan and Amanda have leftovers from their wedding to share, including eggs and sausage for the campers. We ask everyone to bring an appetizer, side dish, or dessert. Dan and Amanda have plenty of leftover wedding cake and 2 gallons of ice cream.

Don't forget the beer! I've been reading all kinds of trash talk on the SODZ Yahoo Group about those IPAs people are entering in the Ohio State Fair competition. Bring 'em on!!! Jockey boxes are most appreciated.

As always, it's rude to eat and run, so please offer your assistance to our hosts. We need people to arrive early to put up picnic tents, pull in wood for the bonfire pit, and various other little things. As the event continues, we need people to help clean up tables and dispose of trash on both Saturday and Sunday.

Very soon I will send out an email and ask everyone to RSVP if they will be attending, how many adults and children are included, whether they will be camping, what side dish they are bringing, and how you will assist us. Please indicate if you will be arriving early to help with setup or will be helping us with cleanup detail later on Saturday or Sunday.

If you don't hear from me, please send an email to bkatona@columbus.rr.com with all the info outlined here. We should have the RSVPs by Sunday, July 19, so that we may plan our shopping trip for the picnic.

Dan and Amanda's address is 6934 Hillcrest Road, Saint Louisville, OH 43071, so you can easily plug it into your GPS. You will also find detailed directions on the SODZ web site, www.sodz.org. Just click on the Picnic link.

I look forward to seeing all of you at the First Annual Beer & France.

I Need A Drink!

By Sean Dawson

Location: Hartford, Connecticut

Since Bradley International Airport (what a joke!) is one of the locations I frequent often, I have just about scoped out everything around the immediate vicinity. Yeah the local bowling alley provides hours of entertainment, especially since I suck, and the Dairy Queen is always a good spot to hit up, but I was looking for more. I never used to bring a laptop on the road with me, but I finally took the plunge and bought one so I can crack out on Fallout 3. Awesome game! Anyways I was complaining to Vic that there were no brewpubs to check out when he mentioned City Steam Works Brew Pub in downtown Hartford. Poking around a bit on my own I found out that there was a city bus that runs right outside the hotel and drops you off basically right at the doorway to the pub. Man, this lap top and Google earth paid off right away!

I took a look at their website and found out that the day I was going to go was “Big Ass Beer Night”, sounded right up my alley since I like big asses, I mean beers! It’s in a redeveloped old downtown building with a comedy club in the basement. I think the owners might have had a touch of schizophrenia since the brewpub itself looked like it was trying to be all things to all people. Walk in turn to the right it and seemed like it was a mountain lodge theme with a roaring fire and pine log furniture. A little further back and it was an English library with armchairs and bankers lights on end tables. Head towards the back and there were pool tables and game machines with AC/DC blasting thru the speakers. There was also a nice Bier Garden outside for the summer crowds. My chief concern, of course, was the main bar area. The bar was packed, as it should be, when a \$5.00 22oz glass special with a \$2.50 refill was the deal of the day. A couple of big screen TV’s hung over the crowd with the Stanley Cup finals on (yeah this review is a bit dated). The Cleveland Indians were also on a small screen which didn’t make me the most popular guy seeing as they were playing Boston and that was their closest MLB team. Damn BoSoxs!

The fermenters were behind the bar with LCD temp displays showing 36°, 57°, and 35° respectively. Looked like it was maybe a couple of lagers and either an ale or a lager having a nice D-rest. Or maybe they were serving tanks with some ales and a stout or something. They were pouring City Steam Dark Ale, Acapulco Gold IPA, Naughty Nurse Amber Ale, some standard light lager and dry stout. Also as their specialty beer they had a beer de guard.

The first beer up was their City Steam Dark Ale. They listed this as an English Mild Brown Ale. Hints of chocolate and a general maltiness were the main aromas. There were no roasty aromas or flavors that I could pick out, but there was a slight mineral after taste. Not sure where that came from, water or yeast maybe? Over all it was a very smooth and drink-

able beer that came in at 12 plato. Not sure why they list their beers like that, I know you pro-brewers like it, but it makes me have to do math, and that's no fun at a bar. Next up was the Naughty Nurse Amber ale. According to the bartender this was their top selling beer. I'm sure it had to do with the pin up girl on the glass since the beer was nothing special. Although I can see how it appeals to those drinkers who have not been fully introduced into the joys of craft beer. It was very clear and had a nice ruby color to it. It was very balanced and had a nice mouthfeel. This beer also came in at 12 plato. The last beer I reviewed was their Acapulco Gold IPA. The menu stated it was made with Columbus, Northern Brewer, and Amarillo hops. I could definitely smell the Amarillo bubbling out of the glass. Very piney and citrusy, must have had a nice dose of dry hops in that one. It was a bitter beer, but very smooth and easy to drink. As the beer's name states it was golden in color and slightly hazy which may have come from the dry hopping. It was a pretty hop forward beer with enough malt to back it up. This beer clocked in at 17 plato.

Hope this review helps if you ever find yourselves in Hartford Connecticut.

Summer Beers

Summer time is here, and what better way to celebrate than with beer? I've probably made that statement for just about anything: "(noun) is (noun), and what better way to (verb) than with beer?" But enough about my predictability, let's get on with it. Summer time calls for a drinkable beer, often one that's light and refreshing, often one that can be paired with summer foods, and usually one with some session beer characteristics. There are many styles of beer that work, and just about everyone has his or her own favorite style. Three SODZ members share their summer beer of choice along with a recipe.

Belgian Blond Ale

By Kyle Bullock

The Belgian blond ale has always been one of my favorite summer styles. These beers usually finish on the dry side with a complex yeast character and some subtle hop flavor. Although this style is similar to the Belgian triple in taste, it's not nearly as strong making it a pseudo session beer. The light fruitiness paired with medium-high to high carbonation also makes this style a hit among my non-beer-geek friends.

While the yeast seems to play a big role in this beer, a nice subtle malt character can also add some complexity to this style. I'll usually keep the recipe simple using either 100% Belgian pils or some pale malt added for some malt character. I also shoot for a drier beer so low mash temps along with 5-7% corn sugar allows the beer to easily finish below 1.010.

In my opinion, the hops play a supporting role in this beer balancing the sweetness of the malt and possibly adding some subtle earth or spice notes. I like to bitter this style at a 3:8 – 1:2 BU:GU (bittering units : Gravity Units).

There are many good Belgian yeasts that work well in this beer. The only one I do not care for is the WY1214/WLP500 as I find it over-the-top fruity. Pitching temps vary with the yeast. I'd suggest pitching at 63*, allowing it to ferment in the mid 60's for a few days and then just letting it go. I'll typically warm mine up to the mid 70's after about 7 days of fermentation for attenuation and yeast character. I'll also cold condition the beer after fermentation is done for a minimum of three weeks. Doing so may require a few grams of dry yeast at bottling.

Belgian Blond, though I prefer brunettes

6 gallons 1.056 – 1.008 28 IBUs

10.5 lbs Belgian Pilsner malt

1.5 lbs American 2 row

½ lb. corn sugar

1oz. Super Styrians 7% AA @ 60 mins.

1oz Saaz 3.3% AA @ 15 mins

Wyeast 3787/WLP 530 or Wyeast 3522/WLP 550

Notes:

90 minute mash @ 149*

90 minute boil

1 liter starter

Yeast pitched @ 63*, Ferment at 65* for 3 days, then let it rise on its own. After 7 days, try to get the beer in the 70's.

Kolsch

By Andy Robson

Is it a Pilsner? Is it a wheat beer? Is it an Ale or a Lager? Maybe it's a Munich Helles! The answer could be yes to any of the above depending on how perceptive your taste buds are (or how well trained *cough Frank cough*). This "spritzy lawnmower" beer comes to us from the city of Cologne Germany and is typically brewed with Pilsner malt and sometimes small amounts of Wheat, Munich or Victory. It is fermented with a "hybrid" yeast that has both ale and lager characteristics. It has the crisp dryness of a Helles although usually more rounded and soft/sweet. It has the noble Hop profile of a German Pils although typically more subdued. It also has the fruitiness of a Wheat beer with pear or apple notes common and a slight tang in the finish. It finishes dry, dry enough to allow it to be refreshing and "spritzy".

I first brewed this beer as a tool to wow my "bud swilling buds". It ended becoming so popular that I typically brew it throughout the year and it ends up getting consumed at gatherings or parties. I always get comments about how easy drinking this beer is, even from the American Light Lager crowd but don't be fooled, it does have flavor. This beer style is a really good choice as an "all purpose" beer and is extremely easy to brew. Historically, Kolsch is brewed using more advanced techniques such as a step mashing and temperature control. Since the malt bill is typically comprised of 90+%

Pils malt and that typically requires a protein rest to ensure good clarity and head retention although, you can still achieve really good results with a single infusion @ 149 fermenting at "basement" temps (approximately 59 to 65F). This gives a good balance between B and A enzymes allowing you to end up with a highly attenuated, crystal clear product after cold storage has completed. See Eric and Frank, I was actually listening in class!

As far as yeast choices go, there are 2 kolsch yeasts commercially available for this beer, one from Wyeast and one from White Labs. Both are rumored to have come from the same brewery although some more famous home brewers (Jamil for example) claim that the White Labs yeast is a much better choice. I have brewed the same recipe with both yeasts and so far, I fail to see any perceptible differences.

I have brewed 2 variations of this beer but the only differences have been the ratio of Pils to Wheat and Munich, all of them turn out similar although adding more wheat will tend to make the beer more fruity with a more intense tartness in the finish as well as enhance the



head retention some. I also add Munich to the grist bill to give more body and intense maltiness. You can add more Munich to fit your taste needs and help round out the Malt profile although I wouldn't go over 15% of the grist bill as the finished product will start to become more Maibock like (not to mention it would be outside the style guidelines and we don't want to get a beat down from the Style Nazi's). Whatever your malt choices are, ensure they are authentic German version or your finished product may not have that "German twang". I have noticed a definite difference between Pils malt from Germany and those from other countries.

At any rate, with no further ado! I present to you my famous "Otter Piss Kolsch" Yes Sean, you will recognize the recipe but in all honesty, it's my favorite version!

Otter Piss Kolsch

5.5 Gallon Batch size OG 1.049 FG 1.008 24 IBU's

9 LBS German Pilsner Malt
.5 LBS German Wheat Malt
.5 LBS German Munich Malt

2 OZ 3.4 AU Hallertau-Hersbrucker @ 60 MIN

Wyeast or White labs Kolsch ale yeast

Notes:

Single Infusion with 1.3Q/LB of grain @ 149 rest for 60 Min

60 Min boil

Whirfloc @ 15 min (or other fining agent)

Make a starter, you want this beer to be dry

Chill and pitch yeast as close to 60 as you can get it

Ferment @ basement temps

After Primary ferm is completely done, Rack to secondary and Lager @ 34DEG for 4 weeks
THEN bottle or Keg (makes a much clearer finished product)

A little except about the name "Otter Piss Kolsch". My family vacations on the Upper Peninsula of Michigan almost every year now for the past 35+ years. In a recent trip there, while hiking the outer islands, my sister-in-law caught my nephew drinking water right out of lake Huron. She Gaspd and yelled BEN STOP! THAT WATER HAS OTTER PISS IN IT! So now you know where the name comes from

Witbier

By Ben Siefker

Witbier is a light, refreshing beer with a pleasant citrus aroma and flavor. It was a dead style of Belgian wheat beer until Pierre Celis revived it at the Hoegaarden brewery. Now Hoegaarden is considered one of the world's classic beers and Witbier is a well-known style. It's a great style of beer for summer, and I've made at least one batch every summer since I've been brewing. That's only about 2 ½ years, but I've brewed 7 batches (5 gal) of Wit, so it's fair to say it's a style I enjoy.

Traditionally, Witbier brewed with about 50/50 unmalted wheat and Pilsner malt and spiced with coriander and bitter orange peel. The spicing varies among commercial examples and may also include chamomile, grains of paradise, cumin, vanilla, or citrus zest among many others. Protein from the wheat along with suspended yeast gives this beer a cloudy appearance that, along with its light color, gives it its name: "white" beer. Flaked oats are often added to lend a silky perception to the mouthfeel and can make up 5-10% of the grain bill. Witbier should be light in color (straw to light gold) and the flavor should be light and crispy with a low wheat (bready) character, so keep this in mind when creating a recipe. Witbier often has a tart finish. I believe the proper yeast strain along with the wheat help to create this tartness, but you can also add a tart flavor with some acidulated malt in the grain bill or by adding food grade lactic acid to the finished beer. Hop flavor and aroma is traditionally low to none, so it's best to just stick to a bittering addition. Hops for both bittering and any potential flavor or aroma additions should be spicy noble/continental varieties such as Saaz, Styrian Goldings, or Hallertauer. Spicing leaves a lot of room for experiment, but any spiciness beyond the traditional citrus should be subtle and complimentary. The citrus character should be moderate in both the flavor and aroma. Freshly ground coriander (use Indian coriander; go to an ethnic grocery store—last time I picked up a 5.25 oz bag of whole seeds for \$1.89) lends a spicy, lemony citrus character, and bitter orange peel adds some orange aroma and also an additional bitterness that complements the flavor. Carbonation should be high; I aim for about 3 volumes of CO₂.

My latest batch of Wit was brewed using Frank Barickman's recipe and I really like how it turned out. But since Frank just talked about the style last fall and his recipe is posted on the Yahoo site (it's good—brew it!), I will talk about my partial mash recipe. I've brewed this 5 times with little variation. I've used all Pils LME, and I've also added a pound of 2-



row to the mini mash, but the recipe below turned out the best. I've used both White Labs WLP400 and Wyeast 3944 with good results, but I don't have good notes to compare them.

I'm Partial To Witbier

(Partial Mash, Partial Boil, Extract Late)

5 gallons, 1.050, 20 IBU

2 lbs Wheat Malt

½ lb Flaked Wheat

½ lb Flaked Oats (Quaker quick oats, though now I use the store brands)

1 lb 5oz Briess DME

4 lb (1 can) Alexander's Wheat LME @ 16 min

2 oz Styrian Goldings (2.1% AA) @ 60 min

½ oz Ground Coriander @ 0 min

½ oz Bitter Orange Peel @ 0 min

Wyeast 3944

Mash the grains for 60 minutes at 154 F. Add water to get 3 gallons, and boil for 60 minutes with DME and hops. With 15 minutes left, add LME (be sure to turn off the heat while adding to prevent scorching). Add spices at knockout. Cool, dilute to 5 gallons, and pitch yeast. I pitched a 2 qt starter and fermented at ~75 F. This recipe assumes 50% efficiency on the mini mash.

The extract late method (bulk of extract added at the end of the boil) is good for this style as it keeps the beer light. This batch was brewed with a little voodoo and few calculations. It turned out great, but you might want to put it into your brewing software to see if you need to make some adjustments.

DIY Brewing Equipment

by Andy Richardson

Something I've noticed about getting together with homebrewers is that everyone makes beer with completely different gear. Some people have modified existing coolers, kegs, and pots to suit their needs. Others may have purchased, or traded up for pre-made equipment designed from the ground-up for small scale brewing. Every brewer's equipment is often unique, and based on whatever they find, already own, or purchase for modification.

I am intrigued by how all of these contraptions can produce varied results. Crafting four ingredients; water, yeast, malted grains, and hops, with a solid foundation of brewing principles can make great beer. But each brewer also has made their own completely different system, and may use slightly different techniques.

Magazines and online forums show oak boxes shaped like coffins that have been used to ferment beer. I've seen the orange Elmer bucket from Home Depot with an air lock. I spoke with a SODZ member (R.D.) who is planning to cut into a Stainless steel chamber, install a heating element, and make a relatively large brew kettle. It wouldn't surprise me if someone converted an ice-cream truck into a pimped-out mobile brewing station. People learn by trial and error in the process. But it's all fun to hear these stories while enjoying a beer.

I've finished a few equipment projects myself in the past couple of weeks. I made a mash tun from a 10 gallon Rubbermaid cooler and a stir-plate from some cheap parts found at Radio Shack. For both projects, I checked out magazines, and online resources such as homebrew-talk.com for ideas, and slightly changed designs to suit what I had to work with. Often times, you may already own half of the needed items used in these projects.

Mash Tun

I found this mash tun example online here:
http://members.shaw.ca/Fly_Guy/mlt.htm

You could find similar 10 gallon Rubbermaid all-grain, single infusion mash tuns, for about \$125-\$250, plus shipping online from home-



Mash Tun Parts

brewing supply companies. There is nothing wrong with that, but I prefer saving some money and learning how to do it myself. To make my mash tun, I purchased everything new, from Home Depot. My total cost was about \$80, and it was really easy to make. The unique feature on my mash tun, is the circle shaped filter, made from a \$8 close-out stainless steel washing machine water supply line. The cooler itself was \$38, and the other hardware cost \$42. It took me about two hours for shopping and assembling everything.



A Look Inside The Finished Mash Tun

Stir Plate

A new stir plate can easily cost you about \$130 at some homebrew supply companies. Another option, is to make your own from old computer parts, or by purchasing new components at Radio Shack. This was a fun and rewarding project that could easily cost between \$3-\$40. I am certainly not a qualified electrician, but it's really not difficult to complete this project. I followed instructions from an online forum as listed here: <http://www.homebrewtalk.com/f51/my-stirplate-cheap-easy-build-86252/> Taking my time, and working carefully, I spent about 2-3 hours total for shopping and completing the project.

To make the stir plate, I also purchased most of the items new for about \$32, but could have easily used existing parts from an old computer. The basic parts include a computer cooling fan, mounting nuts, bolts, a project or cigar box, an on/off switch, a used cell phone power cord, a rheostat, and the silver tone knob. I don't have soldering equipment, so I purchased quick disconnects instead for about \$2.



DIY Stirplate



“See all that stuff in there? That’s why your stirplate didn’t work.”

SODZ Meeting Schedule at a Glance

September 09

Date: 9-21-09
Location: TBD
Time: 7:00 pm
Style: Sour Ale
Tech Talk:
Off Flavor:
Judge: Amber Lager
Other:

October 09

Date: 10-19-09
Location: TBD
Time: 7:00 pm
Style: American Ale
Tech Talk:
Off Flavor:
Judge: Belgian Strong
Other:

November 09

Date: 11-16-09
Location: TBD
Time: 7:00 pm
Style: English Brown
Tech Talk:
Off Flavor:
Judge: Open
Other: Teach A Friend
to Brew

December 09

Date: TBD
Location: TBD
Time: 7:00
Style:
Tech Talk:
Off Flavor:
Judge:
Other: Xmas Party!

January 10

Date: TBD
Location: TBD
Time: 7:00
Style:
Tech Talk:
Off Flavor:
Judge:
Other:

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 7:00 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 with graphics in jpg format to ben.siefker@gmail.com

Club Officers

President

Vic Gonzales

vicgonzales@sbcglobal.net

Vice President

Scott Taylor

estaylor3304@yahoo.com

Secretary/Newsletter Editor

Ben Siefker

ben.siefker@gmail.com

Treasurer

Steve Huckaby

huckabrew@gmail.com

Membership Director

Kris Huckaby

kristen.huckaby@gmail.com

Treasurer Information

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

Membership Director

Membership Application
may be mailed to:
Kris Huckaby,
Membership Director
3190 St. Bernard Circle
Columbus, Ohio 43232

Membership Application

SODZ Membership Application

Name _____

Address _____

Phone _____ Age _____

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Homebrewer yes/no _____ How Long _____

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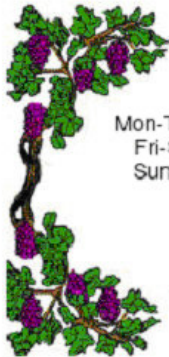


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Troeg's - Pale Ale



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