



The Grain Mill

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

June 2004

Vol. 10 No. 3

THE PRESIDENT'S CORNER

By Bonni Katona

Hi All!

SODZ has moved from its regular season into summer mode. Ben and Betty got us started by hosting the annual club all-grain brew at their house on Saturday, June 12. We have all learned that club brews at Ben and Betty's house translate into torrential rains. However, neither rain nor flood shall stop SODZ from a successful brew, so the brew went on!

BTW, I heard that the state of Arizona is going to contact Ben and Betty about relocation possibilities and incentives since they could really use some rain.

Thanks to Ben and Betty for hosting our group. Frank Barickman served as the head brewmaster, and Rick DeShone was the assistant as the club brewed a Bohemian Pilsner. You will have an opportunity to sample the brew at the club picnic on Sunday, July 18, at Leatherlips Yacht Club starting at noon.

If you are planning to attend the picnic, please RSVP me (bkatona@columbus.rr.com) with the number of people who are attending. SODZ will purchase the meat entrees and picnic supplies, and I want to be sure we buy an appropriate amount of food.

The SODZ regular season ended on a somewhat familiar note—we need to find another meeting location. We have enjoyed meeting at the Shamrock Club for the past couple of years, but we will only be able to continue meeting there if we do not bring in our homebrew. If you have any ideas for a new meeting location, please send me an email so that we have time to make arrangements for the next regular season.

When was the last time you shopped at Jungle Jim's, just north of Cincinnati? We were there after the CMI Pub Crawl in February, so I was not prepared for the sweeping changes I found when I entered the store this week.

The outdoor village portion is nearing completion, with the garden center open. The inside was very surprising! Forget the entrance to the store as you knew it. Most of the departments you encountered upon your arrival (beer and wine, coffee, cheese shop, etc.) have been moved to different, larger quarters.

At first, I thought maybe the beer department was smaller. However, I realized that it was just an optical illusion because the entire area had expanded so much that there was more room to move one's quickly filling cart. The liquors and cigar humidor have been moved to spacious new quarters adjacent to the wine shop.

If you are into collecting brewery glassware, there are more shelves holding a wider assortment of drinking vessels. They also now carry Riedel wine glasses. There's a locked case with samples of each type of glass. However, I also found four-pack boxes of the Riedel magnum glass for half the cost of buying the glasses individually.

When would be a good time to visit Jungle Jim's? Our next visit will be after Beer and Sweat, which is the weekend of August 21-22. This year's B&S has moved to the Holiday Inn Eastgate on the Ohio side of the river. See the flyer in this newsletter for further details and make your reservations now.

One final note—Jim Rudy called me last week and said he was getting ready to pick up a load of 5-gallon kegs. He will be selling them for \$15 each. You may call him at 937-866-2092 to place an order and arrange pickup. If you are attending B&S this year, all beers entered must be in 5-gallon kegs.

I'm looking forward to seeing everyone in mid-July at the Ohio State Fair Homebrewed Beer Competition on Saturday, July 17, and the club picnic the next day.



PILSNER URQUELL REBORN

By Betty Fisher

Start salivating now, because you will have quite a treat on tap at the SODZ Club Picnic on July 18th. Once the shock and surprise of being voted brewmaster wore off, Frank Barickman carefully crafted a recipe to quench midsummer's thirst. He meticulously planned the club brew, a bohemian pilsner to mimic Pilsner Urquell, including authentic ingredients. Despite heavy morning rain, Frank, Ben Hansen, and Rick Deshone, Assistant Brewmaster, successfully followed

his ambitious triple decoction brewing schedule with every indicator on target. Come indulge in the final product, to be tapped at Leatherlips Yacht Club on July 18th!

Thank you to everyone who came to participate in the club brew. Your stirring arms, brute strength, rousing company, and belief in clear weather were much appreciated. For those who wish to attempt the same brew at home, the recipe follows. You may also contact Frank Barickman for the Pro-mash version of this recipe.



2004 Club Brew: Pilsner Urquell - Triple Decoction

(11 gallons)

GRAIN

18 lbs	Pilsener Malt 2-row	(Continental Europe)
1 lb	Crystal 20L	(America)
1 lb	CaraPilsener	(France)

HOPS

1 oz	Czech SAAZ – whole	(α 3.50) at First WH
5 oz	Czech SAAZ – whole	(α 3.50) at 60 min
2 oz	Czech SAAZ – whole	(α 3.50) at 15 min
2 oz	Czech SAAZ – whole	(α 3.50) at 0 min

YEAST

Wyeast 2124 Bohemian Lager

WATER PROFILE: Pilsen, known for pale, dry, hoppy lager

20 gal distilled

add salts for:

7.0 ppm	Calcium
3.0 ppm	Magnesium
3.2 ppm	Sodium
5.8 ppm	Sulfate
5.0 ppm	Chloride
9.0 ppm	biCarbonate

Anticipated Specifics:

Total Grain:	20 lbs
Wort Size:	11 gal
Batch Size:	11 gal
Efficiency:	75%
OG:	1.048 (Plato: 11.85)
SRM:	4.3
IBU:	45.8
FG:	1.012 (Plato: 3.07)
% Alc. by Vol:	4.7
% Alc. by Wt:	3.67

Actual:

Batch size:

OG:

FG:

SRM:

IBU:

% Alc. by Vol:

% Alc. by Wt:

*Discover the actual specifics
at the Club picnic, July 18!*

See the photo collage on the next page or SODZ website for pictures from the Club Brew.

For those who follow Betty's hop allergy woes: Yes, this was a difficult brew to host as my worst reactions to date have been to SAAZ hops, but afterall, that is what the deck and torrential downpours are for, right? Well, I took my allergy meds and braved the steaming hops to bring you photos of the brew. Afterall, this is the pot we really want to watch boil.

Homebrew Humor: Retirement Planning

It's called the 401-Keg Plan.

DRIVEWAY COATING REDUX

By Don Croucher

Last spring I wrote an article about the joy/fear/hope/fear/excitement of brewing my first beer. As it turned out, it was pretty good, (Luck counts the same as skill on the scorecard!) based on the feedback of some carefully selected “friends” who wouldn’t dare incur my wrath, since I know the truth about the development of certain registered golf handicaps. I’ll save those stories for *Golf Digest*.

Having successfully passed the muster of several members of the brew club, and even getting an official “This beer doesn’t suck!” nod from the learned palette of Mark Katona, (which, I’m told, is not small praise), it was time to move on to the next brew. The first step was to find a recipe. Now, I have almost 50 books about beer, plus several years of *Brew Your Own*, and *Zymurgy*. (How does anyone invent a word like “zymurgy”?) With all that, I have maybe several thousand recipes for all the beer styles. I’m supposed to be able to go through all that and discern what is an acceptable recipe? Remember, my brewing knowledge can safely be written on the edge of a stamp, and I’m supposed to be able to figure out what makes a good recipe, using ingredients I can actually get, using processes I only marginally understand, to make a beer that is supposed to represent the best of what our club stands for. I don’t know if I can hold up to that kind of pressure.

I don’t have any beer recipe-choosing genes, so it was a challenge to see what I would come up with in the recipe selection lottery. In looking at endless recipes, I have noticed that there are often cryptic notes, which often leave out such details as how long to boil, how to interpret the conversions from all grain to extract, and in some cases, converting from metric to American measures. Hey, perhaps SODZ can do a segment on recipe selection at a future meeting. I have “enjoyed” going to the brew supply stores to ask about some particular grain/extract/adjunct, only to get that “deer in the headlights” look when the person has no

idea what I asked for. Then you have to go through the interview process with the person, who wants to know what you are brewing, and recommending some (to them) obvious substitute for the unknown ingredients. In one store, I actually ended up with a completely different recipe, which included not one of the original ingredients I went in to buy, since the store had none of the ingredients in the original recipe. One would have to wonder what I would have ended up brewing, had I actually purchased all those ingredients. Is there a category for mystery beer?

All of this was the fault of Mike Heilman, who invited me to co-brew with him on May 1st, making us kind of unofficial representatives of the AHA National Big Brew day. There’s nothing like the pressure of a deadline to move a person into action. All I had to do was pick a beer style, find a recipe, get the ingredients, get all the equipment together, and be at his house that Saturday morning, ready to act like I know what I’m doing. I was being really cool, until I was ready to boil, only to discover I had forgotten to bring my hops. So, back home to get the hops, and try it again. I’ve got to develop a checklist for all this stuff. Some forward-thinking person has probably already done this, so maybe I can get lucky and find such a thing. I marvel at how some people seem to drag their beer stuff all over the place, and always seem to have their act together. Mike certainly did, with all his equipment and supplies laid out in front of him.

In the end, I got lucky, I think. (I hope.) I found a recipe for a Belgian Strong Ale, which seemed simple enough, until the fermentation took on the characteristics of an unstable fireworks display. After a quick tutorial on the benefits of a blow-off tube, (Thanks, again, Rick!) The volcano didn’t erupt, but it was close. By mid-August I should have whatever it was that came out of this experience, ready to drink. Unless I have created a secret formula for driveway coating, of course.



BEER & SWEAT

HOSTED BY BLOATARIAN BREWING LEAGUE, CINCINNATI, OHIO

SATURDAY, AUGUST 21

<http://hbd.org/bloat/sweat2004.html>

Beer and Sweat 2004 is now only two months away! I have attached a pdf flyer that lists all of the pertinent information.

Entry deadline is August 13th, 2004. (Yes that's Friday the 13th)

Keg check-in is between 10am and noon on Saturday the 21st. Don't be late, and remember NO DAY OF COMPETITION REGISTRATION! All entries must be pre-registered.

All entry and judge registration should be sent to Rob Westendorf at beerandsweat@fuse.net.



BEER SUMMIT HOMEBREW COMPETITION

ENTER BY OCTOBER 29TH

Dear Scioto, Olentangy & Darby Zymurgists (SODZ);

My name is Josh Pierry and I represent Beer Summit (www.beersummit.com). Beer Summit is reaching out across the country with one simple goal: to find the best homebrewer in America. The Best of Show (BOS) winner of the Beer Summit Homebrew competition Prizes will not only walk away with bragging rights, but will also claim a \$1,000 cash prize and get their beer brewed by Sam Adams (20 BBL batch and will be on-draft at select bars)! The runner up BOS winner will receive a \$250 gift certificate to www.beersummit.com. Additional prizes will also be awarded for 1st, 2nd and 3rd place for each of the 26 categories judged.

Would you or you club like to enter? Then make sure to download the [Official Beer Summit Homebrewers entry form](#) and the [Rules and Regulations](#) for the event. The LAST day for entries to be received is October 29th, 2004 and the Winner will be announced at the Beer Summit Homebrewers Dinner on Nov 13th, 2004. Winners will be posted on www.beersummit.com on Nov 14th, 2004.

If you have any questions please feel free to give me a call at 888-945-BEER or you can email me, josh@beersummit.com. As of right now we have [8 drop of locations](#), [1 shipping location](#) (scroll to the middle of the screen) but if you club is big enough or you know a local homebrew shop who would like to become a drop off location, shoot me an email and we'll see what we can work out. I hope to see you guys represented in the competition.

The Beer Summit Homebrew Competition is a BJCP sanctioned event and will be using their style guide.

Cheers!

Josh Pierry

Beer Summit

888-945-2337

josh@beersummit.com

OHIO STATE FAIR HOMEBREW COMPETITION

The competition will be held Saturday, July 17th at the Voinovich Center on the fairgrounds.

Remember, if you registered for the competition, you need to deliver your **2** bottle-entry of homebrew to Brett Chance at the Ohio Expo Center & State Fair Administration Building.

- ❑ Postmark Entry Registration Deadline was June 20.
- ❑ Hand-Delivered Entries are **due July 12 – 16** between the hours of 8 AM - 4:30 PM to Brett Chance in the Admin. Bldg at the Ohio Expo Center & State Fair, 717 E. 17th Ave.
- ❑ Any judges entering the competition may hand carry their pre-registered entries on the day of the competition.

For your reference, here is the link to the entry information (Adobe Acrobat):

http://ohiostatefair.com/osf/04forms_books/04%20Homebrew%20Form.pdf

This competition follows the BJCP style guidelines.

For questions, volunteering to steward, or signing-up as a judge, contact Brett Chance:

email: b.chance@expo.state.oh.us

phone: (614) 644-4126 Monday - Friday 7:30 am – 4:00 pm (leave voice mail message)

AHA CLUB-ONLY COMPETITIONS

Plan your brews for these AHA Club-Only Competitions. Bring entries to the meeting date or club event most immediately prior to the entry due date.

- Wheat Beer Entries due August 20; judging, August 27.
- Smoked Beer Entries due September/October. More info TBA
- IPA Entries due November 5; judging, November 13

For more details, see <http://www.beertown.org/homebrewing/schedule.html>.

SODZ TEAM BREW-OFF COMPETITION TASTING

Mark your calenders! Bring the results of the May 15th team competition hosted by Rick DeShone to the September meeting. Remember to invite any non-SODZ team members to come. At the September meeting we will be tasting the beers and awarding prizes. Beers will be judged according to the style and category listed on your entry the day of the competition.

GREAT AMERICAN BEER FESTIVAL – VOLUNTEER OPPORTUNITY

Are you looking forward to Great American Beer Festival (September 30 – October 2, 2004)? If you have a desire to make the journey to Denver, Colorado, why not put in a couple sessions as a volunteer and rub elbows with all kinds of brewers? Sign-up will be online in June. Find information on volunteering on the <http://www.beertown.org/events/gabf/volunteers.htm> website.

CALENDAR OF EVENTS

Mark your calendars for these meetings and future beer events!

- ▶ July AHA American Beer Month www.americanbeermmonth.com
 - Events in our region:
Thursdays - Celebrate @ Willoughby Brewing Co, Willoughby, OH
July 31 3rd Annual Music City Brewers' Festival, Nashville, TN
- ▶ July 12-16 **Ohio State Fair competition entries due, Fairgrounds**
- ▶ July 17 **Ohio State Fair Homebrewed Beer Competition, Fairgrounds**
- ▶ July 18 **SODZ Annual Picnic, Leatherlips Yacht Club**
- ▶ July 23-25 Oregon Brewers Festival, Portland, Oregon
<http://www.oregonbrewfest.com/>
SODZ contact: Mike Heilman mphe@yahoo.com
- ▶ July 31 10th Annual Commander SAAZ Interplanetary Homebrew Blastoff www.saaaz.org
- ▶ August 7 AHA Mead Day
<http://www.beertown.org/events/meadday/index.html>
- ▶ August 13 Beer & Sweat Entry Deadline <http://www.hbd.org/bloat/>
Sign-up for Judges or Stewards via email:
beerandsweat@fuse.net
- ▶ August 21 Beer & Sweat, Holiday Inn Eastgate, Cincinnati, OH
- ▶ **September SODZ Meeting & Team Brew-Off Tasting (date TBA)**
- ▶ Sept 30-Oct 2 Great American Beer Festival, Denver, CO
- ▶ Nov 5-6 International Mead Festival, Boulder CO
- ▶ Nov 11 AHA Teach a Friend to Homebrew Day
<http://www.beertown.org/events/teach/index.html>
- ▶ Nov 14 FOSSILS Homebrew Porter Competition, New Albany, IN



SODZ ANNUAL PICNIC

Pilsner Urquell on Tap

Frank Barickman, Brewmaster
Rick DeShone, Assistant Brewmaster

Sunday, July 18, Noon

Leatherlips Yacht Club

www.leatherlips.com



ABOUT SODZ

The Scioto, Olentangy and Darby Zymurgists, Inc. (SODZ) will resume regular meetings in September. Reminders for club events and outings will be posted via email and on the SODZ website. If you are not currently on the SODZ mailing list and would like to be added, please send your contact information to the Membership Director, Frank Barickman.

Membership dues are \$15 per year and are renewable during the member's anniversary month of joining SODZ. Dues may be mailed to:

Frank Barickman, Membership Director
133 Miners Court, Delaware, OH 43015

Members receive *The Grain Mill*, the club's monthly newsletter. Articles submitted for the newsletter should be received no later than the end of the month prior to issue and may be submitted by e-mail, preferably in MS Word, to Betty Fisher: bjfish7@rrochio.com.

Information for www.sodz.org website can be e-mailed to Rick DeShone: rdeshone@ctcodeworks.com.

Current SODZ officers are:

President

Bonni Katona
bkatona@columbus.rr.com

Vice President/Webmaster

Rick DeShone
rdeshone@ctcodeworks.com

Secretary/Newsletter Editor

Betty Fisher
bjfish7@rrochio.com

Treasurer

Mike Mirarchi
mamirarchi@hotmail.com

Membership Director

Frank Barickman
fbarickm@columbus.rr.com

<http://www.sodz.org>