



# The Grain Mill

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

June 2007

Vol. 13, No. 3

## The Presidents Corner

By Frank Barickman

Greetings all, summer is almost here and SODZ members have been busy with a variety of club related activities. Not even half way through June and SODZ members have been busy sending NHC second round entries, brewing for the Iron Kettle, volunteering at Ale Fest, and participating in afternoon with the brewers.

I have heard many great things about the May meading. Thanks to Vice Commodore Mike Mariarchi and LLYC for hosting us. Also thanks to Bob Breckler for presenting on meads and bringing in samples of honey (and some final product!). I got to sample some of the sack strength mead and it went down smooth! That stuff could get you in trouble quick. It was also very interesting sampling some of the different varieties of honey. I can't wait to taste some of the meads that were made.

IKC has come and gone. I heard that there were 5 teams making quite a variety of interesting beers (had the play by play from Mark Katona at Alefest!). I am sure that Rick DeShone will fill us in on the ingredients that were offered this year and what all was made. Congrats to all who brewed and thanks for putting this together again Rick.

The second annual AleFest has come and gone. About 15 SODZ members graciously volunteered to pour beer for the event. There were many great beers from local breweries such

as GB, CBC, Elevator, Hosters, and BJ's as well as others brought in from the local craft beer distributors. I have not heard anything from Joe, but it appeared to be successful for a second annual event. Special thanks to Don Croucher who 'manned' the SODZ booth at the event. I personally spoke with several home brewers that day who had never heard about us.

I had the pleasure of helping Chris Alltmont load up for AleFest. The thought was (or lack of) to get down to the brewery, transfer the KY Common to the oak barrel, load up beer, and cruise to AleFest. Chris has had the oak barrel sitting with food grade acid, cleaning it and making sure it holds water. It held water right from the start (that is good!). We thought that we could move the barrel but learned that 55 gallons of water is quite heavy! So we decided to siphon off the acid so we could transfer. Well, again, siphoning 55 gallons with a 1/2" hose does not happen in an hour. So needless to say, we did not get the beer transferred! Taking one for the team, we did manage to pull a sample from one of the kegs. It was amazingly smooth and clean! The nose was very clean with some sweet malt notes and a faint touch of lactic sourness. It first appeared to be very light in color, but as the glass poured, it became a light dark muddy brown. Flavor was very clean and I tasted no lactic notes. Very smooth flavor with a touch of roast much like a schwartzbier. Roast is not acrid or astringent, but is just perceivable and balanced with the backbone malt. Finish is somewhat clean and crisp with a touch of roast that lingers. This is going to be quite interesting after a year in the barrel!

## 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](mailto:rdeshone@columbus.rr.com).

Current SODZ officers are:

### President

Frank Barickman

[fbarickm@columbus.rr.com](mailto:fbarickm@columbus.rr.com)

### Vice President

Chris Alltmont

[rcalltmont@aol.com](mailto:rcalltmont@aol.com)

### Secretary/Newsletter Editor

Rick DeShone

[rdeshone@ctcodeworks.com](mailto:rdeshone@ctcodeworks.com)

### Treasurer

Kris Huckaby

[huckabrew@insight.rr.com](mailto:huckabrew@insight.rr.com)

### Membership Director

Bonni Katona

[bkatona@columbus.rr.com](mailto:bkatona@columbus.rr.com)

### SODZ Web Site

[www.sodz.org](http://www.sodz.org)

Finally just a reminder, State Fair entries are due! SODZ has had a very strong showing over the recent years. Let's continue this. Also the club picnic is July 22 at LLYC. We will unveil the KY Common for its first public tasting! Cheers and good brewing!

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## Iron Kettle Challenge IV

By Rick DeShone

The brewing of another set of Iron Kettle beers is complete. The groans when the ingredients kits are handed out are getting more tame. In this case a few challengers anticipated the direction I might go since I just came back from Germany and the Czech Republic. Now it is up to the yeast to do their thing and where the individual brewers handling, fermenting, and bottling technique come into play.

There were 6 kettles going on brew day with 12 individuals involved in the brews. Altogether about 60 gallons of beer hit the fermentors. Here were the contents of the ingredients kits for this event.

Grains	8 lbs	Weyermans Pilsner
	2 lbs	ID Carlson Flaked Rice
	2 lbs	Weyermans Melanoidin
	1 lb	Weyermans Carafa II (de-husked)
	1 lb	Dinglemans Chocolate

Hops	2 oz	GR Hallertau 5%
	2 oz	Czech Saaz 3.5%



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The teams came up with a pretty wide variety of beers from the ingredients. With two or more brewers on each team, these will morph even further. So far the list of styles includes a Bohemian Pilsner, Red Ale, Kolsch, Belgian Pale Ale, English Pale Ale, American Amber and a Swartzbier.

There will be a call for entries at the beginning of September and the beers will be judged against their stated styles by a panel of judges. The winner will be announced at the September meeting. Like last year extra bottles will be made available at the meeting and a popular winner will be selected by taste of those in attendance.

The food and beer was good and the day was almost perfect. It was great to see all the different brewing setups and the approaches the variety of brewers took to the challenge.



## ***SODZ Picnic***

Sunday, July 22

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

Leatherlips Yacht Club

Dublin



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**937 767-1607**

**Tuesday-Saturday 10:00AM-7:00PM**  
**Sunday 10:00AM-6:00PM**  
**Closed Mondays**

## Homebrew 101

*By Donnie Croucher*

Gary King is the Community Education Coordinator for Zane State College, in Zanesville, OH. He is the person who creates ways to promote local businesses through non-traditional means, such as community education. He is the kind of guy who would be a good home brewer. He is also the kind of guy who thought it would be a great idea to offer a course in beginning home brewing to adults in the community, as part of the college's community outreach programs. So, in partnership with Weasel Boy Brewing Company, a course was offered to the community. Fourteen people signed up in advance. Only three people had paid in advance, which usually means a few no-shows are inevitable. All eleven of the named individuals showed up, paid the freight, and one additional guy showed up after the class started. Quite an impressive showing, on balance. The group included a couple of guys who had brewed a beer, a lady who was involved in brewing 'wild teas,' a guy who had brewed a mead, and the balance was made up of people who supported the consumption of beer.



Jay and Lori Wince, owners of Weasel Boy Brewing Company, prepared a well-designed course for beginning home brewers on May 19th. I attended as a representative of SODZ, in the never-ending search for truth, justice, and the Ameri---I mean, to troll for new members. When I arrived, Jay and Lori already had the class set up, with a table full of all the necessary

equipment needed to brew a simple beer. All I needed to do was hang the SODZ banner, and Jay even did that. I think the mental image of a fat old man, teetering on top of a long ladder probably made him shudder. Suddenly, my job was one of a supporting role, to hold the duct tape and baling wire, while Jay did the heavy work on the top of the ladder. He looked really professional up there, too. My other major responsibility for the day was to stay out of the way as much as possible.



Course outlines were prepared for the attendees, along with a sheet of common questions, a well-documented outline of cleaning and sanitation notes, and a very detailed handout for beer making procedures for first time brewers. The plan for the day was to cover the basic steps in brewing an extract beer, with appropriate notes to guide young, impressionable minds. During the class, Jay also had samples of beer for tasting, as part of the tutorial on beer styles. I thought that part went particularly well, as did everyone else. After about an hour of classroom instruction, the class moved outside to the patio, where Jay, with help from drafted class members, prepared water for actually brewing a English Brown Ale, as part of the course. During the course of the day, the class completed a boil, with the appropriate hop additions, and explanations of what effect the hops would offer



to the finished beer, and additional comments about adjuncts. After the cool-down and some aeration, the yeast was added, and the wort was sealed up.



All in all, it was a great class, with dedicated students, and a lot of great questions from the

participants. Jay clearly enjoyed the class, and the students responded. To top it all off, the local Zanesville paper had a front-page article about the class, with pictures, in the Sunday edition. SODZ even got a mention in the article. It's hard to beat free advertising, but it was well earned. Jay and Lori should be proud. Oh, by the way, the brewery is looking great, and should be open by mid-summer. I saw the building last fall, before any work was done, and what Jay and Lori have fashioned is really something. I definitely recommend a field trip to Zanesville for later this summer, or early fall. It will be worth the trip. You might even run into the young lady who brews her own teas from the wilds.

**BREW**  
of the **Month**



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Strong Ales August 2007 TBA  
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Perfect Porter Challenge March/April 2008 TBA  
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Mead August 2008 TBA  
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### **CALENDAR OF EVENTS**

**Mark your calendars for these meetings and future beer events!**

**June 20 Ohio State Fair Competition Entry Forms & Fees Due**

**June 21-23, National Homebrew Conference, Denver**

**June 28, 5:30PM, Gordon Biersch Summerfest Kolsch, Luau, Dunking Tank, Keg Tapping at 6:30PM**

**July 13-14, Indiana State Fair, Indianapolis, IN**

**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**

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

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The advertisement for Columbus Brewing Company features a large circular logo on the left with the text "EST. 1988" and "Columbus BREWING COMPANY". Below the logo are four beer bottles of different styles. To the right of the bottles is a block of text describing the company's location and heritage. At the bottom left, there is a small star logo with the text "MADE IN OHIO". At the bottom right, there is a signature "Eric P. ...".

Columbus Brewing Company is located in the capitol city's historic Brewery District and is the proud conservator of a beer-making heritage that dates back to the 1800's. We use only the highest quality ingredients - many locally harvested - to bring you the best in hand-crafted brews. Look for our award winning beers at your local grocery store and be sure to try our other seasonal selection on draft at fine restaurants and pubs throughout Ohio.

614.224.3626 \* [contact@columbusbrewing.com](mailto:contact@columbusbrewing.com)

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The Winemakers Shop  
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*Submitted by Kris Huckaby*



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