

The Grain Mill

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

Many, many, things happening in parallel! Just think, only one more month that you will have



President's Corner By: Frank Barickman



The AHA National Homebrew Convention is almost here.

It's been very busy getting ready for this. Many to thank! Karen and Vic Gonzales have done a tremendous job getting the club night back drop completed. Thanks to Jeff Hornberger, Amanda Gray, Jay and Lori Wince, Rick DeShone, Bill Bopp, Scott Taylor, and Bonni and Mark Katona for helping with it as well. Chris Allmont has (over) built a stillage that is going to look great holding the firkins and pins at club night. Scott Taylor and Bonni Katona have been arranging beer and food for the event... Aj Zanyk has been helping out and is letting us use his beer engine and backdrop holder for the event (rumor has it he is also brewing beer again). Chris Allmont and Jay Wince have been kind enough to let us borrow some jockey boxes, taps, firkins, etc. for the conference. Chris has also been taking samples, and cellaring the KY Common that will be unveiled at the conference. I am sure I have forgotten someone who I should be thanking! <My apologies in advance!>

to hear about this (the recap) and it will all be over! We can move on with life and get back to drinking beer!

Don't forget about getting your Ohio Sate Fair homebrew entry form and payment submitted. Entry form submission must be postmarked by June 20th (while some of us are at NHC!). Bottles do not need to be sent at this time!

Afternoon with the Brewers will be June 22 from 2-5:00 PM. Come support Vic Gonzales as they will be tapping his winning recipe from last year that he brewed with Angelo commercially, I=pa² (an Imperail IPA). Vic says its quite tasty and the best IPA in town. Bean, Jay, and I don't agree with him, but we all have our own preferences and vested interests! (Look for Vic's book soon - LOL!)

"We can move on with life and get back to Drinking beer"

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Presidents corner continued,

I am still working on the club picnic details for July. Mike Mirarchi if you read this please contact me, I have been trying to get in touch with you, but have slacked off with all the AHA stuff happening. Tentative plan is to hold the picnic on Sunday the day after the OSF Homebrew competition. Location is still TBD but I believe that we have 3 options. Hopefully we will be drinking some BOS and Flight winning beer that day! To the “All Grain Brewer”, we have not forgotten about you! I look forward to this month’s installment. I took some of the heat off you in past weeks, but my intestines are now clean.

“but my intestines are now clean”

I hope that you support me and my all grain brewing efforts as I triumphantly declare victory over Mr. Hornblower and his interpretation of a German Wheat beer. Remember, the challenge is to brew a German hefeweizen using extract, extract and specialty grains, and/or all grain. Your beer should then be entered in the OSF where it will be judged under BJCP guidelines. The beer should also be brought to the SODZ picnic where it will be judged by drinkability and popular vote (who cares about guidelines.) Winner of the popular vote will receive the first annual “All Grain Brewer” or “All Grain Brewer” cup. The cup name will change each year depending on what recipe wins it! I am assuming that Mr. All Grain Brewer will be submitting at least a popular vote entry?

“I am assuming that All Grain Brewer will be submitting at least a popular vote entry”

June - July 2008

Schedule of Events

-
- **June 19th–21st**—NHC in Cincinnati
- **June 20th**—Entry deadline for the Ohio State Fair Competition
- **June 22nd**—Barley’s Afternoon with the brewers
- **July 19th**—Ohio State Fair Homebrew Competition

SUN	MON	TUE	WED	THU	FRI	SAT
	16	17	18	19 NHC	20 NHC	21 NHC
22 Barley’s	23	24	25	26	27	28
29	30	1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19 OSF

Beer Stuff

Which maltster do you prefer?

- Munton's
- Thomas Fawcett
- Weyermann
- Dingman's
- Briess

Terrapin Beer Co.
Rye Squared Imperial Pale Ale

- The aroma is full of hops, Mostly American hops with a hint of malt sweetness in the background.
- The appearance is dominated by the clarity in this DIPAs with a thin white head that dissipates quickly.
- The flavor starts with a sweet caramel followed by a sharp bitterness that lingers. Tons of hop flavor compliment the spicy rye character in the finish. The balance is on the sweet side for the style, could use more attenuation.
- The mouth feel is smooth at first but ends with a strong alcohol finish. Medium carbonation resulting in a sub par head.
- Solid is how I could describe my overall impression. The only negative that I could find is the lack of attenuation in the beer. Hop flavor and aroma are right on. Nice malt backbone but does tend to lean to the sweet side.



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://fl.gp.yahoo.com/v1/YKoiSNB2Q4o_3XzZJL2ORKYOvgi5VwoqUkwZ3IQ_eEB3BCOOKNVXWTvWWaSth8ghdwi2wQxdba7c7OVA6jW0rDCHPAqz5C9SwEclBTBVPUItz93q6FF4Q/Ohio%20State%20Fair%20Info.pdf

Barley's Homebrew Competition

On May 17th a beer was made at barley's alehouse in the short north. It was 9 barrels of Double India Pale Ale with 1100 pounds of grain and 31 pounds of hops. Currently its sitting or dry hopping on five pounds of summit hops. The recipe was for 10 barrels but due to the amount of hops we added to the kettle it soaked up about a barrels worth of wort. The beer was last year's winner of the barley's annual homebrew competition and will be presented at this years "Afternoon with the Brewers". Simcoe is the signature hop in the recipe and as we all know it's hard to come by right now. Angelo (the brewer at barleys) told me a few months back that we would have to substitute hops because of the current hop shortage but he came through in a big way. Not only did he get all the hops needed for the recipe he had enough to add an additional six pounds to the boil for even more hop flavor and aroma.



The brew day started late due to the "Race for the Cure" downtown. I don't have a problem walking but I couldn't get anywhere near barley's. I finally found a spot behind the arena and joined the walk for the cure towards barley's. At that point I was about a half hour late but I was



pleased to find out Angelo had not arrived yet. We started off with a beer at the bar then went down stairs to start the brew. Brewing at that scale is hard work, we had to dump 1100 pounds of grain in to the mash tun along with 5 pounds of Centennial for mash hopping. After the wort is collected and sent to the kettle, the wet grains need go upstairs to the farmer waiting outside. Once the grain had been disposed of and the first wort hops were added it was time for another beer and lunch. We had about fifteen more hop additions in a ninety-minute boil then started the whirlpool and added more hops. The wort was cooled and pumped to fermenter # 1 where the yeast

was added. We first added barley house strain of yeast then blended some Wyeast (1028) London ale yeast. The entire process took about 6 or 7 hours including the clean up, sampling and measuring of the wort.

June 22nd from 2:00-5:00 is "Afternoon with the Brewers" at barley's alehouse. The unveiling of "E=IPA² Relativity" and the announcement of this years winner is the main event. Support a fellow SODZ member and join us for a good beer, you wont be disappointed I tried a sample and its fantastic.

Vic Gonzales

Brewpub Update

<u>Gordon Beirsch</u>	<u>Weasel Boy</u>	<u>Mulholland</u>	<u>CBC</u>	<u>Barleys #1</u>	<u>Barleys #2</u>	<u>Elevator</u>
Gold Export	White Weasel Wheat	Shocker Dubble	Ohio Honey Wheat	Irish Rogue	Hoptopus	Lift Light
Hefeweizen	Plaid Ferret Scottish Ale	Mulholland Light	Apricot Ale	Ivan Pater	Highland Hammer	Xtra Hefeweizen
Czech Lager	Dancing Ferret IPA	Saison DuMonde	Pale Ale	Scottish Ale	Bombshell Blonde	Pale Ale
Märzen	Mild Brown	Imperial Scottish Ale	90 Shilling	Pale Ale	Pint O' Joe	Necessity IPA
Schwarzbier	Polecat Pilsner	LaRye Noir	1859 Porter	J Scott Francis ESB	Scottish Ale	Red Ale
Maibock	Brown Stout Stout		Columbus IPA	Raspberry Wheat Ale		Nut Brown
	Winter Amber			Barley's Pilsner		Cole Porter
	Blackfooted Porter			Scotch Ale		Dopplebock
						Coffee Porter

Notes from the "All Grain Brewer"

The All Grain Brewer saw all the postings after the May newsletter postings. The All Grain Brewer did not respond because he is above the rhetoric of the Syrup Brewer. As the All Grain Brewer read all the comments surrounding the last column, the All Grain Brewer was somewhat amused, and somewhat

“Extractors you too can have this same good feeling”

disturbed by many of the brethren using syrups and powders, and trying to pass them off as beer. This is supposed to be an informational column detailing the greatness of brewing with four ingredients, but the All Grain Brewer is feeling a lot of despair from brewers that have not seen the light. Let me try to enlighten you some more. Much like the first cup of coffee in the morning, the cracking of grain through the grain mill has an aroma that makes any brewer smile, and says “yes, this is what it is all about”.

I am pleased with the increased brewing level from the posting of the May column. Let’s keep the brewing going. Let’s discuss quickly bottling issues. In discussions with Vic, my confidant, he had some Belgium Dubbel bottled beers that gave him some problems. A couple of his beers he had that were way over carbonated and he thought the whole batch was ruined. Then a couple more of his bottles were carbonated appropriately. So what happened – turns out that he did not stir the corn sugar water and the wort properly. He thought the pouring action would do the mixing for him – not true. The All Grain Brewer has had this very item happen to him as well, so I write this to tell you beware, as all your hard work will be for not, as the beer is improperly carbonated.

“No digestion of a shoe for the All Grain Brewer”

The All Grain Brewer has spoken.

P.S. The All Grain Brewer checked and Sean, Dan, and Frank had beers that placed in Regional AHA Competition with all beers being created from all grains – no extracts. No digestion of a shoe for the All Grain Brewer.

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 vicgonzales@sbcglobal.net

Club Officers

President

Frank Barickman

fbarickman@columbus.rr.com

Vice President

Chris Alltmont

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Vic Gonzales

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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

Brewing Tips

By Sean Dawson

The Hop Taco

With the current hop shortage I have found myself using pelletized hops more and more. Not having the natural filter bed that came from using whole hops, I needed a way to filter out the particles. I could only steal so many of my wife's pantyhose before she started peppering me with "it's ok to be different honey" and "I know of a great place for us to shop at!" Enough was enough. Enter the greatest invention of the 21st century, the Hop Stopper : http://www.ihomebrewsolutions.com/index.php?option=com_content&view=article&id=52:the-hop-stopper&catid=36:ourproducts&Itemid=28



Great, but also very pricy. Looking around the house I was able to build a similar product for a fraction of the cost. Using a liberated kitchen strainer/colander, some speaker wire, left over copper tubing, and the supervisory assistant of the resident cat the Hop Taco came into being. An article on The Knights of the Mashing Fork also played a big part in this endeavor.



With the aforementioned kitchen strainer (for a better home experience may I recommend a newly purchased strainer) remove the metal mesh from the supporting metal ring. I used kitchen shears, tin snips or something similar

will work also. Notice in the first picture the cats critique of my handy work. Fold the mesh in half and use the copper speaker wire (stripped of the insulation) and "sew" the loose ends together leaving a small opening to insert the copper pick up tube. Use a worm clamp (a hose clamp) to secure the mesh to the copper tube and you're done. The other picture is the set up installed in my turkey fryer, it has since moved homes to my keggel and works fine. If I were to do it again I might use a bit finer mesh, but the current incarnation works good enough for government work (sorry Mark).

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Renewed Members

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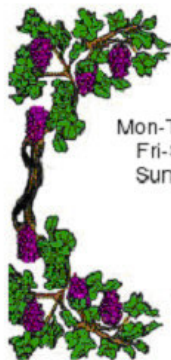
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