



The Grain Mill

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THE PRESIDENT'S CORNER

by Bonni Katona

First, there is the Club Brew at Larry and Molly Pesyna's house on Sunday, June 7. We're brewing two batches of beer, a nut brown and a weizen. Arrive at 9 a.m. if you want to be involved in the very beginning stages; otherwise, come whenever you're finished attending services at St. Mattress of the Springs. There will be a cookout, and everyone is asked to bring a dish to share. Bring a couple of biscuits for their two adorable dogs. A map is provided elsewhere in this newsletter.

Special thanks go to Victor Ecimovich of Hoster's for the donation of a 55-lb. Bag of Durst Pils grain for our brewing.

Don't forget to send in your completed entry blanks and fees for the Ohio State Fair Homebrew Competition by June 20. Entries are to be delivered July 13-17.

Next we'll drink the brews at the club picnic and campout the weekend of July 11-12 at the Cotterman farm in Somerset. Next month's newsletter will include a map and schedule of events.

SODZ doesn't hold a special event in August, so it's time for a road trip. The place is Cincinnati, and the event is Beer & Sweat on Saturday, August 15. It's going to be held at the Howard Johnson's at I-275 and Route in Springdale again. It is highly recommended that overnight accommodations be secured to avoid driving afterward. The special room rate is \$63 and is available Friday and/or Saturday nights, August 14-15. More details will be available next month. For now, call 513-825-3129 to book your room.

MEETING NOTICE

*Sunday
June 7, 1998*

*Larry & Molly Pesyna's
See Map on p. 3*

Summer All grain brew
Come as early as you want
9:00 A.M. is when we will
begin getting things ready.
(Are you still sure Larry?)
(Have you told Molly Yet?)

Visit the SODZ Web Site

www.iwaynet.net/~zaphod/sodz/sodzhome.html

The Club Brew is Sunday. Larry says that the doors officially open at 10:00 am. Herb, Rob and Myself are going to wake Larry up around 9:00 am by banging brewpots in his backyard. That is if we can find the place [Hey Larry - How's about a MAP]

We plan to be "Mashing-in" by 10:00am so if you have volunteered Grain, a cajun cooker or a sparge/infusion waterpot, please arrive by 10:00am, or make plans to get one of us the stuff beforehand.

If you are bringing items that will be needed later in the process, then please have it there by 3-4pm. We are doing two very diverse styles of beer and the appropriate mash techniques for those styles. Pinpointing the exact time we will need the chillers, yeast, fermentors etc for each brew is impossible, but may be as late as 6-7pm.

This is the current Club brew volunteer list. Please check it to see if your contribution is correct and then please bring it. If you have stuff you can bring that will be available as a backup to this list, Please bring it.

----- DA BREW -----

Beers: 10gal batch size

—English Nut Brown —————Mark & Mark

—Bavarian Wheat / Dunkelwiezen —————Herb & Walter

Yeast Cultures

-Ale #1 ————— AJ 1098

-Ale #2 ————— Jim Leas

Mystery Yeast

-Wheat #1 ————— Herb 3056

-Wheat #2 ————— Herb 3333

Assemble & Crack grains / Hops etc. —————Bob Cotterman

Brew Equip #1 —————Rob Morgan

Brew Equip #2 —————AJ

Sparge pot #1 —————Larry

Sparge pot #2 —————Rob

Sparge pot #3 —————Jim Leas

Extra Chiller —————Larry

Sparge cooker & tank #1 —————Mark & Bonni

Sparge cooker & tank #2 —————Larry

Sparge cooker & tank #extra —————Mark Irwin

Primary - Ferment - Keg - Bring to Picnic July 11-12, #1 ———

Larry (1-2)

Primary - Ferment - Keg - Bring to Picnic July 11-12, #2 ——— AJ

(1-2)

Primary - Ferment - Keg - Bring to Picnic July 11-12, #3 ———

Stacy Groene

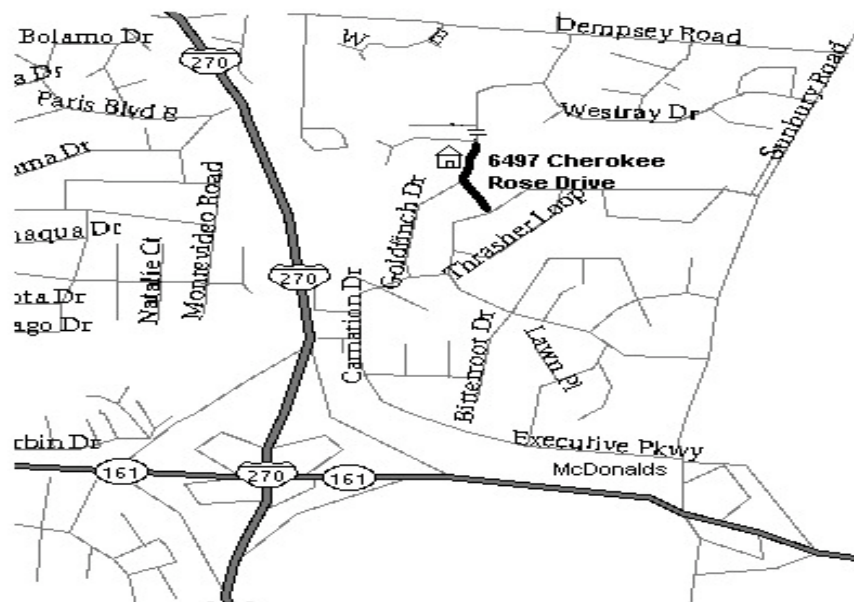
Primary - Ferment - Keg - Bring to Picnic July 11-12, #4 ——— Mark

Irwin

Official Presidential Ceremonial Yeast Pitcher: Bonni Katona

Brew Help / tending / stirring etc:

Stacy Groene Geoff Larsen Dave Turner John Bohn
AJ Rob Morgan Jim Leas Andy Hall
Tom Jones Mark Irwin Mark Katona



Directions:

I-270 to 161 East, exit Sunbury Road
North, Left at first Light (McDonalds) on
to Executive Parkway
Executive Parkway becomes Carnation
at stop sign, turn left at school on Gold-
finch then left on Cherokee Rose. Chero-
kee Rose is dead end, do not try to enter
from Dempsey Road

Club Brew Starts 10 AM / Ends when
last bozo leaves

Hot wings, bratwurst, root beer floats
provided. Bring your specialty

On tap - Pale Ale and Raspberry Wheat.



Jim Leas testing the new Russian SpaceStation.

My Day as a Professional Brewer

By Jim Leas

Actually, the title of this article is extremely deceptive. I recently spent a day brewing with the brewmaster at Watson Bros. Brewpub in Cincinnati. But, let's face it – I didn't receive any compensation (except a free lunch), didn't participate in recipe formulation, and pretty much followed orders. In fact, janitor is probably closer to the truth than brewer. But I'm getting ahead of myself.

6:30am – I arrive at Watson Bros. ready to do some serious brewing using the 15 barrel setup. Brewmaster Jim Strelau had arrived somewhat earlier and had 11.2 barrels of brew water heated up to 127 degrees in the mash kettle. (Note: professional brewers measure all temperatures in Celsius. I translate to Fahrenheit here) We are about to brew a batch of Jim's honey rye ale. The first chore of the morning was to add about 950 pounds of grain to the mash kettle. Besides two-row, Munich, crystal and cara-pils, we are using flaked rye and a bunch of rice hulls to assist in lautering. The brewing set-up includes a grain augur, which is a screw drive that automatically feeds grain into

the mash kettle. Unfortunately, the augur has gotten clogged up with the rice hulls so we have to feed a good deal of the grain into the mash kettle in buckets, stirring with a canoe paddle to avoid clumps. We wear masks over our noses and mouths to keep out the grain dust. Thinking of the analogy to coal miners, I wonder whether brewers suffer from “lager lung.”

7:35am – We begin a 15 minute protein rest at 122 degrees (which is probably a waste of time at best – see Ray Daniels’ article in *Zymurgy*, Summer, 1998). A 30-minute rest at 147 degrees and another 30-minute rest at 154 degrees follow this. We then raise the temperature to 169 and rest for 20 minutes.

11:05am – At 169 degrees, we pump the mash into the lauter tun. The mash has taken about 3 1/2 hours. It takes 40 minutes to pump the mash into the lauter tun.

Cleaning –If you’re an AHA member, you’ve read that “Don’t Worry, Have a Homebrew” adage. There’s no room for that in professional brewing. A ruined batch can result in a \$10,000 loss so worry is paramount. Jim cleans everything meticulously. There is frequent usage of caustic substances and acids to clean and sanitize. He also uses a substance similar to TSP and sprays iodophor on about everything except his lunch.

11:45am – The lautering process begins. I mention to Jim that the lauter tun has a sparge arm just like Listermann’s. He shoots me a glare and says that Listermann’s was patterned after his (or at least other professional systems). We need to continually cut through the grains in the lauter tun with the canoe paddle to avoid a stuck mash. The liquid is recirculated until clear. Meanwhile we clean out

the mash kettle, which will now become the boiling kettle. The runnings are then circulated back into the mash/boil kettle followed by the sparge water. We now have wort. The lauter process has taken over 2_ hours.

Sometime during this time, Jim adds some of our wort to a bit of scotch and presents it to me. Seems this is the traditional drink for a virgin brewer. I graciously accept.

During the lautering/sparging process, we made a keg of root beer. Watson Bros. sells about a keg of homemade root beer every two days. Jim introduces me to the bartenders as the new “root beer boy” which is the lowest position one can hold at Watson Bros. God, what am I doing here?

Jim Strelau is an autocrat in his brewery. He barks out orders and expects to be obeyed. And with good reason. After all, it’s his brewery, his job, his pride at stake and his bonus on the line if anything goes wrong.

2:30 – The boil has started. We’re scheduled for a 90-minute boil with 3 hop additions – all Hallertau. This is a high quality beer! Unfortunately, we now have about 2000 pounds of spent grains in the lauter tun. Guess who gets to shovel it out into huge recycling cans? Yep, it’s me. After cleaning out the lauter tuns, we haul the grain out to a truck that will take the grains to some hungry cows that are just waiting to munch down on all that grain. And, of course, somebody has to hose down and then clean out the inside of the lauter tun with a cleaning solution. Right again, it’s me. This is not a job for the claustrophobic.

4:00 – The boil ends. We now begin the

whirlpool to settle the trub in the center of the kettle. We now proceed to getting the yeast ready. When handling yeast, cleaning precautions double. You'd think we were preparing for surgery or something. Jim permits no talking while yeast is exposed to the air for fear of contamination. He selects about 16 pounds of yeasies for pour batch.

5:00 – We now begin to transfer the wort to the fermenter, which we have previously sanitized. The yeast is pitched into the fermenter. The wort is routed through the glycol heat exchanger, which drops the temperature from boiling to about 68 degrees. The transfer takes 45 minutes.

5:45 – The transfer has ended. We now clean the kettle, the beer lines, the floor, the windows of the brewery and about everything else in sight. I've spent a long day working on a three-level brewery. I've been up and down the stairs so often, it's been like spending a day on a Stairmaster.

7:00 – We're done. According to Jim, brewing is usually a 12-hour day. He says we were a bit long today due to a couple of screw-ups. My guess is that my "assistance" caused most of the delay. In any event, it's been fun and very educational. Fermentation will begin in about 8 hours, but you can bet I won't be coming in at 3am to make sure! If you ever have a chance to be "Professional Brewer for a Day," don't pass up the opportunity. I hope to bring some of "our" honey rye to the group brew on June 7th.

Calendar of Events **Regional Competitions and Events**

Here is a list of upcoming events within a 5 -6 hour drive from Columbus (ROAD TRIP!!!!). This list contains all competitions in the region that we know of. If you know of some others, please let us know.

June 13. Champaign, Il. 4th annual Boneyard Brewoff. AHA SCP. Contact Joel Plutchak at (217) 359-4931 or plutchak@uiuc.edu. Entries due June 8. \$5 entry fee.

July 11 - 12. SODZ Picnic/Campout. Cotterman Farm Somerset, Ohio. Club Brew to be drunk at this party. Maybe we can get Mark I. to do his famous Firewalking Demonstration again.

July 18. Columbus, Ohio. Ohio State Fair Homebrewed Beer Competition. AHA SCP Contact Brett Chance at (614) 644-4126. Entry form due June 20th. This is our "home" competition, last year, very few SODZ members entered, let's change that this year. Also, sign up to steward the competition, it is very educational, especially for those of you wanting to become Drop off beers at State Fair July 11-17.

August 15. Beer and Sweat X. World's largest all keg homebrew competition. Contact Robert Pinkerton at (513)459-1046, robertp@cinti.net.

LIST OF BREWING-RELATED ITEMS OR PLACES ON THE WEB

by Tom Jones

Home Page Title

WWW Address

American Brewer's Guild	mother.com/abg
Association of Brewers (AOB)	aob.org/aob
American Homebrewer's Association	beertown.org
Barley Boys Brewing	barleyboys.com
Big Buck Brewing	bigbuckbrewing.com
Bohemian Brew Systems	bohemianbrewing.com
Brew Bus	realbeer.com/brewbus/
Brew Your Own Magazine	byo.com/BYO
Aardvark	aardvarkbrewing.com
The Brewery	brewery.org/
Cat's Meow III Homebrew Recipe Database	alpha.rollanet.org/cm/3/
CatsMeow3.html	
Custom Brew Haus	realbeer.com/brewhaus/
Dogfish Head Brewing	dogfishhead.com
Great Providence Brewing	americanbrewing.com
Grape & Grainary	grapeandgranary
Homebrew Adventures	homebrewadventures.com
Hops Internationale	tdmdesign.com/hops/
The Hop Page	realbeer.com/hops
Hot Breaking Brew News	southerndraft.com
Malt Extract	nwextract.com
Malt of the Earth B.O.M.	maltbev.com
Midwest Home Brewing Supplies	midwestsupplies.com
Midwest Beer Notes	realbeer.com/beernotes/
Northern Brewer	nbrewer@winter.net.com
Pugsleys	pugsley.com
Sebastian Brewers	register.com/homebrew
Spenser's Brew Page	realbeer.com/spencer/
St. Patricks of Texas	stpats.com
The Real Beer Page	realbeer.com
The Village Brewery	realbeer.com/village/
The WWW virtual Library: Beer & Brewing	mindspring.com/~jlock/wwwbeer.html
Thirsty Bear Brewing	thirstybear.com
Williams Home Brewing Supplies	williamsbrewing.com



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MARK YOUR CALENDARS

June 7
Club Brew
Larry & Molly Pesyna's

July 11 & 12
Picnic & Campout
Cotterman Farm

August 15
Beer & Sweat
Cincinnati

*Locations subject to change
with notice.*