The Grain Mill

Publication of the Scioto, Olentangy and Darby Zymurgists, Inc. March 2001

President's Corner

et me start out this month's article by congratulating Ken Wagner for having his Alt chosen as the next club beer at Barley's Smokehouse. There were five excellent beers under consideration and Ken's beer seemed to be a popular choice, though Jeremy Appel's Porter was a close runner up. I understand that Scott would like to brew the Alt fairly soon, so hopefully we won't have to wait too long to be able to try it.

As those of you who attended last months meeting know, elections are coming up at this



month's meeting. Check out the article elsewhere in the newsletter to see who is running. However its not too late to add your name to the list. Also if you're not willing to serve on the executive, but are willing to help out, please let somebody on the executive know. I'm sure we can find something for you to do.

Thanks to AJ for performing his little experiment in carboy safety at last month's meeting. For those of you who missed the experiment, or would just like to see it again, I will be loading it up on my web site as soon as Bonni downloads the file and sends it to me. I would also like to thank Dan Listerman for lending some of his gadgets to Jim to bring up to last months meeting. Hopefully we will be able to get him up to Columbus to talk to us at a future meeting. Maybe we can get him to talk about the time he grew and malted his own grain for a batch. He's the only person I know who has tried something like that.

Those of you that missed the road trip out to Newark a couple of weeks ago missed a good time. The ten hearty souls who braved the perilous path in the snow out to Newark were not disappointed. We started off by enjoying Angelo's wonderful ales (CONTINUED next page)

Mark Your Calendar...

MAR 8SODZ Meeting 7:00 pm, Barley's SmokehouseAPRIL 12SODZ Meeting 7:00 pm, Barley's SmokehouseMAY 12SNOB's Brewpub Crawl & Homebrew FestJULY 21Ohio State Fair Homebrew Competition

SODZ INFO

The Scioto, Olentangy and Darby Zymurgists, Inc. (SODZ) meets on the second Thursday of each mont usually at Barley's Smokehouse, Dublin Road, Columbus, Ohio.

Meetings begin at 7 p.m.

Membership dues are \$20 per year and are renewable during the member's anniversary month of joining SODZ. Dues may be mailed to:

Eric Drake (Treasurer) 2821 Hiawatha St. Columbus, OH 43211

Members receive The Grain Mill, the club's monthly newsletter. Articles submitted for the newsletter and should be received no later than <u>April 1st</u> for next month's issue and may be submitted by e-mail, preferably in MSWord, to markrichards@columbus.rr.com or on disk in MSWord.

Current SODZ Officers are:

President Mark Irwin irwin.49@osu.edu (614) 457-2487

Vice President Jim Leas jimleas@aol.com (513) 936-3061

Secretary/Newsletter Editor Mark Richards markrichards@columbus.rr.com (614) 268-1178

Treasurer Eric Drake drake.49@osu.edu (614) 267-2823

Membership Director Bonni Katona bkatona@columbus.rr.com (614) 792-7933



The Grain Mill page 2



AT BUNKY'S BREWPUB IN NEWARK

PRESIDENT'S CORNER (continued) at Bunky's and then traveled a couple of miles down the road into Granville to visit Brew's and their impressive beer selection. They had about 20 taps ranging from Old Speckled Hen to Bell's Double Cream Stout to Robert the Bruce Scotch Ale to Lindeman's Framboise. And even better, there was not a Budmilloors tap handle to be seen. On the off chance the draft selection didn't appeal to you, they must have had from 150 to 200 bottled beers available. If you haven't made it out to either place, you need to find the time for a visit. Both are worthwhile stops.



AT BREW'S CAFE IN GRANVILLE

Finally a smaller group of us went down to Cincinnati for the CMI pub crawl two weeks ago. The six of us visited five bars in the Cincinnati area. I don't know whether I had a favorite location on the trip, but my favorite beer of the afternoon was the Fuller's Porter on tap at the Cock and Bull in Covington. For those of you who want to check out some pictures of the festivities including the "Bus of the Beast", the location of the hurling competition, and Palm Pilot sex, check out the web page at <http://www.stat.ohiostate.edu/~irwin/cmi2001.html>.

Let me finish off with one reminder for this month's meeting. If you plan to bring any beer or mead to the meeting, please be as discrete as possible when bringing it into the Smokehouse. Brad, Scott, and Lenny are doing us a big favor by allowing us to have our meetings at the Smokehouse and allowing us to bring our own beer in. The last thing they (and we) need is for them to have any problems. You've all been good about it in the past, so this is just a reminder to keep up the good work. See you all on the 8th.

Beer Quote of the Month: "Beer makes you feel the way you ought to feel without beer." - Henry Lawson



en Wagner's Alt was chosen by vote at last month's meeting as the next club beer to be brewed at Barley's Smokehouse. There were five excellent beers under consideration and Ken's beer seemed to be the most popular choice, though Jeremy Appel's Porter was a close

runner up. Scott would like to brew the Alt fairly soon, so hopefully we won't have to wait long before we can all drink some.



Ken Wagner's Alt

(While it's still a 5 gallon recipe)

7.0 lbs. Durst Dark Munich Malt2.0 lbs. Mutons Pale Malt1.0 lbs. Aromatic Malt

Mash at 149F for 75 min. Boil for 75 min.

1.0 oz. Northern Brewer (whole, a=6.3) 60 min.
1.0 oz. Hallertauer (whole, a=5.3) 40 min.
0.5 oz. Hallertauer (whole, a=5.3) 20 min.
1 T Irish Moss 10 min.

WYeast European Ale Yeast (1338) 32 oz. starter.

Primary 13 days @ 64F in glass. Secondary 10 days @ 64F in glass.

> OG = 1.055, FG = 1.014.IBU (target) = 50.0 BU/GU (est.) = 0.91

> > Notes:

I always add rice hulls to the mash for this beer. The Munich malt I have gotten hasn't crushed well for me.

Upcoming AHA Club-Only Competition Information

Late March 2001

Category 16. Stout & Category 12C. Russian Imperial Stout Bill Hughes will be representing SODZ with his Russian Imperial Stout.

Late May 2001

Category 14. Bock August 2001 Category 19B. Witbier Early October 2001 Category 6C. California Common Early December 2001 Category 10A. Mild



You may already know that CMI is hosting the Bockanalia competition for the AHA this May. They've ended up having to do it on Memorial Day weekend...most likely on Saturday morning (May 26) though they might be able to do it Friday night if necessary.

Elaine Seeley is organizing the competition and hopes to have a good number of judges available. If you have any thoughts on this, please contact Elaine at <quartermoon@earthlink.net>

2001 OHIO STATE FAIR HOMEBREW COMPETITION

The 2001 Ohio State Fair Homebrew Competition will be held Saturday, July 21 in the Voinovich Center (the same location as last year). Entry information will be sent to all SODZ members in March.

This competition would not be possible without the help received from SODZ and other homebrew clubs and brewing professionals in the state. If you previously judged at our competition, you will automatically receive a judging packet for this year. If you have not judged our competition previously, but are interested (and qualified) in doing so, please contact me. You do not have to be in the Beer Judge Certification Program in order to judge, but you must possess the knowledge and experience necessary to provide a sound evaluation of homebrew entries. If you have any questions regarding what is involved in judging at our competition, please contact Mark Irwin or one of the other club members who have judged here in the past.

Another area in which SODZ members have been of great assistance is serving as competition stewards. We will need 8 - 10 stewards, depending on the number of entries received. One steward is assigned to each table of judges and they assist by opening and pouring entries for each judge and help to complete the required paperwork. It is also a great way to gain insight and experience if you are interested in judging at future competitions. If you are interested in serving as a steward, please contact me for further information or speak with one of the numerous SODZ members who have helped in the past.

The competition usually lasts from 9:30 a.m. (arrival time) to approximately 4:00 p.m., with the completion of the Best of Show judging. A one hour lunch break, with complimentary pizza and some non-alcoholic beverages, is provided. I have always enjoyed coordinating this competition and working with all of the judges and stewards who make it possible. If you would like to help at this year's competition, please call me during the day at 644-4126 or email me at b.chance@expo.state.oh.us. I look forward to hearing from you.

Brett Chance Ohio State Fair Homebrew Competition Coordinator

Important Update

SNOB's Eighth Annual Brewpub Crawl & Homebrew Fest (formerly called Beer & No Sweat) date has been changed to May 12, 2001. The bus leaves the Budget Inn at 14043 Brookpark Road in Cleveland at 9:35 a.m. and will visit the following:

10:00 a.m.
The Brewkeeper
11:45 a.m.
Western Reserve Brewing
1:40 p.m.
Great Lakes Brewing
3:40 p.m.
Rocky River Brewing

There will be specials on beers at each establishment. The party begins at 6 p.m. at the Budget Inn, so bring your homebrew.

Seats for the event are \$25, which gets you a seat on the bus and a T-shirt. You may reserve a seat by contacting Dan Kromke (440) 884-5716, <u>nomad@en.com</u> no later than May 5. Your reservation is not confirmed until they receive your money.

Rooms at the Budget Inn cost \$50 for singles and \$52 for doubles. Call (216) 267-2350 and ask for Dan. Reservations will be taken from March 25 - April 30.

CMI Pub Crawl



Photos courtesy of Mark Irwin and Bonni Katona.



COLUMBUS OHIO

Winners at the Real Ale Festival!

"Real ale" describes beers that are prepared and served following the time-proven tenents of British brewers and publicans. "Cask ale" represents the height of this art.

Over the past few years, cask ale has become the hot trend among America's small brewers. As they have learned the art of serving cask ale, consumers have come to appreciate the fresh, flavorful pint that results.



The Real Ale Festivaltm was created to support and exhibit this fine new family of beers. With nearly 150 cask ales being served, the festival represents the largest gathering of cask-conditioned beers anywhere outside of Great Britain.

Barley's Auld Curiosity won 2 medals at this year's Real Ale Festival, a silver for its group and a gold in the American Style Ales Best of Show round. Needless to say, Scott Francis and Angelo Signorino were very happy.

Congratulations to the Brewers at Barley's!



SODZ Sport Shirt with Tipping Stripe on Collar and Cuffs.

Garment washed to mini-mize shrinkage and maxi-mize the soft look and feel, 100% cotton. Colors as shown in picture. Unisex sizes: XS-4XL \$24

SODZ Shirts and Hats can be ordered for a limited time only via email from:

markrichards@columbus.rr.com

White/Khaki/Navy

SODZ Long Sleeve Pique Knit Sport Shirt w/ Contrasting SODZ Logo (not shown)

Full cut, soft and comfortable, this shirt has been garment washed for broken-in comfort and to reduce shrinkage. The shirt is constructed from 7 ounce combed cotton. Available in Black, Navy, Olive, White, & Gray Unisex sizes: XS-4XL \$24

Nominations for SODZ Board of Directors

The following people were nominated for positions on this year's SODZ Board of Directors. If anyone else is willing to have their name put forward for a position, final nominations will be taken at the March meeting before the vote. Please let us know if you're interested so you can be nominated at the meeting, as allowed by the club constitution. The nominees are as follows:

> President: Mark Irwin Kristin Simonsen

Vice President/Program Director: Herb Bresler

> **Treasurer:** Jim Leas Eric Drake

Secretary/Newsletter Editor: Mark Richards

> Membership Director: Bonni Katona

Last Month...

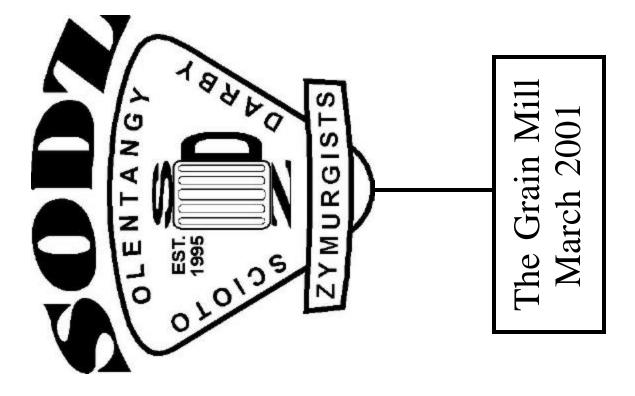
Jim Leas brought along some things from Listerman's for a presentation on brewing "gadgets" and A.J. Zanyk took revenge on a carboy by smashing it in an experiment testing a method he devised to make carboy handling more safe.

This Month...

Elections and homebrew sampling. Please bring a few bottles to share with the club.



The Grain Mill page 7



Scioto Olentangy Darby Zymurgists The Grain Mill Editor 39 East Torrence Road Columbus, OH 43214