



The Grain Mill

Publication of the

Scioto, Olentangy and Darby Zymurgists, Inc.

March 2006

Vol. 11, No. 10

THE PRESIDENT'S CORNER

By RICK DESHONE

Wow! What a busy month February turned out to be. Our early meeting at Brews was well attended, with new members and an interesting tasting challenge concocted by Frank. Eric, sorry you got aced-out at the end by someone that guessed one of your own beers. Remember, never underestimate Frank's deviousness.

The week after our meeting I made it down to the CMI pub crawl. They have been doing this for 9 years and are quite good at it. It was good fun with great company and some wonderful beers to drink along the way. The support they have developed from the taverns and pubs that they visit is quite amazing. This year we visited Nicholson's, The Cock and Bull, Mecklenburg Gardens, the Dilly Deli, and finished at Rock Bottom downtown. Look these places up if you find yourself in Cincinnati. My favorite of the day was probably Dilly Deli, where they had both Duchess de Bourgogne and Gouden Carolus—a bit brutal for a pub crawl, but both excellent. I managed to be the first name called during the raffle and won a great golf shirt from the Cock and Bull. I just consider this a warm up for our raffle at the BBF this year.

The weekend following, it was off to New Albany, Indiana, for Gravity Head. I invited a couple of friends that went on the Belgium trip with me last year. We met the groups from Dayton and Cincinnati and were in a side room this year. It removed us from the Red Room, which we had outgrown, but seemed to take away some of the feel. Being served your drink rather than bellying up to the bar, mingling, and looking things over was not as good. We'll need to bring the party with us next year. The beers, as always, were excellent.

There were 19 beers on tap on opening night. I won't list everything, but here is the list that I had: Old Engine Oil Special Reserve aged in a Scotch Barrel, J.W. Lees 2004 aged in a Port Barrel, Urthel Hop-It (think of a Belgian IPA), ECU 28,

Samichlaus 2001, NABC Stumble Bus 2005. Along the way I remember tasting Batch 7000, Sapient, Dragon's Milk, Old Crusacean, 't Smisje Kerst, and NABC Thunderfoot. Whether I have learned pace, or drank the right amount of water, or just underachieved, I found myself in good shape the next morning. I said goodbye to my friends, grabbed a car and headed down to Atlanta for the week.

If you find yourself in Atlanta, the best brew pub I've found there is 5 Seasons. They had a pretty good variety of beers up including a Koelsch, Dubbel, American Amber, Meunchner, and a nice Trippel (with the unfortunate name of "Flanders Golden"). While there are a number of good beer bars in Atlanta, I recommend 5 Seasons if you are headed in this direction. Friday night, I left the 70-degree temperatures, and it was back to Ohio. I was a bit travel weary Friday night, but I got up Saturday, formulated a recipe for a Mild from my stores, harvested some yeast from the conical, and I was off to Frank's to brew.

It's great to see the club get together and do group brewing events. It's a great way for members

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SODZ MEETING

Monday, March 13, 7 p.m.

Bogey Inn

6013 Glick Road
Powell, Ohio

On Tap this Month
Rogue Dead Guy Ale

Evaluating Beer

AHA Club-Only Competition Style
American Ales

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:

Mark Katona, Treasurer
2574 Zebec Street
Powell, OH 43065

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 bkatona@columbus.rr.com.

Current SODZ officers are:

President

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SODZ Web Site

www.sodz.org

(President's Corner - Continued from p. 1)

to get to know each other, see what other brewers use for equipment, learn techniques, and discuss brewing. If you are a new member and want to learn or share your experience, I highly recommend these events.

We will have a lot to do this month to get ready for our BBF competition. We were able to finalize a site and will be holding the event in the side room at the Winking Lizard Crosswoods location. I want to thank John Lane and Pauline Salviano for their support of the club. Registration is now open on the SODZ website. Remember that several verbal challenges have been made, so we need SODZ members to register and submit your beers if we plan on keeping any of our prizes.

At our meeting we will hold the election of officers for the coming year. None of the current slate of officers have termed out, and all were nominated unopposed at the last meeting. While it's great that this group has agreed to serve another term, the club will need to groom other active members for next year when every officer will have served the maximum 2-year term in their positions. We have a lot of great people in the club, and I'm sure next generation of officers are among you.

I look forward to seeing all of you at the meeting and at the competition on April 1st - No Fooling.

THEY'RE STILL AVAILABLE!



The SODZ 10-Year Boil shirts to commemorate our tenth anniversary are available in sizes M to XXXL and are reasonably priced at only \$15 each.

Purchase your shirt at the next SODZ meeting and wear it at the British Beerfest on April 1.

UPCOMING AHA CLUB-ONLY COMPETITION SCHEDULE

COC Category	SODZ Judging	AHA Due Date
BJCP 10. American Ale	March 2006	4/01/06
Extract. All styles (>50% extract)	April 2006	5/12/06
BJCP 24-26. Mead	July 2006	8/12/06
BJCP 13. Stout	September 2006	10/13/06
BJCP 6. Light Hybrid Beer	November 2006	TBD

COMPETITION CORNER

(OR "POUR DECISIONS")

By JAY WINCE

Okay, Now that I have officially appointed myself the unofficial "Competition Director" of the SODZ organization, I felt that it was time to put a few thoughts to print. First off, the unofficial title of "Competition Director" does not mean that I am in any way connected to organizing our own British Beerfest Competition (BBC). That honor belongs to Frank, who is again doing a great job. Bob Breckler has stepped forward to coordinate sponsorship for the event and we have been making steady progress in signing on sponsors.

I, on the other hand, have been aggressively trying to promote competition entry to our membership. I would like to see us as a club, enter more competitions and have more members take part in competing, and yes that includes entering our own BBC. Frank's idea of the Lucci Challenge is a great event within an event that should boost our own club's entries into the BBC. Recently at meetings I have made announcements about upcoming events that we as a club could enter en masse. The best response so far was to Mark Irwin's humble 300+ entry Boston Homebrew Competition, in which we had a respectable amount of entries for an event that distance away. (Any numbers on how

many we sent, Mark?) I also know that we had some entries sent to the Kansas City Biermeisters event in Kansas City, MO, and to the America's Finest City competition held in Southern California

I will try and continually bring upcoming competitions to your attention, usually via the SODZ Yahoo Group forum, but I would also like to start posting upcoming events monthly in *The Grain Mill*. I would also like to post results for any and all members who take awards at competitions each month in *The Grain Mill*. Anyone entering and placing in events would contact me via e-mail so I could make sure that this information is presented for our entire club to see. It is a great feeling to win and be recognized by one's peers.

Also, perhaps we could start to post regular articles to *The Grain Mill* about competitions in general. Many of us have judged or stewarded at some fine events and could comment on the volunteer experience. There is much one can learn while having a great time when participating in this manner. Some could offer tips on how to choose which styles to enter and how to enter your beer in the proper style. This itself can make the difference between winning a medal or not placing at all. We could also give helpful advice to competition

(Continued on p. 4)

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(Competition Corner - Continued from p. 3)

novices on how we brew, bottle, store, and ship our entries. Some of us have specific styles that seem to do well repeatedly. We could offer tips on recipe formulation and process specifics.

The main key is to just get out and enter. Put the ego in the closet and toughen the skin. Not all comments will be positive, but most will be constructive and helpful. Remember most of all that judging is subjective, and what one group of judges does not like, another group just possibly will.

Many of us have been crushed at one event only to take a medal the next week in another. What you will usually find is that if your beer is good, and you enter it repeatedly, you will see consistently good scores, even if there is a bad score in the mix. Take it all in stride and have fun tweaking your recipes in the process.

Competition is not for everyone, but it can be a rewarding part of the brewing experience. You may find that if you attend competitions, the act of just participating is in itself a great reward. I feel that we should all at least try it and see if the experience is one we feel worthwhile.

I would like to close by listing the most recent competition winners from the club. I look forward to seeing this list grow and to see new names appearing regularly. Many of you brew great beer that we have all enjoyed at club events. Take a chance and enter.

Nas Dravi!!

POUR DECISIONS

A Compilation of This Month's Competition Winners

2006 Boston Wort Processor's Boston Homebrew Competition

Category 2 - Pilsner

- HM – Jay Wince 2b-Bohemian Pilsener, "St. Wincelas"

Category 3 – Euro Amber Lager

- 2nd place – Jay Wince 3b – Oktoberfest, "Autumn Harvest"

Category 25 – Melomel

- 3rd place – Bob Breckler 25c – "Pawpaw Melomel"

Also of Note:

- Jason Roeper of the Blotarian Brewing League took a 1st in Sour Ale with a Frambrozen Beer and 2nd in the Porter category with a Brown Porter



SODZ IRON KETTLE III

Be afraid, be very afraid. The SODZ Iron Kettle III challenge is coming this May 6th. That's right, the officers of the club decided to tie three things together into one monster event. On May 6 we will be holding the Iron Kettle Challenge, we will be registering as a Big Brew site with the AHA where Rick (with the assistance of one or more club members) will brew a Rye IPA. The Rye IPA will also be our club brew this year and will be available for all to consume at our club picnic in July.

AHA Big Brew is a great event in itself. Brewers throughout North America will be brewing one of the two recipes listed on the AHA site. By registering our site with the AHA, people who are interested in learning about homebrewing will be invited to stop by and see the process.

Each year our club picks a beer style and selects a team of members from the club to brew that beer. The beer is brewed, kegged, and brought to the club picnic in July for everyone to enjoy. We felt the Rye IPA recipe would be great for the club beer this year. This is also a way to keep Rick from brewing with the Iron Kettle ingredients, that only he knows going into the event. (His beers aren't allowed to win even though the judges at the September meeting may prefer them).

Now for the Iron Kettle Challenge. This was originally intended to be a team event where two or more brewers form a team to tackle the challenge. Here's the way it works. Each team shows up at the challenge with all the equipment they need to brew a beer. They also bring whatever yeast(s) they wish to brew with. The challenge is that until the morning of the event, they don't know what the ingredients will be. At the start of the day, each team is given a kit of ingredients. The kit will contain base grains (or extracts), specialty grains, and a selection of hops. The kits are designed with enough contents to brew a 5-gallon batch of beer. There will also be enough variety of ingredients in the kit to brew several different styles of beer. The team decides how much of each ingredient to use to formulate their recipe. A

team can request 2 kits if they wish to make a double batch.

Each team must review their kit and formulate a recipe. The recipes are submitted and the beer's style named by each team prior to brewing. Only ingredients from the kit and the yeast that each team has brought can be used to brew the beer. Afterwards, brewers take their beer home to ferment and finish. Because each brewer takes their own beer home, often a team has two entries in the September judging. As we have seen in the past, there can be considerable difference between two entries that originated from the same batch brewed at the challenge.

In the fall at our September meeting, brewers who participated in the event are invited to bring in their beers for judging. A panel will be selected to judge the entries based upon the style that was specified the day of the challenge. The team that best achieves the style they were attempting to brew will be declared the winner of the challenge.

To give you an idea of the challenge, here was the ingredient kit given out at the 2004 challenge.

Grains

- 8 lbs Durst Pilsner
- 4 lbs Durst Munich
- 2 lbs Weissheimer Vienna
- 1 lb Dinglemans Special B
- ½ lb Weyerman Dark Wheat
- ½ lb Weyerman Carafoam
- ½ lb Weyerman Carawheat
- 1 oz Weyerman Smoked Malt

Hops

- 1 oz Spaalt Special Leaf – 4.8%
- 1 oz Northern Brewer Leaf – 7.6%
- 1 oz Tettnang Leaf – 4.5%
- 1 oz Yakima pellet – 15.7%

Due to the number of entrants who appeared armed with only English Ale yeast, we had several Alt beers emerge from this event and several less than politically correct hand gestures at the kit designer.

This really is a fun event. Rumors of experienced brewers deliberately trying to mislead the less experienced in their recipe formulation are greatly exaggerated, and no one has actually been caught putting something into someone else's brew pot when they weren't looking. At our next meeting, we will have a sign-up sheet for those who wish to register for the challenge. We need to get an idea of how many teams and kits will be needed for the event this year, so that we can begin to plan the ingredients and develop an order.



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BIRTH OF A MICROBREWERY

By JUSTIN MULHOLLAND

Here's the story of our quest. About three years ago my dad Bub, Joe, and I were drinking. As usual, our drinking made us drunk. Although I enjoy drinking, it does tend to lead to every bad decision I have ever made; and on this faithful evening, we began discussing a microbrewery. Unfortunately, sobriety did nothing to calm our urges.

Damn the business plan. Damn common sense. We didn't need a building or funding. The first thing we needed was a brewery, so we started shopping. We eventually found a system on <http://www.nabrewing.com/> and after a few phone calls we scheduled a pick-up date. This is where the story turns interesting, more like fate.

We rented a 21-foot truck from Penske and Bub, Joe, and I loaded up and headed east to Pennsylvania. Like good little drunks, we mapped our route according to the ancient family tradition of hopping from brewery to brewery like our ancestors and their "Forts."

Our first stop was the Brew Keeper in Cleveland. The Brew Keeper is home to Ohio



Brewing Company, makers of Hippy IPA. As we pulled into the parking lot, our first round of fate struck us a mighty blow. The transmission

fell out of the bottom of the truck and landed on the ground, thereby stranding us...at a brewery.... with the wives not expecting us home for three days. Knowing that such good fortune only befalls the terminally ill, we said an Our Father and entered the brewery.

A couple of hours...or was it days...passed and we used our "misfortune" as a means to network with the local brewing staff and see just how many free beers we could obtain. It is there that we met Vince Falcone, who used to brew at the Elevator. He gave us valuable insight into the world of Columbus brewing and gave us quite a few names of the major players on the scene. We told him of our quest. I'm pretty sure he thought of us as full-of-s*it drunks with nothing better to do than waste their

Tuesday morning at a brewery, but any question of our sanity was later laid to rest.

The remainder of the trip to Pennsylvania was fairly uneventful except for Bub's bank (another story altogether) and my SARS pandemic (I

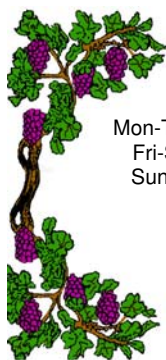


took the fall for the other two by becoming the aforementioned terminally ill). The brewery was housed at a Renaissance Faire. It was pretty much turn key with a Kettle, Liquor Tank, Mash Tun, 4 Fermenters, 5 Serving Tanks, a Meheen Bottler, Keg Washer, filter, and plenty of other toys. This guy brewed four months out of the year and the little system couldn't keep up with demand, so he was getting into a 15 BBL. I hope to have that problem someday. We loaded her up and headed home full of happiness and glee...until the truck broke again.

As we entered Cleveland from the east, fate once again struck us a mighty blow. Pulling up to a toll booth, we noticed an odor reminiscent of burnt liquid malt extract. The left side brakes were engaged and the rotor was glowing red. Joe released the emergency brake but it didn't help. We were not about to go through the ordeal of unloading a truck, just to load a truck, just to have another one break on us. We hadn't had any drinks yet, so there was no readily available fluid to cool the brakes. As a last resort, we used snow to shock cool the rotor and diverted our route to make good use of all the available "forts" to let the brakes cool periodically.

Now we have a fully functional 3-1/2 BBL brewery and the ability to make 365 BBL per year in Bub's garage. You should have seen the look on Vince's face when we pulled into the Brew Keeper with another broken truck full of brewery.... Priceless. We are not licensed yet, so we are restricted on the amount of beer we can make per year. We definitely cannot sell anything we make, but Bub has become very popular in the neighborhood; and I had to install an alarm on my garage to keep my neighbors out. On a side note, if you rent a truck from Penske, check the left front rotor for cracks. If you find our truck, don't rent it.

I would like to invite you all to brew on this system on April 8th. We're still working out the kinks but we can discuss this at the next meeting.



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Fri-Sat: 11a.m.-9 p.m.
Sunday: 1 p.m.-6 p.m.

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KANSAS: MORE THAN JUST TOTO AND DOROTHY

By JAY WINCE

I recently had occasion to spend two consecutive weeks in Manhattan, Kansas, on business. While attending seminars at the American Institute of Baking, I sought out other more personal things to do in my spare time than just study baking.

Kansas is quite often wrongly described as "just wheat fields and tumbleweeds" by many who have never spent time there. While there are many miles of wheat, and tumbleweeds do occasionally roll across the roads, the landscape is rolling and quite often very beautiful. Cattle are numerous and you may just find the best steak you've ever had at a cozy small town restaurant. To go along with the great steaks, Kansas is also home to some great brewpubs.

Manhattan, known as the "Little Apple" by local residents, is home to Kansas State University and is a town of around forty thousand permanent residents. The school has about twenty-five thousand students, so when classes are in session there is quite a lot of activity.

Manhattan is also home to The Little Apple Brewing Company. This 7-barrel brewery is located in a small shopping center and has been around almost 10 years. They offer at least 4 regular full-time house beers and 2 or 3 seasonal specialty beers on tap, as well as a small selection of bottled micro and macro beers. During my recent visit the tap list consisted of a pale ale, a brown ale, a dry stout, and an American-style wheat as the regular selections. The two seasonal selections on tap were an English-style barleywine and Poor Richard's Ale, the beer designed by Tony Simmons of Pagosa Springs, Colorado, to celebrate Ben Franklin's 300th birthday. The two seasonal beers were excellent with the 9.6% barleywine being very nicely malty with a good balancing bitterness and the 7% Poor

Richard's showing a subtle molasses/brown sugar character beneath the nice malt complexity. This was a beer that was deceiving in strength as it was very easy drinking. To go along with the good house beers, Little Apple has great food and is known for having the best steaks in the area. All are certified Black Angus beef and are prepared to order. The wait staff is also knowledgeable and friendly.

Over the weekend between seminars I decided to head out in search of other breweries. My travels took me to Lawrence and Topeka, both of which had good brewpubs.

My first destination was Lawrence and Free State Brewing Company. Lawrence is home to the University of Kansas and has a thriving, nicely preserved downtown area that is great for walking and exploring. Free State, located mid-block in this downtown area, is a fantastic pub with a modern two-level layout that overlooks the main bar and the brewhouse. Of the seven or eight beers on tap, I sampled two Imperial Stouts, one barrel aged, an oatmeal stout, a pale ale and their brown ale. All were excellent with my favorite being the very nice APA. It was nicely balanced with a great hop presence. Sadly, there weren't any IPA's on tap at either Little Apple or Free State.

As the afternoon passed and it approached the dinner hour, I decided that I had better be on my way. My next destination was Blind Tiger Brewing in Topeka, the state capital. Blind Tiger is located on the south side of the city just off of the outer belt. My take on Blind Tiger is that it seems to be in flux. They have been known in the past as a great place for dinner and good house beers, but it appears that they are going to reorganize into a sports bar type of facility. This seems a shame, as it is a very pleasant atmosphere with a large dining area. The beers, although rather unspectacular, were very sound and enjoyable with the American brown standing out in my mind.

(Continued on p. 8)

(Kansas - Continued from p. 7)

As the sun was sinking low in the sky, I decided that I should be heading back to Manhattan and my comfortable hotel. I didn't want to be out too late as I had plans for the following Sunday morning.

Before heading out on my trip, I had contacted a homebrewer in Manhattan with hopes of hooking up and sharing beers and conversation. We had met up that Friday evening at Little Apple and had a great time over dinner and beers. Joe Aistrup is the political science department head at KSU and has been homebrewing for about 10 years. He had an article in *Zymurgy* a couple of years ago titled "The Half Buck a Pound Brewery" that featured his brewery and his take on Randy Mosher's "Buck a Pound Brewery". Joe has also won awards in the National Homebrew Competition, most recently taking a silver medal in 2005 for his Dusseldorf altbier. We had decided to brew on Super Bowl Sunday, as neither of us was particularly interested in watching football. I in particular had nothing else of consequence to do and brewing is always a good option.

I arrived at Joe's home at 10am, and the kettles were already fired. He had the mash set and was firing the sparge water. The English brown ale we were brewing had placed in the first round of the 2005 NHC; and Joe having thought that it was just past its peak when entered, wanted to make a fresh batch to try to time the peak flavor profile for this year's competition. We enjoyed his excellent north German pils and his fine experimental dry-hopped Kolsch during the afternoon brewing session and finally finished cleaning up as the dinner hour approached. After enjoying the delicious tortilla soup and corn bread that Joe's wife Shelley had prepared for dinner, we sat and talked for some time before I finally decided that I had imposed enough and needed to be heading back to the hotel for some well needed rest to get ready for my second week of classes.

I would recommend that anyone traveling for a couple of weeks in one location look up the local homebrew club and try to meet some of its members. My recent experiences with the Minneapolis/St. Paul clubs and the Little Apple Brew Crew were much enjoyed, and the new people that Lori and I have met will I'm sure become long time friends.

As stated at the top, Kansas is much more than just Toto and Dorothy. I only touched the tip of the iceberg and I enjoyed fine beer, fine food, great company and helped brew what I hope will be an award-winning brown ale to boot, all on a business trip. May your business trips, and pleasure trips as well, be as bountiful. See you soon.

Slainte!!



CALENDAR OF EVENTS

Mark your calendars for these meetings and future beer events!

- April 1 SODZ Meeting, 7PM, Bogey Inn (Dinner, 6PM), Beer Evaluation
- April 1 SODZ British Beer Festival, Location TBA
- April 8 AHA Club-Only Competition Entries Due (American Ales)
- April 10 Michigan Group Brew, Ann Arbor
- April 16 Newsletter Materials Due (bkatona@columbus.rr.com)
- April 17 Easter Brew, Mark & Bonni Katona's House
- April 22 SODZ Meeting, Location TBA, Topic: Meads
- April 22 NHC First Round Judging, J.W. Dover, Westlake
- April 22 Cleveland AleFest, Wolstein Center, Cleveland State Univ.
- May 12 AHA Club-Only Competition Entries Due (Extract Beers)
- May 6 Big Brew Day, Iron Kettle Challenge & Club Brew for Summer Picnic, Rick DeShone's House
- May 15 SODZ Meeting, 7PM, Location TBA
- June 11 Afternoon with the Brewers, Barley's
- June 22-24 National Homebrew Conference, Orlando
- July 15 Ohio State Fair Homebrew Competition, Fairgrounds
- July 16 SODZ Picnic, Location TBA
- August 12 AHA Club-Only Competition Entries Due (Meads)
- August 18 Beer & Sweat, Cincinnati
- Oct. 13 AHA Club-Only Competition Entries Due (Stouts)
- Nov.-Dec. ?? AHA Club-Only Competition Entries Due (Light Hybrid Beers)

CMI PUB CRAWL February 2006



Mark, Rick, Don & Pam



Brian, Bonni & Jim



Steve's Birthday Party at Thirsty Ear
January 2006



YOU CAN PLAN YOUR BREW, BUT YOU CAN'T ALWAYS BREW TO THE PLAN!

BY FRANK BARICKMAN

For me, brewing is more an exercise in planning than performing. Planning is involved all throughout my brewing process. I first plan what I am going to brew. I then plan when I am going to find the time to buy the ingredients. I next have to plan a window of time, make a yeast starter and, of course, that has to be tied into the plan of an 8-hour block of time so that I can brew. Balancing work, family, and brewing all takes careful planning, especially with a 1 year old! So given this much planning is involved, I should never have a problem during a brew session, RIGHT?

It was a cold Saturday January day. I had just arrived home from taking the daughter to gymnastics class. It was now time for some 'ME' time; it was time to brew! I was going to embark on a journey to create a big bad monster of a beer! I was going to brew a beer so dark and thick that it could also be used to stain the woodwork in your house. This was going to be a great day! It was time to brew a Russian Imperial Stout.

After firing up the jet burner to heat the strike water, I decided to venture down to the cellar to grab the hops for this concoction. On my way down the stairs, I noticed a puddle of water at the landing. "Oh No, what the #@*# is this?" Upon further investigation, it had turned out that my basement was flooded! Did I forget to mention that the whole basement is finished? The new sump pump that I had installed 2 weeks ago failed. When I put the cover on the sump pit, I twisted the power cord around the float switch and prevented it from turning on! So even worse, the problem was my fault. #@*#, brew day is ruined!

Back to the garage, I turned off the burner in defeat; there will be no brewing today. My wife and I then proceeded to clean the basement and salvage what we could. Numerous fills of the Shop-Vac, 2 dehumidifiers, 4 fans, and 6 hours later, the basement was starting to dry. Ok, at least there was no more standing water.

Wow what a day! So why should I let this get me down? Why should I deny myself the pleasures of brewing with the night so young? 7:30PM; I broke my cardinal rule of drinking before boiling, grabbed a beer, and fired up the strike water. The brew session was nothing memorial except that I finished with a good 'buzz,' had the brewery clean, and was in the fermenter by 2:00AM.

My wort sample had been sitting in the garage and was at 60.1F, so I thought I would take a gravity reading. When I placed my hydrometer into the wort and gave it a spin with my fingers, the damn thing jumped back out of the sample jar! What is going on here? Carefully placing the hydro back into the sample, it was then that I realized this had

turned into something special. I had hit an all-time high OG, 1.130!!!! Wow, I had actually hit about 82% efficiency with a big beer!



Feeling very proud of myself, I decided to leave the fermenter in the laundry room overnight because of the cellar problems early that day. I got to bed at about 3 AM and thought what a good day this had turned out to be!

Morning came around and the day was off to a slow start. I had slept in a bit and was tired from big day yesterday. I proceeded to survey the damage in the basement. It could have been worse, yet it's \$\$\$\$ to bring it back to its original condition. Bummed, I decided to go and check the fermenter in the laundry room.

Opening the door to the laundry room, I was overcome with a pleasant aroma of roasted barley, chocolate, and malt. Ah yes, the smell of barley in the morning! Then, I opened my eyes!! The moral of this story is that you can plan all that you want, but sometimes brewing beer is just that, brewing beer. Oh, yeah, and a picture is worth a 1000 words!



Please note, no animals or small children were hurt by this fermenter blowout!



SODZ 3rd Annual British Beerfest Competition

aka: The Irwin Memorial (yes, he's doing fine)

at:

Winking Lizard (Crossroads)

100 Hutchinson Ave. Columbus, OH 43235

Saturday, April 1, 2006 10:00AM

Scope: The scope of this competition is limited to the traditional British BJCP styles including Mead and Cider.

Eligibility: The competition is open to all non-commercial, home-produced beers and meads. Enter as many categories and as often as you wish. Competition organizers, sponsors, judges, and stewards may enter the competition but may not judge or steward any category that they are entered in.

Categories: The SODZ British Beerfest will accept entries from the following categories as defined by the 2004 BJCP Style Guidelines:

8.	English Pale Ale (all subcategories)
9.	Scottish and Irish Ales (all subcategories)
11.	English Brown Ale (all subcategories)
12.	Porter (all subcategories)
13.	Stout (all subcategories except 13E. American Stout)
14.	India Pale Ale (14A English IPA only)
19.	Strong Ale (19A. Old Ale and 19B. English Barley Wine only)
24.	Traditional Mead
25.	Melomel (Fruit Mead)
26.	Other Mead
27.	Standard Cider and Perry (all subcategories)
28.	Specialty Cider and Perry (all subcategories)

All entries must indicate both a category number and a sub-category letter in addition to a written description of the style. All entries will be judged according to the appropriate sub-category style guidelines. However, categories may be combined with related categories for the purpose of awarding prizes. Multiple entries per style are allowed.

Entry Fees: \$6 for first entry, \$4 per additional entry. (Checks payable to SODZ.)

Registration: All entries must be pre-registered by Friday, March 24, 2006. Pre-register online

(Continued on p. 12)

(Competition Flyer - Continued from p. 11)

at www.sodz.org. Please print out the completed entry sheet, fold so your name appears on the front, and attach it to the beer bottles with a rubber band. Include entry fee (fold within label if you like). Flights will be fixed prior to event, so no late entries will be accepted. Two bottles per entry are required; bottles from 10 to 24 oz. may be used (judges will be served beer in a pitcher). Promash competition forms will also be accepted.

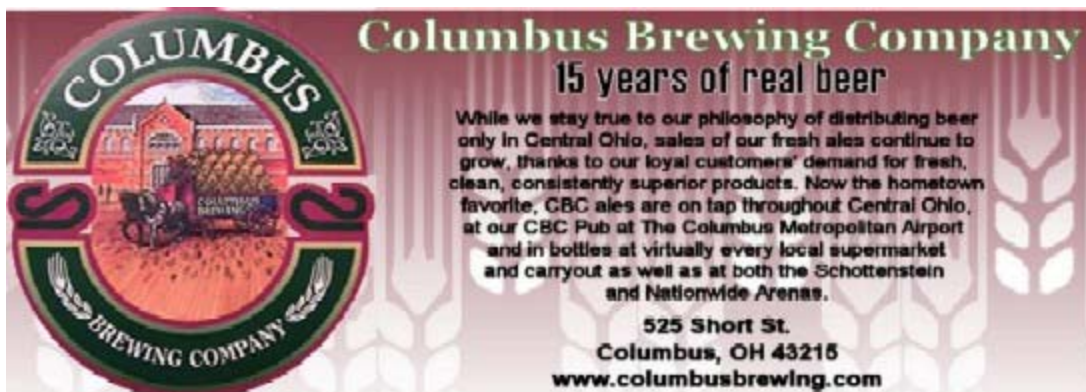
Mailing Instructions: Entries are due between the dates of 3/13/06–3/24/06, unless they are pre-registered and hand carried by a judge and/or a steward. Please ship entries to:

Columbus Brewing Company
Attn: SODZ BBF Entries
535 Short St.
Columbus OH 43215

Call for Judges and Stewards: Judges/Stewards are invited and encouraged (OK begged) to join us. The competition is BJCP-sanctioned, and BJCP points will be awarded. If you are interested, please sign up at www.sodz.org.

Awards: Prizes will be awarded for first, second, and third place for each category (to be determined based on the numbers of entries in each style, etc.). In addition, there will individual awards given to the "Best British Beer" (BOS). Meads and Ciders will be not be eligible for "Best British Beer", however a separate award will be designated for the best Mead and/or Cider. "Best British Beer" will be awarded a traditional English "Yard Glass." Flight winners will win a smaller "yard-style glass," and second and third place will be awarded ribbons.

Additional Information: For more information, please feel free to contact Frank Barickman by email: fbarickm@columbus.rr.com or by phone (614) 354-8750.



THANKS TO OUR 2005 BRITISH BEERFEST RAFFLE SPONSORS

Be sure to express your thanks to the following for their donations
of raffle prizes and support of our 2nd Annual British Beerfest Competition:

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