



# *The Grain Mill*

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

March 2008

Vol. 13, No. 11

## **The President's Corner**

*By Frank Barickman*

It is hard for me to believe that we have just held the 5th SODZ British Beer Fest. We have come along way from the first competition held in 2004. This year we had a record number of entries, doubling what we had 5 years ago at approximately 70 (Remember, we used to have ringers!). That's tremendous growth! Being that we have kept the BBF to a limited scope competition, receiving 140 entries is quite good! Many competitions equal that but are open to all styles. Congratulations to all the winners! Thanks to all SODZ members who made this a success. A special thanks to Bob Breckler who organized this year's event (get that Organizers report in!) and Steve Huckaby who served as the head judge. I know that there are many others to thank, but I will leave that to Bob for an article later in this issue.

As promised, I brewed 2 beers for the Lucci Cup Dry Stout competition. As I mentioned, I have never brewed a very good dry stout and the judges at the BBF confirmed this! My all-grain version scored a 28.5, and my extract version scored a 24. I have not seen the score sheets, but I can admit those are not exactly stellar! So this year I must bow down to Scott Taylor who scored a "39" with his TBF Stout. By the way, Scott graciously informs me that TBF stood for "To Beat Frank". Also congrats to Kirk Gaston who scored close behind him with "38.5". Great job guys, now I would like to try some!

Also congratulations to Dan George! Dan's Robust "Porter All Aboard" was judged the highest scoring porter brewed by a SODZ member in the BBF. Since it scored above 30, Dan will represent the club in the upcoming AHA Club-Only Competition, Perfect Porter.

This month's meeting will be held at the Winking Lizard at Crosswoods on March 10. As always, if you are planning for dinner, please try to arrive between 5:30 and 6:00. Formal meeting will start around 7pm. I would really like to try and keep on time since I know many of you have other things on your schedule. Elections will be held and Mark Katona will be guiding us through a "Doctored Beer" session.

Planning for the NHC 1<sup>st</sup> round judging is continuing. There will have several sign up sheets at the meeting asking for help. We will need help with coordinating "Beds for Judges", unpacking shipped entries at CBC, a cellar master who will be responsible for making sure entries are where they need to be, raffle master, stewards, judges, and a whole bunch more. The current plan is to hold the first session Friday Night (4/18) starting at 6:30pm. Two sessions Saturday; 9am and 1pm (4/19), and then a final session 9am Sunday (4/20). We must be out of the Biersch no later than 3pm and preferably earlier since Billy Joel will be in town for a concert Sunday night 4/20 (Get your tickets now!). If you cannot make the meeting and would like to help, please contact me.

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## **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)

On a final note, I just wanted to personally thank Rick DeShone for his time and service to the club. Rick has decided not to seek re-election for his current board position as secretary. Rick tells me he has been very busy with his successful growing business and family activities. He warns me that 2 teenagers will do that to you! Rick has served the club in numerous ways being a past president, vice-president, secretary, and Christmas party host. He revamped the SODZ website and still is webmaster/web server host. He has also started some great club traditions such as the Iron Kettle Challenge and the Black Death! (I will not mention anything about Victory malt, the never ending bag.) Rick tells me that he still plans to remain active in the club and will be around when his schedule permits. Please join me in raising a pint to Rick.

**March Meeting**  
**Winking Lizard (Crossroads)**  
**Monday, 10<sup>th</sup>, 7:00 PM**

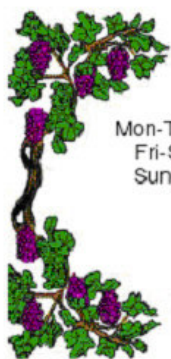
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## WELCOME, NEW MEMBERS

*By Bonni Katona  
Membership Director*

February proved to be a great month for recruiting new SODZ members. We now have 50 current SODZ memberships. This month we welcomed the following members who have joined our SODZ family:

Mike Bals of Grove City  
Doug Peterson of Plain City  
Rory Schmidt of New Albany  
Michael Tatro of Zanesville

In addition, the following members renewed their memberships.

Bob Breckler  
Sean Dawson  
Dan George  
Victor Gonzales  
Mike & Laura Madden  
Rob & Anna Schott  
Doug Sershen  
AJ Zanyk

We look forward to seeing all of you at future SODZ events!

## UPCOMING AHA CLUB-ONLY COMPETITION SCHEDULE COC Category SODZ Judging AHA Due Date

- Perfect Porter Challenge March/April 2008, entries due by 3/21
- Extract Beers May 2008 TBA
- Mead August 2008, entries due by 7/25
- Imperial Anything Sept./Oct. 2008 TBA





**229 Xenia Ave. Yellow Springs, Ohio**  
**937 767-1607**

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

## **Review of Low Cost Stainless Steel Conical from EBay**

*By: Frank Barickman*

I purchased this product on February 07, 2008 from "homebrewhousediscount" on EBay. Product arrived on February 14<sup>th</sup>, 2008; happy Valentines Day to me! The 7 gallon fermenter was packed in a double box and wrapped nicely in bubble wrap. Very good packing job!

Initial visual inspection of the unit was very positive. Welds were nicely done and appeared TIG'd. Both the bottom port and racking port are constructed by welded unions. There is a third port that contains a dial thermometer that is installed with a weld-less type fitting (O-ring, washer, and nut). Several of the external welds can be seen through the walls of the vessel, but this is expected with a good penetrating weld and this gauge of material. All of the valves are stainless steel. The lid and the top ring of the hopper both have gaskets that appear to be made of silicone rubber. This is a nice feature in that an air tight seal is easily achieved without much pressure being applied to the lid. The lid is held in place by a cross bar that is placed into the frame of the conical. A small SS plate and bolt are used to hold the lid in place and apply pressure. The conical hopper itself is very solid and appears to be made of approximately 1/16" stainless steel (SS). It does not appear to be that cheap thin grade SS that cheap brew pot and win fermenting vessels are made of.

The racking port does not contain an integrated racking arm, but the EBay advertisement never claimed that it did. This is very minor in my opinion. A racking arm will allow you to grab more beer out of the bottom of the cone while not gathering trub technically. You simply rotate the arm until you just start to get trub, and then back it off a degree or two. No worries in the big scheme of things. This is a 7 gallon conical and the amount of beer technically lost here is very small. (If this is a major concern, the bottom dump could still be used if you had dumped most of the yeast.)

After visual inspection, I cleaned the product. This is important (as instructed) to get all of the machining oil and debris from fabrication off the metal. I first scrubbed it with a green scrubby and powdered Bar Keepers Friend. I then rinsed and cleaned again with a strong concentration of OxyClean, again rinsing after scrubbing. I next filled the vessel up with water only to find two additional small problems. (1) The thermometer port with slowly leaking, and (2) the racking ball valve had a slow drip. The thermometer was remedied simply by tightening the nut on the backside of the weld-less fitting. The ball valve had me perplexed. After rinsing the ball valve several times in the "½ open" position, this solved the problem. It's my theory that a small piece of metal or debris had been stuck in the seal causing the slow drip. By flushing it 5 or 6 six times (about 30 gallons of water) this seems to have fixed it.



For a final cleaning, I filled the conical with 120F water and a strong solution of PBW. I let this sit overnight! I should mention that I tested the thermometer calibration and low and behold, it was spot on! According to my thermometer standard, the dial thermometer was within a degree! I have never had this experience with a bi-metal type dial thermometer.

I should mention that I contacted the seller about the ball valve issue and he agreed that it was odd. He also agreed to ship me a whole new conical

ASAP if I had problems, stating “that’s how I roll!” That is just awesome customer service in the world we live into today.

So in summary I would recommend buying this fermenter if you are in the market for a 7 gallon SS conical. I know I am considering another in the near future. As everyone knows the cliché; “if it appears to good to be true, it probably is!”, this is certainly not the case. Great price, great product, and great service!



Located in the heart of the Arena District at 401 N. Front Street. The place to sit back, relax, and enjoy great food and fresh beer. Gordon Biersch offers a full service lunch, dinner, happy hour, brunch, and bar dining experience. For your personal dining experience: call 614-246-2900.

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## **THANKS TO OUR 2008 BRITISH BEERFEST SPONSORS**

Be sure to express your thanks to the following for their donations  
of sponsorships and raffle prizes in support of our 5th Annual British  
Beerfest Competition:

**The Winking Lizard**  
**Brew's Cafe**  
**Columbus Brewing Company**  
**Gordon Biersch**  
**From the Vine**  
**The Winemakers Shop**  
**Hoster Brewing**  
**Weaselboy Brewing**  
**Premium Beverage**  
**The Main Squeeze**  
**Mulholland Brewing**

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**2008 BBF Best of Show – Frank Barickman**  
**Mead Cup – Roxanne Westendorf**  
**Lucci Cup – Scott Taylor**

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# BBF 2008



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## CALENDAR OF EVENTS

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

**March 10th, SODZ Meeting, Winking Lizard**

**April 19<sup>th</sup>-20<sup>th</sup>, NHC Regionals**

**May 3<sup>rd</sup>, Teach a Friend to Homebrew Day**

**June 20<sup>th</sup>, Ohio State Fair Entries Due**

**June 19-21, National Homebrewers Conference, Cincinnati**

**July 19<sup>th</sup>, Ohio State Fair Competition**



The advertisement for Columbus Brewing Company features a circular logo with the text "EST. 1928" and "Columbus BREWING COMPANY" in a stylized font. Below the logo are four bottles of beer. To the right of the logo, a paragraph of text describes the company's location in the historic Brewery District and its commitment to using high-quality ingredients. At the bottom left, there is a small circular seal with a star and the text "OHIO STATE FAIR". At the bottom right, there is a signature "Eric Beier" and the text "BREWERY, COLUMBUS, OHIO".

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)

Columbus Pale Ale • Columbus Ice-Strawberry • Columbus Wheat • Columbus Lager • Columbus Pilsner • Columbus IPA • Columbus Stout • Columbus Ale • Columbus Lager • Columbus Pilsner • Columbus IPA • Columbus Stout • Columbus Ale

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Parting Shot:

**"I Am Lapidary But Not Eristic When I Use Big Words," - William F Buckley, Jr.**

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