



Presidents Corner March 2009

By Frank Barickman



So I guess this will be the last president's corner article I write. I owe thanks to the hard work that the current board has contributed to the club. Chris Alltmont, Kris Huckaby, Vic Gonzales, and Bonni Katona have all been a pleasure to work with and the club owes them thanks for their efforts. Under the current board, SODZ has remained a strong club and recognized on the National level. I also owe thanks to each and every club member for their support and making the club what is today. But more in a following article about the State-of-SODZ address.

It's amazing to me how fast the calendar fills up. Numerous activities of interest for members are coming and coming quick! SODZ will be hosting the AHA 1st Round NHC competition again this year (April 17, 18, and 19.) It will be hosted at Weasel Boy Brewing Company in Zanesville Ohio (thanks Jay and Lori.) As always, I will need your support in running a first class event. Support will be needed for a couple of bottle unpacking events and running the

competition. I will have more about this at our March Meading.

BJCP classes have been consuming many Saturdays for SODZ members, not to mention the homework! 15 SODZ members and friends are studying for an upcoming exam on May 9. The exam if full! SODZ will be setting another record, 43 people have committed to taking the exam! If nobody backs out, this will be the largest exam group ever to take the test.

*"Start
brewing
and be
ready to
judge some
homebrew"*

The SODZ BBF competition will be held in June at the Winking Lizard. Kris and Steve Huckaby have been leading the charge to

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organize the event. Again, help will be needed. Please let Kris and Steve know if you can help. Start brewing and be ready to judge some homebrew. Also I will be running the Lucci Cup again, details to follow!

Other important events to remember include AHA Big Brew Day (May), AHA National Homebrew Conference (June), Ale Fest Columbus (June), Ohio Brew Week and Homebrew Competition (July), Ohio State Fair (July), and finally the annual SODZ club picnic (July). Of course August SODZ officially takes off, but Beer and Sweat is an Event that should not be missed. I am sure there is an event or three that I missed. I apologize in advance.

“Other important events to remember include AHA Big Brew Day”

Again, thank you all for your support! Please welcome the new board and all there new ideas they will bring to the table! I plan to stay active in the club and promise only to heckle the incoming president for 5 minutes at the start of each meeting!

Cheers!

Brew Pub Update

<u>Gordon Beirsch</u>	<u>Weasel Boy</u>	<u>CBC</u>	<u>Barleys #1</u>	<u>Barleys #2</u>	<u>Elevator</u>
Gold Export	River Mink Mild Brown	Ohio Honey Wheat	Scottish Ale	Pale Ale	Lift Light
Hefeweizen	Ornery Otter Blonde	Apricot Ale	Pale Ale	Scottish Ale	Xtra
Czech Lager	Brown Stoa Stout	Pale Ale	Russin Imperial Stout	Scotish export	Hefeweizen
Märzen	Plaid Ferret Scottish	90 Shilling	Rye IPA	Saison	Pale Ale
Schwarzbier	Dancing Ferret IPA	1859 Porter	Auld Curiosity Ale	Imperial IPA	Necessity IPA
Seasonal	Anastasia Russian Imperial Stout	Columbus IPA	Cask	Blonde	Red Ale
Sticke Altbier	White Weasel Wheat	Limited	Four Seas Imperial IPA	Cask	Nut Brown
	Snow Ermine Holiday Ale	Russian Imperial Stout	Firkin	Highlander Hammer	Dark Horse Lager
	Super Genius Barleywine	Saison	Red Star Imperial Stout	Centennial IPA	Cole Porter
	Black Imperial	Coming soon		Firkin	Dopplebock
		Belgian Triple IPA		Imperial Stout	

Meeting agenda

7:09 Intro/Welcome

Officer Report

Old Business

Recap of last Meeting

New Business

Style Discussion

Mead

Other

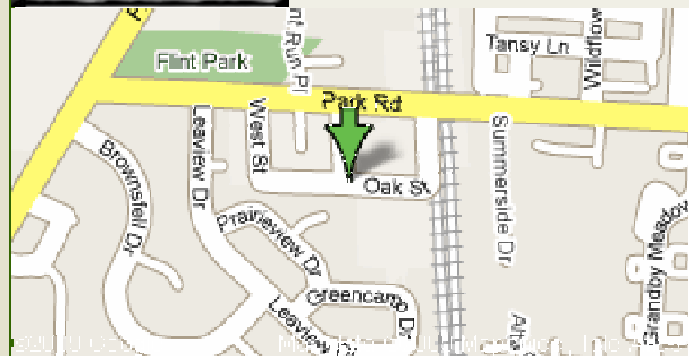
Officer Elections

Meeting Location



**Monday
March 16th
7:00pm**

**206 Oak Street
Columbus, OH
43235**



February–March 2009

Schedule of Events

- 2/16–SODZ Meeting at Drake Brothers Meadery

Sun	Mon	Tue	Wed	Thu	Fri	Sat
15	16 SODZ Meeting	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31	1	2	3	4
5	6	7	8	9	10	11

The All Grain Brewer



The All Grain Brewer here to share my last bit of all grain goodness with you all. I am sad to announce that this is my last article on a regular basis. I may make a rock star appearance in future newsletters but I feel this is the best time to retire. I hope I was able to turn some of you syrupers to ~~the dark side~~ all grain brewing. The AGB article was always meant to be an educational article but I must admit it did stray from time to time. My goal was to point out the advantages of all grain brewing vs. syrup brewing. I now

realized the conveniences of putting an extract (that someone else made) with some water and calling it my own. I will admit syrup brewing on a constant basis will hone your fermenting skills but you are not able to control the fermentability of your wort. Having the ability to make your beer ferment out to a high level of attenuation or a low level of attenuation based on mash temperatures is an advantage only an all grain brewer could experience while using all malt. Using particular adjuncts or specialty grains such as Corn or Vienna malts in your mash is just another of the many rewards an all grain brewer could have. One of the main advantages to all grain brewing is the cost to brew all grain batches and the selection available to AGBers. If I haven't convinced you to make the switch to AGB over the last 12 months I guess I never will. I wish you the best in your homebrewing endeavors and hope to go head to head with you in competition.

The All Grain Brewer has spoken

Recipe of the Month

IPA² by Vic Gonzales

The Imperial IPA, a beer with an intense bitterness only a hophead could love. A beer with enough hop aroma and flavor to make your senses go haywire. A beer with a dry finish and a subtle malt profile to back up the hops. A beer that could be paired with anything from a nice halibut steak to a spicy Indian dish. The IIPA IMHO is the king of all beers due to the drinkability and flavor of this Style of beer.

In the early part of the 2000's (when hops were cheap) I played with different combinations of hops trying to get the right profile. I wanted a clean bittering hop with low cohumulones and high alpha acids. Flavor hops needed the correct characteristics to complement the aroma hops and I also wanted to keep the hop bill under two pounds for a five gallon batch. The result was an exotic mix of Magnum, Centennial and Simcoe hops along with a few others listed in the recipe below. Hops alone could not make this beer work, as it was the use of table sugar to dry this beer out that finally got the results that I was looking for. I avoided using crystal malts, as this would only add unwanted sweetness to my beer. I also used a low mash temperature to ensure high attenuation in the final gravity, which is required in this style according to the BJCP. After adjusting the recipe for a few years I finally entered it in the barleys homebrew competition. I was unable to attend the announcement of the winner of the Barleys Homebrew competition but arrived later. I asked a guy at the bar [in barleys] who won the competition? The guy who I did not know at the time (Bill Bopp) responded "some jerk named Vic something" he said, and I responded "that's my name" I had to show Bill my drivers license to prove it. As it turns out my IIPA won best of show in the barleys homebrew competition out of 80+ beers entered. To this day I still brew the same recipe every spring and thought this would be a perfect time to share this recipe with SODZ members.

The malt and hop additions are very strait forward but the oddity comes in the yeast. For this style I believe the fresher the better. I want to use a yeast with a 75% attenuation or better but it's hard to find a yeast that works fast enough to have this beer finished quick and be fresh. I like to use a blend of wyeast 1968 a fast working yeast that flocks out clear and a high attenuating yeast like wyeast 1028. I know, I know....two very English yeast in a very American Beer but the results work well. The esters generated by the English yeast only complement the massive hop editions in this beer. Another trick not listed in the recipe is the mix of base malts. I like to mix 50% American 2 row with 50% English 2 row to add complexity in the subtle malt profile but this does tend to darken the beer slightly. With the early hop additions pellet or whole hops work to bitter the beer but I like to use whole hops only in the later additions as I feel I get better aroma and flavor from whole hops. A hop back is a very good piece of equipment but is not total necessary to make a good IIPA but more hops may be required at flame out.

Recipe Specifics

Batch Size (Gal): 5.40 Wort Size (Gal): 5.40
 Total Grain (Lbs): 20.00
 Anticipated OG: 1.096 Plato: 22.87
 Anticipated SRM: 5.3
 Anticipated IBU: 135.0
 Brewhouse Efficiency: 69 %
 Wort Boil Time: 90 Minutes

Grain/Extract/Sugar

%	Amount	Name	Origin	Potential SRM
95.0	19.00 lbs.	Pale(2-row)	America	1.036 2
5.0	1.00 lbs.	Jaggery	India	1.047 0

Hops

Amount	Name	Form	Alpha	IBU	Boil Time
1.00 oz.	Magnum	Whole	13.00	43.4	First WH
1.00 oz.	Magnum	Whole	13.00	43.8	60 min.
2.00 oz.	Simcoe	Whole	9.60	17.3	15 min.
2.00 oz.	Cascade	Whole	6.50	8.8	10 min.
2.00 oz.	Centennial	Whole	10.50	11.8	5 min.
2.00 oz.	Amarillo	Whole	9.60	0.0	0 min.
2.00 oz.	Simcoe	Whole	6.50	0.0	0 min.
1.00 oz.	Centennial	Whole	10.50	0.0	0 min.
3.00 oz.	Amarillo	Whole	9.60	0.0	Dry Hop
3.00 oz.	Simcoe	Whole	13.00	0.0	Dry Hop
2.00 oz.	Centennial	Whole	10.50	0.0	Dry Hop

Yeast

 Wyeast 1968
 Wyeast 1028

What's in Vic's Fridge

What Vic Be Hiding?

By Frank Barickman

Vic has been critiquing my fridge for some time now and we thought that it may be fun for me to take a look at what's in his fridge. You can tell one thing by scanning the shelf, Vic's palette (if you call it that) leans to the hoppy side of life. The fridge has very little appreciation of a malt focused beer. I do like that he has shown a little "local love" with the Columbus IPA. If we do not support our local brewers who else will? Ask for a CBC, GB, Elevator, Weasel Boy, or Barleys beer next time you are out to eat. Ask your server or the management why they have no local flavors on tap. Enough said, solid beer!

Holding up the other side of the shelf, we see some "Ohio love" with the Commodore Perry IPA. Great Lakes make some solid beer, but I have to be honest, this is not one of my favorites. The examples I have had in a bottle lack an upfront in your face hop aroma. Tasting it, I get some bready malt, followed with a nice citrus and tangerine hop flavor. Finish is bitter, but sort of rough and alcohol is noticeable. GL lists the beer at 7.5% ABV and 80 IBUs. Rate Beer ratings grade it a B+. This beer is good, but if GL selections such as Edmund Fitzgerald or Blackout Stout are available, I will grab one of those.

Next I see Bells Kalamazoo Stout. Not "local love", but MI does touch Ohio. The Bells portfolio features 5 stouts. I have to be honest I have not had this beer before. Bells say it's a full bodied stout with plenty of roast. They list it on their website as being brewed all year long, but I rarely see it at my local retailers. Bells report the starting gravity at 1.063 and 6.0 % ABV. Vic you will have to report back how it tasted using your new found tasting skills and vocabulary you are acquiring in BJCP class.

Jumping back to the other side of the shelf, I see Flat Earth Angry Planet Pale Ale. Again, Vic has stumped me and I have not tasted this beer before. In my defense, Flat Earth is from St. Paul MN and is not distributed in Ohio. They are a small brewery that started in 2007. I can't harsh on someone trying to make good beer. Flat Earth describes it as a pale ale hopped with Cascade (how original). FE says the beer comes in a 6% ABV with about 45 IBUs.

We see yet another India Pale Ale Troegs Nugget Nectar. Relying on crafty labeling and some style freedom, Troegs calls this an Imperial Amber Ale. IAA? Yes we have another entry into our beer vernacular for an Imperial IPA. Troegs says this weighs in at 7.5% ABV and is about "93ish" IBUs. They are kind enough to list the hops on their website saying they use Nugget, Warrior, Tomahawk, Simcoe, and Palisade. I have not had the product in a bottle, but was fortunate to have some on draft at the new Mellow Mushroom. In all fairness, the beer is pretty solid. Nice malt backbone (Pilsner, Vienna, and Munich) that supports a ton of hop aroma, flavor, and smooth well rounded bitterness. Draft was a treat! BTW: Mellow Mushroom has CBC RIS and Pale on tap and some GB beers! Local Love!

The big bomber is Green Flash Brewing Belgian Style Trippel. Green Flash is an upcoming West Coast brewery that is gaining popularity due to winning numerous brewing awards. Vic has stumped me again as I have not had this beer, so I can only discuss it from what I read. I have tried some other GF beers here in Ohio and was not all that impressed. I am fairly confident most of our local offerings can compete! Now, being fair, fresh on tap may be a different story. On the label in Vic's fridge it says 8.5% ABV however on the website it lists it at 9.7% ABV. GF lists the beer at 24 IBUs. Rate beer gives the offering a "B".

Finally, you see hiding in the back row, an American classic, Pabst Blue Ribbon. Vic, we know you planted that there for me to bash you and have some fun. We all know that you could never appreciate the crisp, clean, subtle character of a refreshing standard American lager. How could you, it does not have over 40 IBUs. No, I won't trash you for that in your fridge. The sad part is that you did not even know that PBR has won more awards and accolades than all the other beers in your fridge combined (look it up!) Yet in this economy, the money you spent on those other beers could have bought you 4 cases of PBR! But again, I will not take the bait and make fun of you. Buy Columbus made beer and respect the PBR!



The State of SODZ

State-Of-SODZ Address

By: Frank Barickman

Two years as President has gone by quickly, but time flies when you are having fun. Serving as President has been an honor and was actually much easier than being VP or membership director. Of course, it's also very easy if you have a good board, so again I thank all of them. We have locations to meet, we have a newsletter that got published each month, we have money, and we have members!

Chris Alltmont as VP has planned many interesting meetings over the past 2 years. Chris has continued to find locations for us that are beer friendly and has more than once opened the doors for us in his backyard! Chris the club thanks you!

Rick DeShone and Vic Gonzales have both served as secretary and produced the monthly newsletter over the past 2 years. This is probably the hardest job in the club. It has deadlines, it takes time, and you need material to make it interesting! Both Rick and Vic did great jobs. Rick and Vic, the club thanks you!

Kris Huckaby has performed the duty of treasurer over the past two years. Kris has kept the book up to date and the club has money. (She also wisely chose not to invest club funds with Bernie Madoff! <poor joke>). Kris the club thanks you!

Bonni Katona has performed the duty of membership director over the past two years. She has also held each board position at least once, if not twice over the many years! Bonni tells me we have about 60 paid members, and have seen about 40 new faces over the past 2 years! Bonni also tells me to remind all of you to pay your dues <laugh>. Bonni the club thanks you!

Looking back through some old Grain Mills, in April 2007 when this board took office, we were planning for the Bourbon Barrel beer and thinking about NHC participation. 8 members had also just finished taking the BJCP exam. Jay Wince was still homebrewing and talking about starting a brewpub in Zanesville! To quote him "I'll elaborate more on that subject at a later date". It's kind of hard to believe that was only 2 years ago.

SODZ has accomplished so much in such a short time. We have continued to grow the BBF into a great competition. We have hosted the AHA NHC first round judging, one of the largest beer judging competitions recorded. We have held an AHA Club Only Competition. Some may say we have become a competition focused club, however, I do not totally agree (although I am biased). Competitions are things that maybe get more discussion because they are more applicable to discuss and take many weeks of planning. We also like to recognize SODZ members who win awards. Let's face it, we do not need to discuss and plan how much beer we are going to sample at the club picnic! We know that!

I feel the club has also increased its social activities and outreach with the beer community. We have become friends with many local craft beer outlets. BJ's, the Winking Lizard, the Elevator Brewing Company, GB, CBC, and The Old Bag of Nails are all friends of the club. We are asked to participate and volunteer at beer related events in the community such as Ale Fest and North Market Brew Fest. GB has hosted numerous killer events that were quite social and put us in touch with many new members (thanks Chris!) Weasel Boy Brewing has hosted several meetings and events. Yes it's a drive to Z-town, but it is nice to see a fellow homebrewer living his dream and making ends meet. These meetings have been quite social and have provided quite a diversity of venues.

SODZ made a lasting impression at the AHA National Homebrew Conference in Cincinnati. We stepped up to the plate and shared 38 kegs of beer at the conference. We hosted a first class hospitality suite that is still generating email! If homebrewers wondered who SODZ was, they no longer do now.

Coming full circle, SODZ is now hosting another BJCP preparation class and sponsoring an exam. I am very excited that the club keeps expanding its base of official beer judges. I found this kind of ironic being that it was one of the first things I spoke about in my first presidents corner two years ago. I figured it would be a good thing to end on as well.

So what has SODZ accomplished in the last 2 years? Well first, I would have to say that is not a fair question. I would have to really say, what has SODZ accomplished over the past 6 years? My answer would be, "a whole bunch", just take a look at the newsletters! The outgoing board and I have been fortunate to ride the upward wave of growth and energy that was started by previous boards years ago. I wish the new board continued success and have confidence that the elected officers will do a great job for the club. Thanks for putting up with me and just think, I will now have more time to brew!

SODZ Meeting Schedule at a Glance

March 09

Date: 3-16-09
 Location: TBD
 Time: 7:00 pm
 Style: Euro Amber Lager
 Tech Talk: Lagering
 Off Flavor: Light Struck
 Judge:
 Other: Officer Elections

April 09

Date: 4-20-09
 Location: TBD
 Time: 7:00 pm
 Style: Mead
 Tech Talk:
 Off Flavor: Astringent
 Judge: Extract beer
 Other: New Officers
 Other:

May 09

Date: 5-18-08
 Location: TBD
 Time: 7:00 pm
 Style: Belgian Strong
 Tech Talk:
 Off Flavor:
 Judge:
 Other: Big Brew
 Other:

September 09

Date: 9-21-09
 Location: TBD
 Time: 7:00 pm
 Style: Sour Ale
 Tech Talk:
 Off Flavor:
 Judge: Amber Lager
 Other:

October 09

Date: 10-19-09
 Location: TBD
 Time: 7:00 pm
 Style: American Ale
 Tech Talk:
 Off Flavor:
 Judge: Belgian Strong
 Other:
 Other:

November 09

Date: 11-16-09
 Location: TBD
 Time: 7:00 pm
 Style: English Brown
 Tech Talk:
 Off Flavor:
 Judge: Open
 Other: Teach A Friend to Brew

December 10

Date: TBD
 Location: TBD
 Time: 7:00
 Style:
 Tech Talk:
 Off Flavor:
 Judge:
 Other:

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 vicgonzaless@sbcbglobal.net

Club Officers

President

Frank Barickman

fbarickman@columbus.rr.com

Vice President

Chris Alltmont

rcalltmont@aol.com

Secretary/Newsletter Editor

Vic Gonzales

vicgonzaless@sbcbglobal.net

Treasurer

Kris Huckaby

kristen.huckaby@gmail.com

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

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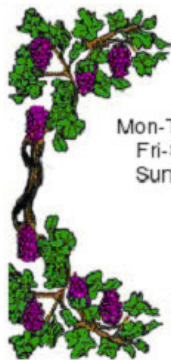


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Sunday: 1 p.m.-6 p.m.

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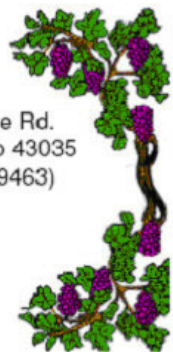
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