

The Grain Mill

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



President's Corner

March 2010

By Vic Gonzales



I would like to start this month's president's corner by thanking all the judges, stewards, and volunteers who helped out with the British Beerfest. I would also like to thank our sponsors for helping to fund this annual event. A list of sponsors are in this newsletter so please take a look and support these businesses that help make the BBF possible, without them we would not be able to hold this event every year. I would also like to give a special thank you to the Winking Lizard. The support the Winking Lizard has given us over the years has been enormous. If you don't normally visit the Winking Lizard I would hope that the kindness they show to SODZ would make you a frequent customer. The British Beerfest had 182 beers entered and 167 beers judged, a new record for the BBF. Out of 167 beers judged the Best

Of Show judges (all BJCP master judges) decided that Phil Siewert's ESB was the best beer at the competition. Congratulations to Phil and all the winners and entrants in the BBF. You could see a list of all the winners in this newsletter.

Our next meeting will be held at the Winking Lizard at Cross-woods and will be sort of a "thank you" meeting to the Winking Lizard. I encourage all SODZ members to join us an hour early (6:00pm) for dinner and a few beers to give our support back to the Winking Lizard. If you can't make it early, you could still support them by getting a beer and or food during the meeting.

May 1st 2010 is the Big Brew for National Homebrew Day. Eric Bean at Columbus Brewing

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Company has agreed to host this year's event. We will brew in the brewery parking lot so plan to brew on May 1st at CBC. This year two recipes – Rocktoberfest and an 80 shilling – will honor the late Greg Noonan; the other recipe is an American wheat ale. The recipe has not been decided so look them up on beertown.org and make your request at the March meeting. We will have more details at the meeting and will post more information in next month's newsletter and on the Yahoo group.

***** Important newsletter bulletin from Vice President Scott Taylor *****
 Due to the snow keeping people from attending the last meeting we will there will be another opportunity for nominations for officer positions after the officers reports. IF you are interested please have someone nominate you.

Brew Pub Update

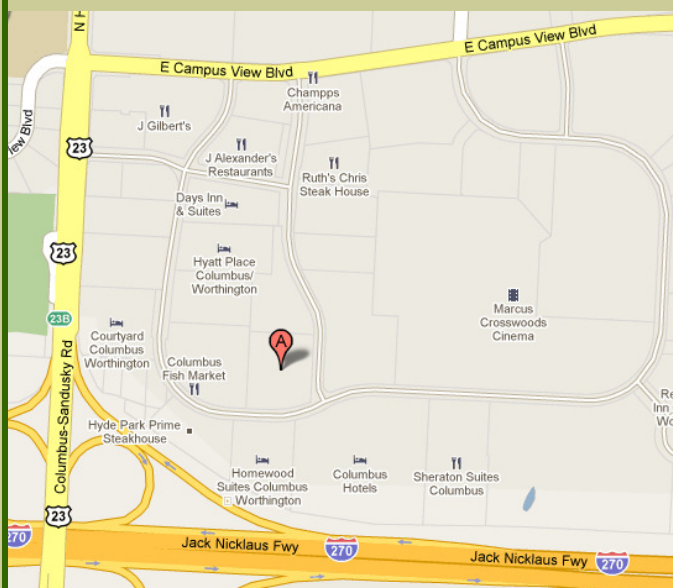
<u>Gordon Beirsch</u>	<u>Weasel Boy</u>	<u>CBC</u>	<u>Barleys #1</u>	<u>Barleys #2</u>	<u>Elevator</u>
Gold Export	Ornery Otter Blonde	Ohio Honey Wheat	J Scott Francis ESB	Ali Ali Ale	Irish Red
Hefeweizen	White Weasel Wheat	Apricot Ale	Frambwaha?	The Highland Hammer	Imperial Witbier
Czech Lager	River Mink Mild Brown	Pale Ale	Ol' Ron's Surly Oatmeal Stout	Auric Ale	Horny Goat Porter
Märzen	Plaid Ferret Scottish	90 Shilling	MacLenny's Scottish Ale	Robert Burns Scottish Export	Flying Hydrant Light
Schwarzbier	Brown Stroat Stout	1859 Porter	Pale Ale	Centennial IPA	Elevator Xtra
Seasonal	Dancing Ferret IPA	Columbus IPA	Pilsner	MacLenny's Scottish Ale	Mogabi
Doppelhopfen Pils	Bourbon Barrel Aged Super Genius Barleywine	Arnold (Pumped Up Pale Ale)		Pale Ale	Bear Ass Pale Ale
	Bitter Sable Imperial Black IPA			Alexander's RIS	Three Frogs IPA
	Guest Tap: Unibroue Blanche de Chambly				Bleeding Buckeye Red Ale
					Dirty Dick's Nut Brown Ale
					Dark Horse Lager
					Procrastinator Doppelbock

Meeting agenda

7 pm Start
 Officer Reports
 Officer Nominations
 National Homebrew
 Competition
 Style Discussion:
 Extract Beer
 Officer Elections
 Adjourn

Meeting Location

Winking Lizard Crosswoods
 100 Hutchinson Ave.
 Columbus, OH 43235



March-April 2010

Schedule of Events

- 3/13 Columbus Brewing Company Hop Odyssey Competition
- 3/15 SODZ meeting at Winking Lizard
- 3/28 Wild Goose Creative Homebrew Comp
- 4/1 National Homebrew Contest entries are due
- 4/3 Collaboration brew at the Elevator Brewery

Sun	Mon	Tue	Wed	Thu	Fri	Sat
7	8	9	10	11	12	13 <i>CBC Comp</i>
14	15 <i>SODZ</i>	16	17	18	19	20
21	22	23	24	25	26	27
28	28 <i>Wild Goose</i>	30	31	1 <i>NHC Entries</i>	2	3 <i>Elevator Brew</i>
4	5	6	7	8	9	10

BBF Results

First, a big Thank You to all of our BBF Sponsors: Brothers Drake Fine Meads, Elevator Brewing Company, Gentile's, Gordon Biersch, L. D. Carlson Company, Midwest Homebrew Supplies, More Beer, Northern Brewer, Weasel Boy Brewing Company, and the Winemaker's Shop. Their generous donations helped to make our event a success. Please visit our sponsors; they clearly care about supporting homebrewers!



BOS - Phil Siewert – ESB

Runner up BOS – Jim Van Brocklyn – Baltic Poter

Lucci Cup – Frank Brickman – Robust Porter

Bitters

1. Phil Siewert - ESB
2. Stepen Klump – Ordinary Bitter
3. Lloyd Cicetti – Lloyd Cicetti – ESB

Scottish / Irish Ales

1. Jim McCurdy – 80/-
2. Sean Dawson – Irish Ale
3. Keith Taylor – Irish Ale

English Brown

1. Chris Chodaczek – Northern English Brown
2. Dan George – Mild
3. Jim Sudduth – Northern English Brown

(Continued on page 5)

Brown Porter

1. Joshua Taylor – Brown Porter
2. Richard Shepperd – Brown Porter
3. Frank Barickman – Brown Porter

Robust Porter

1. Michael Byrne – Robust Porter
2. Frank Barickman – Robust Porter
3. Shawn Page – Robust Porter

Stout

1. Rick White – Foreign Extra Stout
2. Jeff Berry – Dry Stout
3. John Mangine – Sweet Stout

English IPA

1. Rob Westendorf – English IPA
2. Frank Barickman – English IPA
3. Dan France – English IPA

Baltic Porter / RIS

1. Jim Van Brocklyn – Baltic Porter
2. Dan George – RIS
3. Vic Gonzales – RIS

Strong Scotch / Strong Ale

1. Stephen Klump – Old Ale
2. Vic Gonzales – English Barleywine
3. Tim Esson – Strong Scotch Ale

Mead

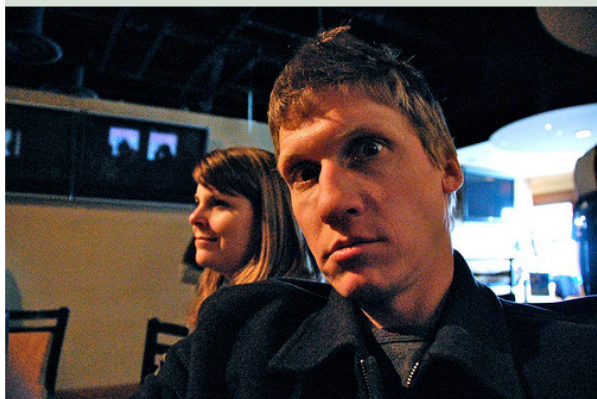
1. Dan George – Sweet Mead
2. Scott Taylor – Other Fruit Melomel
3. Dan George – Metheglin

Cider

1. Phil Siewert – English Cider
2. Dave Clark – Specialty Cider
3. David Williamson – Common Cider

Impressions of BBF From a Newbie Homebrewer at His First Beer Competition

By Carey Hall



I arrived at the Winking Lizard a little after 8am to a flurry of activity. There were brewers bringing in their submissions, volunteers bringing in supplies for the competition, stewards swirling around tables with hands full of cups, printouts and all manner of office supplies. The head steward was going through her checklist, making sure that we had everything the beer judges would need. "Judging forms?" Check. "Plastic cups?" Check. "Dump buckets?" ...Well, still looking

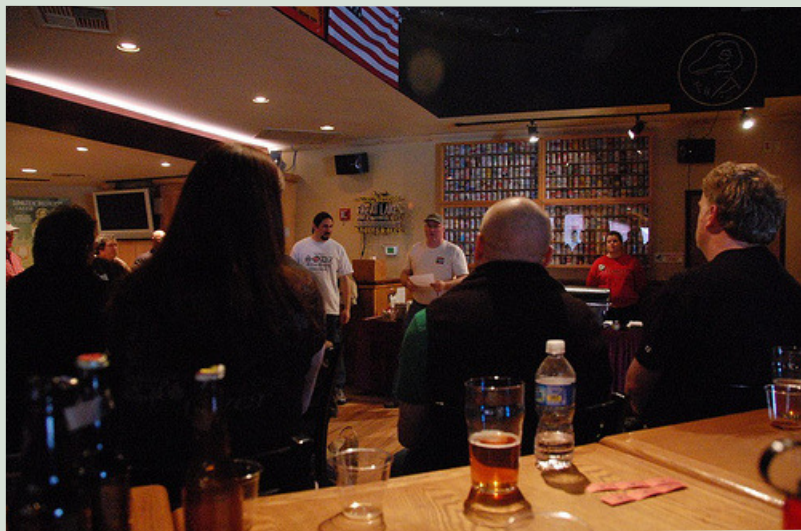
for more, and so on it went. While the stewards were setting up the tables, and while the organizers were, well, organizing, sorting beers by category, we managed to take the time to sip coffee and eat doughnut holes. Ahh, yes. Sweet, sweet doughnut holes.

At about 9:20am, Frank raised his voice to tell us that entries had been organized and that we were to go to our appointed tables. The stewards were given a flight sheet for their table that broke down the beers entered by category. We were asked to have the judges provide to us an order in which they'd like to taste the beers, and with that we were to get the first beer. Oh, and one more rule: keep your dirty mitts off the beers! Tell someone at the beer table what you need, and they will get it for you.

Coming into this, I had no expectations or really any idea of what I was supposed to do as a beer steward. I had read a document on the internet the night before describing the duties of a steward. What I read didn't sound tough, but once I got there I had to admit I became a little nervous. I mean, what if I pour the beer wrong (which I believe I might have)? Will someone go Gordon Ramsay on me, yell at me and describe in all the ways I was a worthless steward then pour the contents of the dump bucket over my quivering form? Maybe? Thankfully none of this happened. The judges at my table, Dan France and Rick Frankhauser were calm, very nice and thankfully didn't pour the dump bucket over my head.



(Continued on page 7)



My table was to judge the Scottish Heavy/Strong Ale/Barley Wine (9E/19A/19B). We had eleven entries total, and we started with the Scottish Heavy. When it came to judging, it was interesting to know that judges' scores should fall within X number of points from each other (in BBF's case it was a 5-7 point spread). What this meant from a practical perspective was that the judges would come up

with an initial score but if that score wasn't within the spread then they'd have to discuss why they scored the beer the way they did. All and all a pretty brilliant system if you are trying to get people to really think about why they scored something they way they did. Being a steward and listening to the comments also helped me to realize just how hard it can be to brew a beer to style. To make a something you like and want to drink is one thing. To make something with a specific color range and flavor characteristic, well, that is something else entirely. Last of all, the paperwork: I'm not sure if I was partaking in too much of all the strong beers at my table, but it seemed that the later the competition went, the more paperwork I was doing. Could I have poured my samples into the dump bucket? Sure, but what's the fun in that?

By the time 11:30 rolled around, my table was finishing up on the eleventh entry while others were eating lunch and hanging out and discussing all things beer. The competition, like all other SODZ events I've gone to, was a good time mixed with tasty beer and conversation. Oh and one last thing: I call shenanigans on the raffle.



Competition Highlights

By Bill Bopp

This is a busy time of year from a competition standpoint. A wide variety of competitions are happening all over the country, our club just completed our annual competition, the British Beer Festival (BBF) and everyone is gearing up for NHC, the National Homebrew Competition. For more on the NHC, see the AHA website, <http://www.homebrewersassociation.org/pages/competitions/national-homebrew-competition>.

This year's BBF was bigger and better than ever with 170 entries. This is a great number for a limited scope competition. Many SODZ members were rewarded for their exceptional efforts and the results can be found elsewhere in this issue.

Another competition that was just held was MCAB XII, the Masters Championship of Amateur Brewing. This year, another SODZ member medaled at this competition. Dan George received a silver medal with his Doppelbock. This brings to three, the number of SODZ members to medal in this competition over the years. Jay Wince (2006) and I (2009) have both medaled here in the past.

MCAB is an invitation only competition which draws competitors from all over the country. To enter, you must finish first in one of one of the specified independent qualifying events. The qualifying events run throughout the calendar year and everyone who finishes first in a qualifying category is invited to enter a beer in the MCAB championship competition scheduled early the following year.

This year, there are 18 qualifying competitions spread across North America and most of which are fairly large draws. Thus, even qualifying is no small task. Three of these qualifying competitions are also associated with the Midwest Home Brewer of the Year circuit, which I wrote about in the December issue. These three competitions that happen to overlap are the Upper Mississippi Mash Out (St. Paul), the Drunk Monk (Chicago), and Happy Holidays Competition (St. Louis). All of these competitions are held during the cool months, the best time if you have to ship your beer.

For more information on MCAB, check out their web site, <http://www.masterhomebrewer.org/index.htm>. It's a pretty cool concept.

Also, don't forget, NHC entries are due April 1st. No fooling!

SODZ Financial Report

By Steve Huckaby

Current balance is ~3700 with most of the BBF reimbursements already distributed.

Sweet Fancy Moses!

By Ben Siefker

My brother Cory is just as geeky about his hobbies as I am. Actually, I should say most of our hobbies. For some, we are always looking for new information and consider spending all day sweating and working at them to be a great day. For others, we are just not willing to invest the same effort. Both of us enjoy woodworking and homebrewing. I'm interested in woodworking when I have a project to do, but I really don't think about it at all in my free time. Cory is the same way with homebrewing. He only brews two or three times a year, and he hasn't changed his setup or looked for a recipe since he first started. He likes brewing, but I think he'd rather spend his time elsewhere and mooch my beer. Although they don't get their beer from my kegs, there are a lot of homebrewers like my brother.

When we started brewing, we came up with a very easy and tasty recipe, and that's pretty much all he's brewed since. It's a hoppy American pale ale, and since American Ales and Extract Beers are the next two club only competitions, I thought it would be a good idea to post it. I wrote the recipe as an "extract late" hoppy pale ale because I used to do partial boils on the stove, but you should do a full boil if you have the means. My brother still brews on the stove, so I will include both an updated recipe and the original. I made the first batch with all Columbus hops, but you can adjust the hops to your tastes. I think Cory has settled in on Cascade and Centennial. He doesn't pay attention to the alpha acid percentages, and that works for him. As long as you're using hops that fit the style, you're probably going to be fine. If you adjust anything, mess with the 60 minute addition and leave the rest of the hops alone. As for the extract, feel free to use any brand you like, although you'll want to stick with the "light." You'll get different results every time, but the beer will still be good. Also, you might want to name your beer. I used to brew "extract late columbus pale ale"; Cory brews Sweet Fancy Moses. Which one do you think tastes better?

(Continued on page 10)

Sweet Fancy Moses

5 gal, OG 1.055, FG 1.012, 41 IBU

2 cans (6.6 lbs) Liquid Malt Extract (Light)

½ lb table sugar

¾ lb crystal 60 (steeped)

0.25 oz Centennial (pellets, 10% a.a.) 60min

0.5 oz Cascade (pellets, 6% a.a.) 20min

0.5 oz Centennial (pellets, 10% a.a.) 15min

0.5 oz Cascade (pellets, 6% a.a.) 10min

0.5 oz Centennial (pellets, 10% a.a.) 5min

0.5 oz Cascade (pellets, 6% a.a.) 0min

0.5 oz Centennial (pellets, 10% a.a.) dry

0.5 oz Cascade (pellets, 6% a.a.) dry

Irish Moss 15 min

2 packs Safale US-05 Ale yeast, ferment @ 65 degrees F

Add dry hops to primary after fermentation is complete. Bottle 5 days later with about 4 oz of corn sugar, aiming for 2.5 volumes CO₂.

Sweet Fancy Moses, Extract Late/Stovetop Boil

(This assumes a 3 gallon stovetop boil diluted to a 5 gallon batch)

1 can (3.3 lbs) Liquid Malt Extract (Light)

3 lbs Dry Malt Extract (Light)

½ lb table sugar

¾ lb crystal 60

Steep the crystal malt in 3 gallons of water at 150-160F for about 30 minutes. Remove grain and add the dry malt extract. When extract is dissolved, bring to a boil and add hops & Irish moss per schedule. With 15 minutes left in the boil, add the liquid malt extract and the table sugar. After the boil, chill quickly, siphon off beer into fermenter along with enough filtered, cooled, pre-boiled water to equal 5 gallons. Ferment as above.

(The extract late method prevents excessive darkening and allows for better hop utilization during a concentrated boil. The remaining sugar is added with 15 minutes left in order to sterilize it. For more information, see the internet.)

Elevator Collaboration Brew

By Ben Siefker

American Craft Beer Week, May 17-23, celebrates the small and independent craft brewers. As part of this year's celebration, and in the spirit of the American independent brewer, the Elevator Brewery is planning a brew with SODZ members. On April 3, SODZ members are invited to the Elevator Brewery to brew a batch of Poor Richard's Ale with the Elevator. The Elevator will take care of the mash and give out enough wort for a 5 gallon batch to all participating homebrewers. It is then up to the homebrewer to boil, hop, and ferment their wort how they wish. The only catch is that everyone has to bring back a 6 pack or growler of their finished beer for everyone to sample during Craft Beer Week.

Everyone is invited to boil their wort at the brewery. They have hose outlets, but are asking us to take care of hoses and splitters. They haven't decided on the exact date they want us to come back and share some of the beer (it will be the week of May 17-23).

Poor Richard's Ale was created and brewed to celebrate Benjamin Franklin's 300th birthday in 2006. The recipe can be found here — http://www.benfranklin300.org/etc_article_ale.htm — along with a description of how it was researched, formulated, and brewed. From the site:

On September 2005, at the Great American Beer Festival, a panel of experts selected Tony Simmons' recipe for Poor Richard's Ale. Formulated to resemble a quaff that Franklin himself might have enjoyed and brewed in small batches by independent breweries nationwide, Poor Richard's Ale offers the perfect beverage for toasting a man some call "The First American."

You can brew the recipe as it was originally intended, make substitutions, or take it in a completely new direction. It's not every day that you can brew a recipe a dozen different ways and taste the differences side-by-side. In my opinion, this kind of experiment is one of the reasons homebrew clubs should exist. I encourage everyone to participate. Aside from your hops and yeast, it's also a free 5 gallon batch of beer! Everyone who is interested should contact me before the brew date so I can let the Elevator know what to expect and so we can make sure we have enough equipment. Hope to see you all there!

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 7:00 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 with graphics in jpg format to ben.siefker@gmail.com

Club Officers

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Vice President

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estaylor3304@yahoo.com

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Steve Huckaby

huckabrew@gmail.com

Membership Director

Kris Huckaby

kristen.huckaby@gmail.com

Treasurer Information

Dues may be mailed to:
Steve Huckaby, Treasurer
3190 St. Bernard Circle
Columbus, Ohio 43232

Membership Director

Membership Application
may be mailed to:
Kris Huckaby,
Membership Director
3190 St. Bernard Circle
Columbus, Ohio 43232

Membership Application

SODZ Membership Application

Name _____

Address _____

Phone _____ Age _____

Email _____

Homebrewer yes/no _____ How Long _____

Make Checks payable to: SODZ

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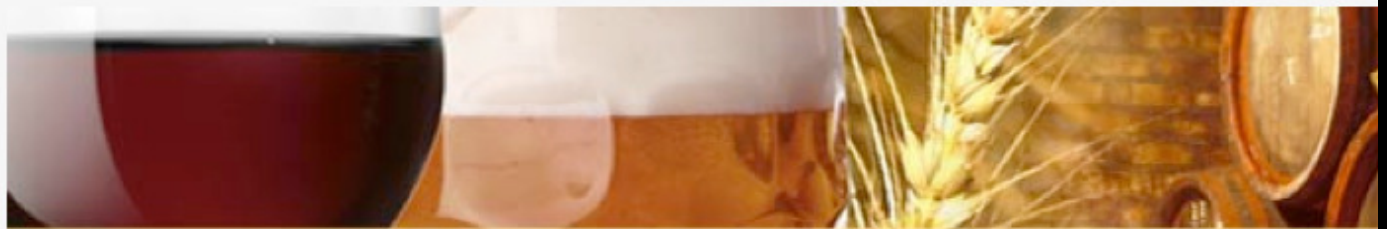
<input type="checkbox"/> JAN - BBL-Aged Porter III	101
<input type="checkbox"/> FEB - Mocha Plum Stout	110
<input type="checkbox"/> MAR - Imperial Witbier	201
<input type="checkbox"/> APR - BBL-Aged Barleywine	220
<input type="checkbox"/> MAY - Verano Mexicano Cerveza	300
<input type="checkbox"/> JUN - Blackberry Wheat	321
<input type="checkbox"/> JUL - Icebox Eisbock	401
<input type="checkbox"/> AUG - Over & Back Double IPA	420
<input type="checkbox"/> SEP - Oktoberfest	500
<input type="checkbox"/> OCT - Pumpkinweizen	550
<input type="checkbox"/> NOV - Winter Warmer	601
<input type="checkbox"/> DEC - Vic's Barleywine #5	612

PROFESSOR OF HEARTY DRINKING

2010 BEER LIST COURSE SCHEDULE

<input type="checkbox"/> JAN Belgian Strong Dark Ale	675
<input type="checkbox"/> FEB Chocolate Cherry Wheat	700
<input type="checkbox"/> MAR Irish Red	725
<input type="checkbox"/> APR Milk Stout	800
<input type="checkbox"/> MAY Poor Richard II Ale	850
<input type="checkbox"/> JUN Mark's Hard Cranberry	900
<input type="checkbox"/> JUL Homebrew Winner	925
<input type="checkbox"/> AUG Froch w/Honey Ale	975
<input type="checkbox"/> SEP Smoked Porter	1000
<input type="checkbox"/> OCT Abbey Dubbel	1150
<input type="checkbox"/> NOV Oud Bruin Ale	1350
<input type="checkbox"/> DEC Wheat Wine	1500

Elevatorbrewing.com



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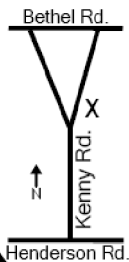
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