

# The Grain Mill

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



## President's Corner

March 2011

By Vic Gonzales



I would like to start out my last president's corner by saying the last two years have been a blast. The officers have been awesome to work with and all of our hosts have been very generous. SODZ's members have been helpful in contributing to the agenda and newsletters and have also helped a lot in planning all the events. I'd like to thank Bill Bopp and Kyle Bullock for heading the competition committee. They did a great job organizing the club only competitions and informing everyone of upcoming events and competitions. Another thank you goes out to Amanda Gray-France for heading the party planning committee. Amanda was awesome in coordinating the Christmas party, summer picnic and big brew along with other events. Scott Taylor, Ben Siefker, Kris Huckaby and Steve Huckaby you all have done

a fantastic job at your positions and you have helped the club grow and thrive. We have a good group of nominees for the next election and have confidence this next board will do as good of a job if not better in the next two years.

As mentioned above, the election is going to take place at our next meeting. I hope everyone can make it to the Winking Lizard Monday the 28<sup>th</sup> to vote for the next group of officers. Remember you must be a current member to vote so make sure you are up to date on your dues. We also have three amendments to the by laws that we talked about at the last meeting that will be on the ballot (see the suggested by law changes in this newsletter).

*Continued on page 2*

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Congratulations to all the winners at BBF this year. Congrats to Kyle for his best of show Porter, and well done Frank in securing your grip on that runner up spot. I have to say the best names for beers this year has to be Kyle's porter "No cure for Bieber fever" and 60's ESB S at a close second. Maybe at the next meeting Kyle could tell us how hot the Bieber fever really is.

## Brew Pub Update

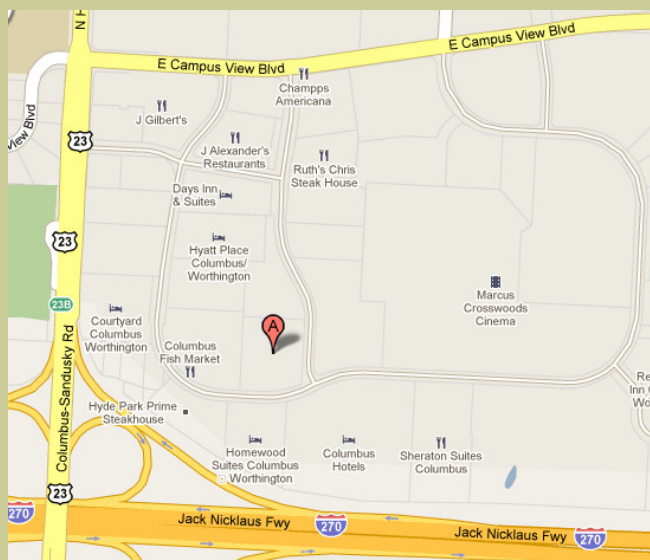
<u>Gordon Beirsch</u>	<u>Weasel Boy</u>	<u>CBC</u>	<u>Barleys #1</u>	<u>Barleys #2</u>	<u>Elevator</u>
Gold Export	Ornery Otter Blonde	Ohio Honey Wheat	Blood Thirst Wheat	St. Joan's Revenge RIS	Horny Goat
Hefeweizen	White Weasel Wheat	Apricot Ale	Irish Rogue	Bitter Dan eX-treme IPA (IIPA)	Barrel-Aged Blackberry Wit
Czech Lager	River Mink Mild Brown	Pale Ale	Frambwaha?	Auric Ale	Heiferweizen
Märzen	Plaid Ferret Scottish	90 Shilling	Alexander's Russian Imperial Stout	Tuck's Fury Old Ale	Flying Hydrant Light
Schwarzbier	Brown Stoat Stout	1859 Porter	Centennial IPA	Alexander's Russian Imperial Stout	Elevator Xtra
<i>Seasonal</i>	Dancing Ferret IPA	Columbus IPA	Glenlenny's Scotch Ale	MacLenny's Scottish Ale	Mogabi
Double Hopped Pilsner	Bitter Sable Black IPA	Arnold Pumped up Pale Ale	Pilsner	Pale Ale	Bear Ass Pale Ale
	Wiley Wolverine RyePA		MacLenny's Scottish Ale		Three Frogs IPA
	Barrel Aged Cherry Stoat		Pale Ale		Bleeding Buckeye Red Ale
	Mischievous Marten Maerzen				Dirty Dick's Nut Brown Ale
					Dark Horse Lager
					Procrastinator Doppelbock

## Meeting agenda

7pm, Start Meeting  
 Officer Reports  
 Election  
 New/Old Business  
 Tech Talk  
 Eric Bean (CBC): Brewing Techniques  
 Style Spotlight  
 Eric Bean will lead an IPA tasting (club-purchased)  
 Election Results  
 Adjourn  
 Raffle

## Meeting Location

Winking Lizard Crosswoods  
 100 Hutchinson Ave.  
 Columbus, OH 43235



## Mar 2011 - April 2011

## Schedule of Events

- 3/28—SODZ Meeting at Winking Lizard Crosswoods
- 3/21—3/30 National Homebrew Competition Registration
- 4/18—SODZ Meeting at Barley's Smokehouse

Sun	Mon	Tue	Wed	Thu	Fri	Sat
20	21	22	23	24	25	26
27	28 SODZ	29	30 NHC Deadline	31	1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18 SODZ	19	20	21	22	23

# 2011 Election Ballot Issues

All the officer positions are up for election this year. Nominations were made at last month's meeting; the election will be conducted during this month's meeting. Along with officer positions, we will vote to add three changes to our club's bylaws. The positions, candidates, and bylaw changes are listed below.

President	1.) Ben Siefker	2.) _____
Vice President	1.) Bill Bopp	2.) Kyle Bullock
Secretary	1.) Mike Byrne	2.) Carey Hall
Treasurer	1.) Dan France	2.) _____
Membership	1.) Mike Noonan	2.) Vic Gonzales

## Section 3.01 Regular Meetings

There shall be at least nine (9) regular monthly meetings of the Members, to be held upon the second Thursday of each month, or at such other time as the Board of Trustees may direct, at such location as the Board of Trustees may direct.

Change to Third Monday

## Section 4.06 Duties of the President

The President shall preside at all meetings of the Corporation and perform such other duties as ordinarily pertain to this office. The President shall appoint Members in good standing to fill vacancies amongst the Board of Trustees. The President is empowered to call special meetings and appoint committees not otherwise provided for in these Regulations. The President shall also oversee and coordinate the efforts of all committees. The President shall serve as statutory agent for the Corporation.

To be named on bank account and make distributions by check

## Section 4.09 Duties of the Treasurer

The Treasurer shall collect all monies of the Corporation and make distributions by check, signed by the Treasurer; keep an account of all receipts and disbursements; prepare monthly reports; make a report at the annual meeting; and deposit the funds in such bank as the Board of Trustees may direct. The Treasurer shall keep an accounting of each Member's anniversary date of Membership.

Treasurer should e-file 990 EZ form each year

# 2011 BBF Results

First of all, I would like to thank our sponsors: Barley's, Brothers Drake Fine Meads, Dewey's Pizza, The Elevator, Gentile's, Gordon Biersch, Grape and Granery, The Hops Shack, Hoster Brewing, L.D. Carlson, Midwest Homebrew Supply, Northern Brewer, Weasel Boy Brewing, and the Winemaker's Shop. These businesses support our club, so let's support them in return.

The competition was a success. It raised money for our club and introduced a few new brewers to the competition atmosphere. It was also a good time. Thanks to everyone who helped bring the event together. And now, the results...

2011 SODZ BBF Best of Show:

Kyle Bullock's Robust Porter "No Cure For Bieber Fever"

Best of Show Runner Up:

Frank Barickman - "All About The Recipe English IPA"

Lucci Cup

Michael Noonan - "St. Corcoran Irish Red Ale"

Category 8 English Pale Ale

1. Carey Hall 8a "Bitter"
2. Graham Stetson 8b "Geriatric Spotted Cow"
3. Jeff Lewis 8c "ESB S"

Category 9(a,b,c,e) Scottish Ale

1. Andy Robson 9e "Tee Baggins Wee Heavy"
2. Dave Dixon 9e "Dreaded Strong Scotch - S"
3. Ben Siefker 9a "Hammy Boy"

Category 9d Irish Ale

1. Michael Noonan 9d "St. Corcoran Irish Red Ale"
2. Ben Siefker 9d "The Frank Hammer"
3. Marc Peabody 9d "Quaint and Charming"

## Category 11 English Brown Ale

1. Graham Stetson 11a "Steeler's Supper"
2. Dan George 11a "Thomas Toes Mild"
3. Bill Bopp 11c "Aunt Willamettes Brown Ale"

## Category 12 Porter

1. Kyle Bullock 12b "No Cure For Bieber Fever"
2. Stephen Klump 12a "Black Gold"
3. Dan George 12c "Baltic Porter For Your Pleasure"

## Category 13 Stout

1. Dan George 13f "Russian Imperial Stout"
2. Richard Sheppard 13c "Oatmeal Stout"
3. Lawrence Pritchard III 13a "Flatrock Dry Stout"

## Category 14 English IPA

1. Frank Barickman 14a "All About The Recipe English IPA"
2. Sean Dawson 14a "M25 IPA"
3. Phil Siewert 14a "Aye Aye Captain"

## Category 19 Strong Ale

1. Dave Dixon 19a "Dreaded Old Ale - Blend"
2. Dave Dixon 19b "Dreaded Barleywine - B"
3. Bill Bopp 19a "Old Ale"

## Category Mead

1. Dan George 26a "Ginger Mead"
2. Dan George 24c "Sweet Mead"
3. Vic Gonzales 25c "K's Cherry"

## Category Cider

1. Joe Pozak 27b "Jackass Brewing Cider #2"
2. Josanna Dixon 27b "Bonehead Brewing Real Cider #1"
3. Carey Hall 27a "Common Cider"

# Thanks, Frank!

By Michael Noonan

In the summer of '54, a proud Irish immigrant stood posing for a picture with his 6 month old son, his first-born, not knowing he was holding a future home-brewer. Today the picture of these two stands next to the half-yard glass awarded to the son for his award-winning Irish Red Ale. Part of the credit goes to Frank Barickman.

Here at the Monastery (otherwise known as "Noonan's Basement" where the beer was brewed) we have a saying: "Doing God's work one brew at a time." For here at the Monastery, we (actually I) join God and God's creatures, the yeast, in the act of creation – making beer. Over the years, one of the beers that I have repeatedly brewed is an Irish Red, but I have never been satisfied with what has been brewed. If it were not for Frank's bravado, I would have never thought to have entered it.

To win the Lucci Cup was totally unexpected. The recipe I used is based on Mark Pasquinelli's "Better Red than Dead" found in the Zymurgy Magazine's March/April 2009 issue. The only changes made were .5 ounces of Millenium instead of Fuggles and the yeast. I failed to record it but I have been using dry yeast lately, usually Nottingham.

Now with the Half-yard Glass sitting proudly in the living room along side the picture of my father and my freezer full of hops thanks the Hops Shack, I want to take this moment to thank Frank Barickman for the challenge. Oh, my father, no doubt, is also thanking him.



# Mini-Keg Systems: Tap-A-Draft vs Miller-Coors

by Kenneth Herron

I've been getting tired of washing and filling bottles every time I brewed, but I don't have room for a refrigerator capable of holding corny kegs. So I started researching small-scale systems, and eventually settled on the Tap-A-Draft. The big drawback to me was the price of the tap. Besides beer, I sometimes make soda and hard cider, and I could see myself needing more than one tap. TAD charges over \$40 for a tap, and I wanted to see if I could do better.

In my research, I learned that Miller-Coors sells a Mini-Keg system. From the articles that I found, it appeared the two systems were compatible, but I couldn't find a direct comparison. So I decided to get one of each and see for myself.

## Tap-A-Draft

Tap-A-Draft (TAD) is a small-scale beer-dispensing system. Beer is placed in a six-liter amber plastic bottle. You dispense by attaching a tap to the bottle. The tap takes two 8 gram carbon dioxide (CO<sub>2</sub>) cartridges, which provide the pressure to dispense the beer. Each bottle holds 1.5 gallons of beer. You can bottle-condition in the 6-liter bottles--TAD suggests using 2.75 oz of priming sugar per five gallons. Or you can use the tap to force-carbonate your beer. When dispensing, If you have a source for 3-liter soda bottles, you can reuse them with the tap.

If you buy one of these, you can expect to pay \$40-45 for the tap, \$8-9 per bottle, and \$0.75 per CO<sub>2</sub> or N<sub>2</sub>O cartridge.

## The Miller-Coors Mini-Keg

Miller-Coors sells a "home draft" system, which is a beer-dispensing system similar to the Tap-A-Draft. The package includes a 6-liter plastic bottle and a tap which uses a single 16 gram cartridge. The bottle is shipped filled with a light yellowish liquid which I think is intended to "season" the bottle and protect it during shipping. The bottle and tap come decorated with either Miller Lite or Coors Light logos. The package is intended to be single-use, but it's not hard to refill the bottle and change the cartridge.

I paid \$20 for one of these at a local grocery store. Replacement 16 gram CO<sub>2</sub> cartridges can be had for about \$1.50 and up in quantity.



## Dismantling the Mini-Keg

Start by removing the mini-keg from its box to expose the bottle and tap. The tap is shipped with the CO2 cartridge holder partly screwed in place. You're supposed to remove the red retaining clip, then turn the holder to the right to screw it the rest of the way in and release the CO2. But once you do that, plastic tabs inside the holder will engage and make it very difficult to remove the holder later. So instead, remove the retaining clip, grasp the CO2 holder firmly, and turn it to the left. You'll hear plastic popping, but the holder will unscrew from the tap.



*Illustration 1: The Miller-Coors bottle unboxed*



*Illustration 2: The two tabs just below the threads should be cut off*

Once the holder is free, you'll be able to see two plastic tabs sticking out from the threaded part of the holder. Use a pair of clippers or pliers to remove these. Now you can attach the holder to the tap and remove it again easily.

To remove the tap from the bottle, set the bottle upright so that the tap is on top (the liquid inside is carbonated, so try not to jostle it too much). Grasp the tap firmly and unscrew it from the bottle just like a lid. It should come off without much trouble.

The liquid inside the bottle can be used in chili or bread, or to keep your kitchen disposal clean and beery-smelling. I've heard that some people even drink it.

## Comparing the Systems

The Tap-A-Draft and Miller-Coors bottles are identical aside from their labels. The taps aren't identical, but they're very similar in construction--particularly the tube which goes inside the bottle. Clearly, the two systems use many of the same parts.

TAD bottles come with a cap with a waxed cardboard seal that probably won't last more than a few uses. MC bottles don't include a cap at all. You can use the tap to

seal a bottle, or you can check with your local homebrew store--I was able to buy some better lids at the same store where I bought the TAD.



*Illustration 3: The two taps*

A bigger issue is the CO2 cartridges. 8gm carts seem to be easier to find, though 16 gm food-grade carts are certainly available. N2O cartridges are also available in both sizes and can be used to dispense liquids which shouldn't be carbonated. With the The TAD tap, you can combine a CO2 cart with an N2O cart for dispensing creamy stouts.

## **Conclusions**

I don't have much experience using either system yet. But the parts certainly do interchange, and the Miller-Coors tap looks well-built. If you're willing to deal with the relative difficulty of finding 16gm CO2 cartridges for it, the Miller-Coors system appears to be a fine source of additional bottles and taps.

# I Get The Last Word

Ben Siefker

For the last two years, I have had the privilege of compiling and editing the newsletter. I contributed some articles too, but mostly I would take all of your hard work, edit the text, paste in your pictures, and line it all up to make it look nice. And then I maybe I would add my own captions. I never changed anyone's content, but I could still add a little something of my viewpoint to the work. It was nice to have the last word.

This job sort of has a bad rep. I don't remember tripping over myself trying to get it. Looking back, I would say it is a great job to have. It puts you at the center of what's going on with the club and the local craft beer world, puts you in contact with new club members, and when you're looking for articles, it forces a little brewing introspection. Have you ever suddenly started missing someone right before you bury them in your basement?

Anyway, I think every one of you should take a turn at this position. I think it makes you look at the club in a different way, and actually, I had a lot of fun doing it. I don't expect everyone to fall over each other trying to get nominated for the job in two years. In fact, I would bet someone gets shoved into it. But I do think it's a great experience; it's one of those things that you can't really understand until you do it. Maybe past Secretaries will agree with me.

So, to whoever takes over my job next month, I will say that you're going to be glad you did it. Also, don't worry, a few club members have said they have articles coming, and I have two in the works myself. The problem is that I know how I want them to look, and now I'm going to have to hand them off to you for whatever addition or subtraction of dick jokes you are going to make. I am going to miss having the last word.

## 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](mailto:ben.siefker@gmail.com)

## Club Officers

*President*

**Vic Gonzales**

[vicgonzales@sbcglobal.net](mailto:vicgonzales@sbcglobal.net)

*Vice President*

**Scott Taylor**

[estaylor3304@yahoo.com](mailto:estaylor3304@yahoo.com)

*Secretary/Newsletter Editor*

**Ben Siefker**

[ben.siefker@gmail.com](mailto:ben.siefker@gmail.com)

*Treasurer*

**Steve Huckaby**

[huckabrew@gmail.com](mailto:huckabrew@gmail.com)

*Membership Director*

**Kris Huckaby**

[kristen.huckaby@gmail.com](mailto: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 \_\_\_\_\_

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Bring this application to the meeting or send it to:

Kris Huckaby

3190 St. Bernard Circle

Columbus, Ohio 43232



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<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

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<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

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