

S.O.D.Z.

MARCH 1996

THE SCIOTO, OLENTANGY, AND DARBY ZYMURGISTS

Happy Birthday SODZ!

Congratulations Scioto, Olentangy and Darby Zymurgists! As of this month your brew club is officially one year old. And you know what that means: time for new officers and a renewal of dues. Both will take place at our next meeting, March 14th at 7:00 PM at Wines, Inc.

New Officers

At our February meeting, we took nominations for the offices of President, Secretary, and Treasurer. And although actual voting for these offices does not take place until our March meeting, I have projected winners in each race, because all three "races" are uncontested. Our new officers will be:

President: Ron Phillips
Secretary: Bonni Katona
Treasurer: Jon Woodman

Ultimate Alt Club-Only Competition

At our next meeting we will be judging beers to submit to the Ultimate Alt Club-Only Competition. One of the great things about being in a club is putting your beer up for consideration within the club to represent all of us at a club-only competition. We have only sent one entry into a competition so far. We can do better!

Here's our chance. I know for a fact that we have several quality alt style beers out there. An alt is defined as any Category 18 German Style Ale,

specifically **Kölsch** and **Düsseldorf-style Altbier**. Not to name names, ahem, but Jim and Jamie brew a great alt, and Chip and Ron make great kölsches, so I hope there will be some entries. We will be judging using AHA judging sheets, and the style guidelines sent out with the entry forms. (See separate article herein.)

Dues Renewal

For those of you who are "founding members," your dues need to be renewed at the March meeting. Jon will remind you if you need to pay, and will be issuing reminders to other members whose dues will need to be renewed in the near future.

Great SODZ Family News

On the personal front, SODZ extends its congratulations to Chris Estelle and his wife on the birth of the baby daughter. Marie Sophia Estelle was born 2/10/96 and weighed 8 ½ pounds. Mother and baby are doing great!

Jon and I would also like to remind everyone that we are getting married on March 16th, and there will be a party at our party house that evening. All SODZ members and spouses, etc. are invited. See insert for details

Remember, March 14th at 7:00 PM at Wines, Inc. See you there!

Archeologists Unearth Tut's Brew

Jim Merrington of Scottish & Newcastle Breweries was recently heard onto NPR's *Morning Edition* describing the discovery of King Tutankhamen's brewery in Egypt. Scottish & Newcastle brewed a recipe they discovered from the brewery, and have called it Tutankhamen's Ale.

JM: The beer recipe came from the royal brewery of the Sun Temple of Queen Nefertiti. Queen Nefertiti was the stepmother of Tutankhamen. He grew up there as a boy in this ancient city of Amana. Everyone drank beer, so there's no reason to assume that Tutankhamen didn't.

NPR: Yeah, but was it his stash, or you know, was it for the common folk? Who knew?

JM: Well there were various breweries in the Sun Temple. There was one brewery that had thirty brewing rooms in it. But down in the city, there were three or four streets entirely devoted to brewing. There were literally just breweries all over the place. The ancient Egyptians were obsessed with beer.

NPR: [Laughter] These folks enjoyed their beer if they had three streets worth of breweries!

JM: Yes indeed. The origins of beer making as we know it came from the ancient of Egyptians. It was the cradle of brewing. It was developed over a 4,000 year period. At one end, there was an alcoholic porridge on which the workers built the pyramids. They built the pyramids on a diet of bread and beer. But as they perfected the procedures, they were able to make some very fine products, and at the end of the day were exporting these as far afield as India and Greece. We were looking for seventeen years when Tutankhamen was in the city of Amana. It's like looking for a grain of sand in the desert, but we were able to find it because this ancient site of Amana only flourished as a city for seventeen years and was then demolished.

NPR: Now about King Tut, about Tutankhamen Ale. How did you figure out the recipe?

JM: Well, we had taken all the evidence that has been excavated from this royal brewery and all the work done by previous archeologists and examined all of that. We've been able to take residues from the bottom of beer jars and beer vessels and scientifically examine them with the use of electron microscopes to determine what went into the beer.

NPR: And what went into the beer?

JM: Well, the first thing is it was made from wheat, and not barley. Most beer today is made from barley. This was made from an ancient wheat called emma wheat, and we discovered that there are

still 22 varieties of emma wheat growing throughout the world. We located the plant that we wanted growing in Turkey, and we managed to grow it on from there. So we now have about 300 kilos of the emma wheat from the actual strain of the plant that was used.

NPR: And this wasn't just malt and hops. You had other ingredients?

JM: Yes indeed. It was a very interesting process. First of all they were able to malt their wheat, and we know that because we've taken grains of wheat that are 3,500 years old and under electron microscopes found the starch cells, and been able to tell that the grain was malted to make it into brewing material. But they also cooked another section of the wheat, they gelatinized that, and then mixed the two together. And they added to that various other herbs and plants such as coriander and nabakh, which is a sort of cherry that grows on a thorn tree in the desert. We've been very careful not to take any sidesteps on this. If we couldn't prove what was in the product, then we didn't put it in. So we've been able to say with hand on heart that if Tutankhamen popped in to his local bar tonight, he would recognize the ale he was drinking.

NPR: Well, how does it taste?

JM: It tastes great. It's a unique taste. It is a wheat beer, so it's fairly cloudy. It isn't filtered, and it has this very nice flavoring from the nabakh and coriander. The strength of it is about 6% alcohol by volume which isn't enormously strong, but it still packs quite a wallop if you drink a lot of it.

NPR: Will it be available to the public?

JM: Well, our initial stab at it will be the production of about 1,000 bottles of it. Then we've used up all of the materials that we have gathered. We'll obviously use a few for tastings about the place, and then we hope to sell some of it to raise money for the Egypt Exploration Society to allow them to go on doing more excavation work on the site.

NPR: Tutankhamen was a little young for beer wasn't he?

JM: Well, there is certainly plenty of evidence on paintings in tombs and papyrus writings that they drank quite a lot of beer and quite young. There is a papyrus in Turin Museum which tells of the headmaster of the local scribe school in Amana telling his pupils not to go out drinking beer in the beer halls until the oil ran out in the lamps. And also to be careful about loose women making eyes at them in the beer halls. So nothing's changed really.

**CHERYL DUDA AND JON WOODMAN
INVITE YOU TO CELEBRATE THEIR DAY
OF LOVE AND HAPPINESS WITH THEM**

In this season of new beginnings, we're anxiously awaiting our upcoming wedding, both as a big day for us and as a wonderful opportunity to be surrounded by our closest friends and family. We are looking forward to seeing you and want to do anything we can to make your visit as easy as possible. If we can help you in any way, please give us a call at 614-876-5999.

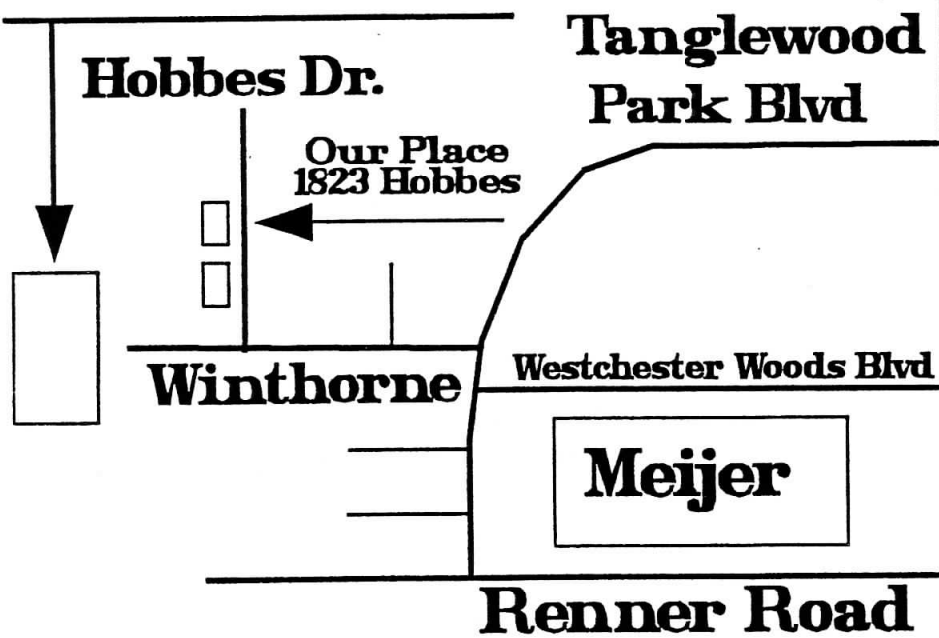
On Saturday evening at 7:00, we're having an informal open house back at our place in Hilliard. To get to the Hilliard Village Clubhouse from downtown, take I-70 west to the Hilliard-Rome Road exit (91B - it's the first exit past I-270). As you get off the exit, move immediately into the left turn lane. Turn left onto Renner Road (there's a Wendy's on the corner). Just past the Meijer's parking lot on the right is Tanglewood Park Boulevard; turn right onto Tanglewood. You will pass a clubhouse on Tanglewood - this is NOT the place! Turn left onto Winthorne Avenue, and follow it all the way back to the Hilliard Village Clubhouse.

Don't hesitate to call if you have any questions. Travel safe, and we hope to see you there!

Cheryl & Jon

Map to Hilliard Village Clubhouse

Hilliard Village Clubhouse



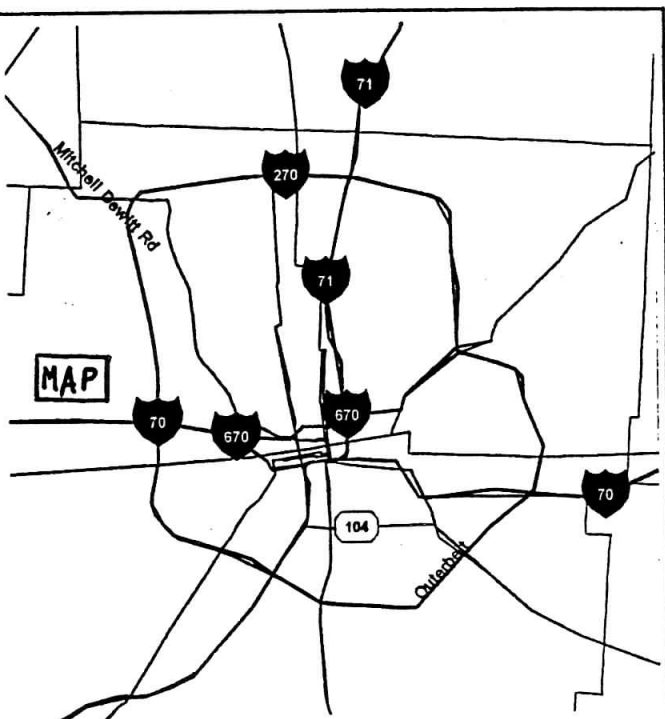
Trabue Road

Hampton Inn

I-70

I-270

Hilliard-Rome Road



JUST WHAT THE 'ELL IS ALT & BOCK?

The **Ultimate Alt** and **Bock is Best** Club-Only Homebrew Competitions are coming up. Below is a reference from the entry sheets as to what qualifies for the various styles. We will judge alts/kölsches at the March meeting and bocks at the May meeting.

Ultimate Alt Categories **Category 18) Germans Ales: Kölsch and Düsseldorf-style Altbiers**

- Kölsch** Kölsch is warm-fermented and aged at cold temperatures (German ale or Alt-style beer). Kölsch is characterized by a golden color and a slightly dry, winy and subtly sweet palate. Caramel character should not be evident. The body is light. This beer has low hop flavor and aroma with medium bitterness. Wheat can be used in brewing this beer which is fermented using ale or lager yeasts. Fruity esters should be minimally perceived, if at all. Chill haze should be absent or minimal.
OG: 1.042-46 FG: 1.006-10 %alc: 3.8-4.1[W]; 4.4-5.0[V] IBU: 20-30 Color SRM: 3.5-5.0
- Düsseldorf** Copper to brown in color, this German ale may be highly hopped (though the 25-35 IBU range is more normal for the majority of Altbiers from Düsseldorf) and has a medium body and malty flavor. A variety of malts, including wheat, may be used. Hop character may be evident in the flavor. The overall impression is clean, crisp and flavorful. Fruity esters should be low. No diacetyl or chill haze should be perceived.
OG: 1.044-48 FG: 1.008-14 %alc: 3.6-4.0[W]; 4.4-5.0[V] IBU: 25-48 Color SRM: 11-19

Bock is Best Categories **Category 12) Bock**

- Traditional** Traditional bocks are made with all malt and are strong, malty, medium- to full-bodied, bottom-fermented beers with moderate hop bitterness that should increase proportionately with the starting gravity. Hop flavor should be low and hop aroma should be very low. Bocks can range in color from deep color to dark brown. Fruity esters may be perceived at low levels.
OG: 1.066-74 FG: 1.018-24 %alc: 5-6[W]; 6-7.5[V] IBU: 20-30 Color SRM: 20-30
- Helles/Mai** The German word "helles" means light colored, and, as such, a Helles Bock is light in color. Maibocks also are light-colored bocks. The malty character should come through in the aroma and flavor. Body is medium to full. Hop bitterness should be low while noble hop aroma and flavor may be at low to medium levels. Bitterness increases with gravity. Fruity esters should be minimal. Diacetyl levels should be very low. Chill haze should not be perceived.
OG: 1.066-68 FG: 1.012-20 %alc: 5-6[W]; 6-7.5[V] IBU: 20-35 Color SRM: 4-10
- Doppelbock** Malty sweetness is dominant but should not be cloying. Doppelbocks are full-bodied and deep amber to dark brown color. Astringency from roast malts is absent. Alcoholic strength is high and hop rates increase with gravity. Hop bitterness and flavor should be low and hop aroma absent. Fruity esters are commonly perceived but at low to moderate levels.
OG: 1.074-80 FG: 1.020-28 %alc: 5.2-6.2[W]; 6.5-8.0[V] IBU: 17-27 Color SRM: 12-30
- Icebock** Deep copper to black. Very alcoholic. Aroma and flavor profile is similar to doppelbock. Traditionally brewed by freezing a doppelbock and removing the resulting ice to concentrate the beer and increase the alcohol content.
OG: 1.092-116 FG: N/A %alc: 6.8-11.3[W]; 8.6-14.4[V] IBU: 26-33 Color SRM: 18-50

START BREWING FOR CLUB-ONLY COMPETITIONS

As an AHA-sanctioned brewclub, SODZ is allowed to send one entry to each sanctioned club-only competition. Any club member can submit an entry to the club competition, and the club will pick the best of the entries to represent us at the national competition. Just so you can start planning your brewing schedule accordingly, here is a list of club-only competition entry due dates, and the styles that will be judged.

Hail To Ale - January 22	Mead Magic - August 12
Ultimate Alt - March 18	Best of Fest - October 21
Bock Is Best - May 13	Belgian Blockbuster - December 2

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1823 Hobbes Drive

Hilliard, Ohio 43026

Traverse Brewing Academy Opens Its Doors

On March 22, the Traverse Brewing Academy, an intense, three-day education workshop for homebrewers, will begin. The Academy, in Traverse City, Michigan, begins on Friday night at 6:00 with a reception, followed by a homebrew competition. All entries will be submitted and judged by Academy attendees.

Saturday begins with a traditional Bavarian breakfast: Wheat beer, beer bread and weissewurst. The day is then separated into five "clusters" or sets of workshops. Each cluster offers a choice of classes to appeal to a diverse range of homebrewers. For instance, the first cluster offers a classes in Brewing Basics; The All-Grain Plunge; Unusual Ingredients; or Yeast Culturing. In addition to brewing classes, there are sections related to beer judging, cooking, tasting, and bourbon and single malt scotches. Speakers include Fred Eckhardt, Karen Barela, Randy Mosher, Lucy Saunders, and Mike Urseth. The gourmet dinner is to be followed by an after hours cigar and microbrewery party.

The cost of this event is \$225, hotel not included. Reservations can be made by calling 1-800-748-0133 or 616-946-0448. You will be asked which classes you wish to attend upon registering.