



The Grain Mill

Publication of the Scioto, Olentangy and Darby Zymurgists
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The President's Corner *by Geoff Larsen*

Well, the time has come for me to write my last article for "The President's Corner." A year has come and gone since I took the office, and it is time for someone else to take over the responsibilities.

That may not seem very important to the rest of you. But it was very important to me when I took the job. Would I do a good job? Would the club grow under me? Or, would it become a stagnant organization?

Well, in retrospect, I did okay. Not great and not bad. We did some things I wanted to do and didn't do others. We went through some pretty big changes over the last six months and maybe became a stronger organization because of them.

The most positive note I see as I leave at the end of a year is the increased participation on the part of the members of the club. Folks have become much more likely to step up and make suggestions about activities that they would like the club to pursue. Having done that, they have backed it up by doing the leg-work to make it happen.

I see a great group of candidates for the elections. Regardless of who is selected, quality people are running for all four positions. They will help Bonni make next year something for the rest of us to look forward to.

And, I am very pleased with the response of the members to the program committee proposal. Not only did five folks step up and volunteer at the last meeting, but also I've heard from a couple of others since who regret not putting their names in at the time. I think this is an idea with a great deal of potential. But, for those of you who are not on the committee, remember what I have been harping on — PARTICIPATION. If you have ideas, propose them. If you want to volunteer to make things happen, do so. Just because you're not on the committee doesn't mean you can't propose your ideas. Put them forward and vol-

unteer to make them happen.

I guess I'll wind up this month's article at this point. I'm looking forward to some good Porters and Stouts at this month's meeting. Until then, my throat is getting kind of parched. Think I'll see what I have in the Fridge. Later.

MEETING NOTICE

**Thursday, March 12
7 p.m.**

***Goodale Brewing Co.
1185 Chesapeake Avenue***

**Officer Elections
State Fair Competition
Gadget Night**

**Bring Enough Beer
for Everyone to Sample
(Minimum 3-4 bottles or
half-gallon jug suggested.)**

**This Month's Style is
Porters & Stouts**

Visit the SODZ Web Site

*[www.iwaynet.net/~zaphod/sodz/
sodzhome.html](http://www.iwaynet.net/~zaphod/sodz/sodzhome.html)*

SODZ INFO

The Scioto, Olentangy and Darby Zymurgists (SODZ) meets on the second Thursday of the month at Goodale Brewing Supply, 1026 Goodale Blvd., Columbus, Ohio.

Meetings begin at 7 p.m. Membership in SODZ costs \$20 and is renewed during the member's anniversary month of joining SODZ. Dues may be mailed to the Treasurer at 1823 Hobbes Drive, Hilliard, OH 43026.

Members receive *The Grain Mill*, the club's monthly newsletter. Articles for the newsletter are due by the end of the month. They may be emailed to the Editor or submitted on a 3.5" floppy disk in Word 6 or 5.1 format for either Macintosh or the PC.

The club's Web side is located at www.iwaynet.net/~zaphod/sodz/sodzhome.html.

The officers of SODZ are:

President—
Geoff Larsen
glarsen@mitre.org

Treasurer
Jon Woodman
woodmanj@aol.com
876-5999

**Secretary and
Newsletter Editor**
Bonni Katona
katona.3@osu.edu
792-7933

Secretary's Report by Bonni Katona

At the March meeting discussion took place after members expressed concern that it was difficult to conduct a business meeting, have an educational presentation, and sample/critique beers within a reasonable time frame. The club broke a record at the January meeting when *26 beers* were presented for sampling and critique following a business meeting and presentation!

Beginning with the March meeting, members will bring beers for critiquing for a specific style or two each month. This month we're asking members to bring stouts and porters. Jim Tiefenthal will announce which style(s) we'll sample/critique at the April meeting. The new Program Committee will set the schedule styles for the remainder of the year. This will be published far enough in advance so everyone can plan their brewing accordingly. At future meetings you can expect to find styles to coincide somewhat with the AHA Club-Only Competitions held every other month.

If you'd like to bring other beers which are not included in the style-of-the-month, please do so! We'll ask you to hold them until the conclusion of the meeting, which should end earlier now, and we'll sample those during a social hour without a formal presentation. For those who bring a different style and still wish to have an actual critique, we'll do our best to fit you in. However, we'd like to limit such entries.

Members felt it might be nice if we begin practicing judging skills, so we'll do our best to bring scoring sheets and style guidelines to future meetings so that critiques are meaningful to those participating each month.

There are several reasons for limiting sampling to just one or two categories each month. One (most obvious) is to end our meetings at a reasonable hour since most of us set the alarm clock pretty early the next morning. In addition, we'd like to encourage our members who tend to brew a limited range of styles to expand their horizons and help them grow as homebrewers. We've also found that as we consume more beer, we tend to increase our socializing and have difficulty getting everyone quiet again to focus on the next presenter. This is why we feel it is better to have an open social period to sample anyone's beer at the end of the meeting.

This is my last month serving as your secretary, newsletter editor, and membership director, a role I've enjoyed doing for the past two years. I'd like to thank the members for all you've done to help. We've had newsletter contributions from a large percentage of our members, and that made my job easier. I hope you've enjoyed reading *The Grain Mill*, and I wish my successor the best of luck.

Elections to be Held at March Meeting

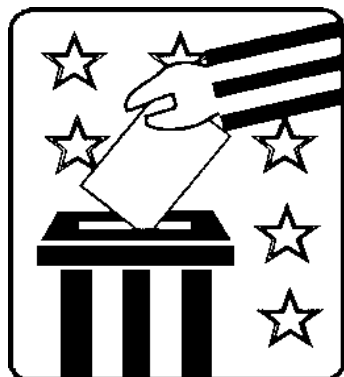
Last month we held nominations for officers, and the elections will occur during the business meeting at our March 12 meeting. Arrive early if you want to make your vote count! Voting will be handled by secret ballot.

The following is the list of scapegoats, er, volunteers, who were nominated and have indicated they are willing to lead this group for the next year. These are the people who haven't learned how to put the word *no* in their vocabularies yet.

President	Bonni Katona
Treasurer	Jim Leas Jon Woodman
Secretary/ Newsletter Editor	Eric Drake Mark Katona
Membership Director	Larry Pesyna A. J. Zanyk

In addition, the club voted last month to establish a Program Committee and asked for volunteers. Five members will serve on this committee:

John Bohn
Herb Bresler
Bob Cotterman
Mark Irwin
Rob Morgan



Ohio State Fair Homebrew Competition by Brett Chance

The Third Annual Ohio State Fair Homebrew Competition will be held July 18 at the Conference Center on the Expo Center grounds. Once again, SODZ will be the host club for the event.

To help ensure the success of the competition, I am interested in getting feedback from our club members with respect to the overall organization of the competition. I am especially interested in hearing from those of you who have previously entered competitions, particularly if you have entered the Ohio State Fair competition in the past two years.

At the next club meeting, I will take a little time to review some aspects of the competition to see how everyone feels. Some of the things I want to discuss are:

- The June 20 entry form deadline and the July 15-17 deadline for delivery or shipment of bottled entries. The June 20 entry deadline exists for all State Fair competitions, but if the consensus is that it causes too much confusion or is inconvenient, I could see about possibly changing it.
- Closed judging sessions. The judgments have been closed to the public previously. Do you feel it would be better to have open judging where people could see their beers being judged?
- What is the optimal time to send out information on the competition?
- How important are prizes? What type of prizes would work best (medals, ribbons, gift certificates, engraved mugs, etc.)?
- Would you like to include a competition among clubs in the state?

Please give these topics some thought and be prepared to share your input at the next meeting. Feel free to call me at work (644-4126), home (771-1536) or e-mail me at b.chance@expo.state.oh.us. Your input is much appreciated.

I look forward to seeing you at the March meeting.

Let's BOP

by Jim Leas

I don't know about you, but every once in a while I wonder what it's like to brew with professional equipment in bigger batches than my 8-gallon brew pot allows. The only opportunity most of us have to do this is to go to a brew-on-premise (BOP) and brew a batch. Problem is, there aren't many BOPs around and most of the ones around are only set up for extract brews.

Bonni and Mark Katona and I visited one in Cincinnati recently that could provide SODZ members a great brewing experience. Brewmasters is located north of Cincinnati, right off I-71, one exit north of I-275. That translates into about an hour and a half drive from Columbus. Brewmasters is a BOP but also brews their own beers for consumption on premise (COP?). So while you are BOPing, you can be COPing!

The BOP kettles are set up for half-



barrel batches, which will yield about 6 cases of beer. They are steam jacketed, which means they boil very quickly. After you boil your wort, it is cooled through a heat exchanger and pumped into large plastic containers. You add your yeast and the fermentation takes place in one or



more of the fermenting rooms. Ales are fermented in a room kept at 62 degrees and then transferred to the 33-degree room to cold age. Lagers are fermented in the 50-degree room and then transferred to the 33-degree room for lagering. Your beer can be kegged or bottled using the nifty counter pressure fillers. You can even filter your beer if you like. Brewing requires your appearance on two days—one to do the brewing and one to bottle or keg. The intermediate steps are handled by the staff according to your instructions.

Brewmasters also has a 3-barrel system which they use to brew their own beers. There are about a dozen on tap and they are good but not spectacular (in our opinion). However, the manager is a great guy who is extremely flexible in dealing with customers. We asked him if we were to come in and occupy 3 or more brewpots, could we use his 3-barrel system to do an all-grain mash. He said that would be fine. We could do a mash with pale malt and maybe some cara pils or something (depending on what we all wanted to brew),

sparge it and pump the wort into several individual BOP kettles and then do steeps with specialty grains and then add whatever other ingredients we wanted for the beers we choose to brew.

Brewmasters has a group of 25 beer styles that they advertise you can brew. I'm sure they would allow us to tweak their recipes or perhaps formulate our own if we give them advance notice (after all, they supply the ingredients). Prices range from \$90-120 per batch (assuming the \$5 discount for 7 days advance notice. This translates into \$0.62 to \$0.83 per bottle.



These prices include all ingredients plus customized, computer-generated color labels for the bottles. I generally figure \$0.42-\$0.75 per bottle for homebrewing, depending on what I'm brewing. We may be able to get them to deduct a bit for not using labels if some of us wish to keg the beer or transfer our beer into naked bottles.

BOPs seem to be a good deal if:

1. You want to brew a big batch for a special occasion, like a wedding, graduation, birthday, anniversary, etc. The labels are quite appropriate at these times.

2. You want to brew a lager and do not



have the required refrigeration equipment at home.

3. You want to know what it's like to brew with professional equipment, including those awesome bottling machines.

4. You want to brew without worrying about cleaning up!

5. You want to be able to filter your beer and don't have the equipment at home.

6. You want to spend a couple days with your SODZ friends brewing beer and sipping good beers while the stuff boils.

Some SODZ members have already agreed to do a BOP day in the near future. If you'd like to join us, contact Mark Katona. We'll schedule a date agreeable to everyone and do the brew!



— Photos by Bonni Katona

1998 AHA Club-Only Competitions by Mark Irwin

Mark your calendars—here are the dates and styles for this year's AHA Club-Only Competitions.

<i>Competition</i>	<i>Due Date</i>
1998 Stout Bout	March 16, 1998
1998 Classic Pilsener	May 18, 1998
1998 Weiss is Nice	August 1998
1998 Best of Fest	October 1998
1998 If It's Not Scottish...	December 1998

Unfortunately, our March 12 meeting date may be too close to get an entry to the AHA in time for the March 16 due date. Bring your best stouts to the meeting, anyway!

March Gadget Night by Eric Drake

Hey there, I just wanted to remind everyone that the **March 12** meeting has been declared Gadget Night.

Any trick or gadget is welcome, especially if it is homemade. If you have a gadget or trick that you would like to bring, E-mail me at drake.49@osu.edu or call me at 299-1412, and RSVP your idea.

P.S. If you forget to RSVP, bring it anyway, and we will fit you in.

Laughing Cat IPA by Geoff Larsen

Style: IPA

OG:1.070 FG:1.015

Alcohol: app 7.2% v/v (5.5% w/w)

Bitterness: 70 IBU (WAG using Tinseth figures to estimate)

Batch Size: 5 gallons Color: app 13 SRM

Grain Bill:

10 lb. British pale
1 lb. British crystal (90L)
4 oz. Flaked wheat

Hop Bill:

1.5 oz. Centennial (10.7% AA, 60 min.)
0.5 oz. Kent Golding (5% AA, 15 min.)
0.5 oz. Centennial (10.7% AA, 10 min.)
0.5 oz. Willamette (4% AA, 10 min.)
0.5 oz. Kent Golding (5% AA, 5 min.)
0.5 oz. Kent Golding (dryhop for aroma)

75 minute mash at 153F

90 minute boil

To really replicate the beer that can make any cat laugh, misread your thermometer and do a long protein rest at 127F (53C) before you do your mash at 153F.





2574 Zebec Street
Powell, OH 43065



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Mark Your Calendars

March 12 *SODZ Meeting*
Officer Elections, State Fair Homebrew
Competition, Stouts & Porters
Goodale Brewing Co.

April 9 *SODZ Meeting*
Mash Tuns
Goodale Brewing Co.

May 2 *Beer and No Sweat*
Cleveland

May 5 (Tuesday) *SODZ Meeting*
Cinco de Maibock, Homework Homebrew
Hoster Brewing Co.

August 15 *Beer and Sweat*
Cincinnati
*Locations subject to change
with notice.*