



The Grain Mill

Publication of the

Scioto, Olentangy and Darby Zymurgists, Inc.

May 2006

Vol. 12, No. 2

THE PRESIDENT'S CORNER

By Rick DeShone

It was another busy time on the beer front over the past two weeks. First was the Eastern Regionals of the NHC. I was traveling the week before, so I could not help out with the additional judging sessions that were needed; however, I was able to judge two flights on the final day.

The region covers 11 states, and the organizers were pressed to deal with the surge of over 200 additional entries this year. There were over 700 beers to be judged. The flights were long, but the judges that I worked with were all very knowledgeable. SODZ has 5 entries going on to the finals, and I wish them all well.

The next week I was getting the ingredients together for the Iron Kettle and for the Big Brew Koelsch. I will focus on the Koelsch for this article, as it will be our club brew for the picnic in July.

Koelsch is of German origin. It is a light blond, clean-fermented beer with a very low malt profile and subtle fruitiness – a very good summer beer. The gravity range is 1.044-1.050 and IBU's are 20-30. Hops should be noble. Probably the most common import is Reissdorf if you want to look for one.

The recipe for the Big Brew was the winner in this category last year. It was a very simple recipe with one grain and two hops. For our 10-gallon batch it was 18 pounds of Pilsner Malt, a 60-minute boil with 3 oz. of Hallertau for 50 minutes, and 2 oz. of Saaz for the last 15 minutes. I didn't have the heart for a single-grain beer, so I slipped in 2 lbs. of Vienna.

The grain conversion went very nicely. Since the grains were highly modified, I mashed in directly at the saccharin rest. I held the grains at 149 degrees for 60 minutes. Then I recirculated and brought the mash temp up to 168 degrees for sparging. The week before, I picked up a jar of 5.2 buffers and used them for the first time in this mash. I batch sparged and came out with about 12.5 gallons in the boil kettle. The wort was sweet with very low starch or malt in the taste.

The boil went smoothly with the hops going in more or less on time. I did miss the addition of Irish Moss, but I don't think it will lead to any issues with clarity. I chilled, went to the two glass fermenters, aerated with

an aquarium pump that has a 2-micron filter and a stainless stone. The yeast was WYEAST 2112 – California Lager Yeast (Steam Beer). This was the yeast used in the winning recipe.

I had room in the new cooler, so I placed the fermenters in there and set the temp in the mid 50's after a day at 65 to start. There is a good Krausen on each and the yeast seem very happy at that temperature. With the grain conversion at 149 and the cool fermentation, I am hoping for a clean, crisp beer. Make sure to keep the picnic date (July 15) open and get over for the tasting.

I have been watching the posts on our group, and it seems like Jay is well along on organizing our club night at the NHC. This will be SODZ first showing for club night, so I encourage everyone to help out promptly if he needs anything.

Remember the Ohio State Fair competition entry forms and money are due by June 20. If you would like to steward or judge at the State Fair, it's a good opportunity to gain experience in how competitions are run.

We'll see everyone at Leatherlips for our meeting this month. The topic is mead making, and there will be an opportunity to make a 1-gallon batch on premise that night. I'm looking forward to it.

SODZ MEETING

Monday, May 22, 7 p.m.
Cookout, 6 p.m.

Leatherlips Yacht Club
9230 Shawnee Trail, Powell

Mead-Making Night

Bring the ingredients listed at the end of the mead article in this newsletter.

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 p.m.

Membership dues are \$15 per year and are renewable during the member's anniversary month of joining SODZ. Dues may be mailed to:

Mark Katona, Treasurer
2574 Zebec Street
Powell, OH 43065

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 e-mail, preferably in MS Word, and graphics in .jpg format to bkatona@columbus.rr.com.

Current SODZ officers are:

President

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SODZ Web Site

www.sodz.org

LETTER ADDRESSED TO SODZ FROM CASCADIA IMPORTERS, INC. COOPERS HOME BREW

9 May 2006

Good Day!

How would you and your club members like to receive a four-page color glossy newsletter each quarter filled with brewing tips, fun brewing stories, interviews, brewing recipes and product information, absolutely **free**?

Ok, Here's Another Question...

How would you or one of your club members like to win a trip for two to the 2006 Great American Beer Festival in Boulder, Colorado?

As you might imagine, one is related to the other. Between now and July 31st, 2006 each club member who signs up to receive the quarterly North American Coopers Club Newsletter will be automatically entered to win a trip for two to the 2006 Great American Beer Festival in Boulder, including airfare, hotel, transportation and \$200 cash.

Last issue of the newsletter we wrapped up a two-part interview with Dr John Meneses, Master Brewer at the Coopers Brewery, on how he goes about creating a new commercial beer. We also answered email questions provided by homebrewers. Future issues will include profiles of various homebrewing products and discount offers on brewing products. Best of all, it's absolutely free!

Visit us at www.cascadiabrew.com, click on the starburst and sign up to receive your quarterly Coopers Club Newsletter. You will also be automatically entered to win the August 1st drawing for the GABF trip. This is where you will also find complete contest rules. If you or any of your members already receive the Coopers Club Newsletter you are already entered.

Don't wait! Pass this along to your fellow club members. The next issue of the North American Coopers Club Newsletter mails in July. Sign up, get your newsletter, get entered into the drawing....oh yearh, and brew some beer!

Cheers!

Mark Henry
Coopers Brew Products



Ohio State Fair Homebrew Competition Is Again Online

Once again this year, registration information for the Ohio State Fair Homebrew Competition is online. Simply click on the link below to get all of the forms and information needed to enter the competition (you will need to have Adobe Acrobat to access the information):

<http://ohiostatefair.com/osf/downloadbooks/entertainment/06homebrewform.pdf>

If the above link does not work, please click on the link below and follow the download instructions for Adobe Acrobat Reader. Once you have downloaded the necessary software, return to the download page and scroll toward the bottom and click on "Homebrew."

<http://www.adobe.com/products/acrobat/readstep2.html>

It shouldn't take long to download the information that includes the competition rules & regulations, style guidelines, entry form, bottle ID forms, and a map with instructions for delivering your entries (you may ship your entries if you choose). Just print the entry form and mail it with the appropriate entry fees. The entry form and fees must be postmarked by June 20. You should also print the bottle ID forms to rubber band to your bottled entries (entries must be received July 10 - 14).

If you have any questions or problems, or would prefer that I mail a registration packet to you, please don't hesitate to email or call me.

I look forward to receiving your entry information!

Brett Chance, Competition Organizer

voice: 614.644.4126

fax: 614.644.4031

b.chance@expo.state.oh.us

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614-263-1744

5-GALLONS OF BRIGHTON BREW

INGREDIENTS LIST

BY JUSTIN MULHOLLAND

8 lb. Pale Malt
 ½ lb. crystal 60L

.5 oz. Columbus 60 min
 .36 oz. Cascade 20 min
 .5 oz. Pearle 20 min
 1 oz. Cascade, After Boil
 .5 oz. Pearle, After Boil

1056 Chico Valley Yeast

BEER AND SWEAT RESERVATIONS

Make your Beer and Sweat reservations at the Garfield Place in downtown Cincinnati.

Call 800-367-2155 and ask for the Beer and Sweat rate. To learn more about the hotel, point your browser to <http://www.garfieldsuiteshotel.com/index.html>

The special rate is available for Friday, August 18, and Saturday, August 19.

DIRECTIONS TO LEATHERLIPS YACHT CLUB

The Leatherlips Yacht Club is located directly across the Scioto River from the Columbus Zoo. The address is 9230 Shawnee Trail, Powell, OH 43065. The closest freeway exit from I-270 for most people would probably be Sawmill Road.

Go north on Sawmill approximately 2 miles to Summitview Road and turn west/left (traffic light). Go west on Summitview until it ends at Riverside Drive (SR 257). Go north/right a mile or so to Glick Road (across from the zoo entrance—traffic light). Turn west/left on Glick Road and go over the bridge. Go another 1/3 mile and turn north/right onto Shawnee Trail. The road is directly across from the Bogey Inn, and the Mid-Ohio Marina is on the corner. Follow it until it comes to a T. Bear right and then left so that you're headed back toward the Scioto River.

If you miss the turn onto Shawnee Trail from Glick Road, don't worry. Turn right at the next light at Dublin Road (Walgreen's is on the corner), make a right turn at any street, continue until it comes to an end, and go left until you reach the yacht club.



*If it's good for ancient Druids
runnin' nekkid through the wuids
Drinkin' strange fermented fluids
it's good enough for me!*

-Pete Seeger

Submitted by Benjamin Hanson

History of Mead: (Copied verbatim from www.gotmead.com with permission)

Mead has a long history. So long, many say, that it may well be the oldest recorded fermented beverage. King Midas drank mead (hey, after all, he *did* have the golden touch, right?), as was discovered in an archaeological dig. The Celts were drinking it in c. 500 A.D.

There are indications that the Greeks, Romans, Egyptians, Ethiopians, Scandinavians, Assyrian, Incas and Aztec used mead, both in festivals and as a religious drink.

Oddly, it seems to have pervaded many, if not most, cultures, at some point in time. You can find it in the writings of Greek philosophers and the stories of their gods. Mead figures prominently in the tales of Scandinavia and the Vikings. You can find mead in the histories of England (Queen Elizabeth I loved it!), France, Greece, South America, Africa, Ireland, Sweden, Poland, Hungary, Germany and Australia.

Honey, and by association, mead, have been attributed with such powers as that of an aphrodisiac, and it has been said in times gone by that it imbues the drinker with attributes such as life, wisdom, courage and strength.

The Celtic peoples of the British Isles were reputed to have made mead with honey and the sap of a hazel tree. Some Christian saints (probably the Irish ones!) were reputedly fond of a 'wee drop o mead' betimes. It is purported that St. Brigitte turned water into mead at the court of the King of Leinster.

Mead was popular until the 18th century, when sugar was developed. As the popularity rose and the price fell, sugar became the sweetener of choice and mead and other drinks made with honey fell out of favor.

Of course, today, mead is enjoying a resurgence, with nearly 100 commercial meaderies operating worldwide, and countless thousands of home meadmakers concocting the brew in their homes. Current interest in the SCA, Renaissance faires and the rising popularity of 'period' type movies and fantasy films such as 'Elizabeth', 'Shakespeare in Love', '13th Warrior', 'Lord of the Rings' and others has helped greatly to increase visibility for this most noble of drinks. == www.gotmead.com ==

SODZ Mead-Making Meeting

Attend the SODZ meeting on May 22, at Leatherlips for a mead-making class presented by Brother's Drake, Ltd. Ben Hansen, Eric Drake, and Woody Drake will assist you in making a 1-gallon batch of traditional mead.

Bring 3 lbs. of your favorite natural honey, a 1-gallon glass bottle, a stopper, and an airlock. Brother's Drake, Ltd. will provide the active yeast culture and walk you through the process with ample discussion on mead styles, crafting a good mead, proper fermentation, common pitfalls and other such knowledge as they can muster.

UPCOMING AHA CLUB-ONLY COMPETITION SCHEDULE

COC Category	SODZ Judging	AHA Due Date
Extract. All styles (>50% extract)	April 2006	5/12/06
BJCP 24-26. Mead	July 2006	8/12/06
BJCP 13. Stout	September 2006	10/13/06
BJCP 6. Light Hybrid Beer	November 2006	TBD

IRON KETTLE CHALLENGE III

By Rick DeShone

The Iron Kettle Challenge was held on Saturday, May 6. All of the teams showed up bright and early to set up. There were various levels of territory setup involved ranging from bringing out a couple of vessels to unloading the steel 3-tiered tower to a complete canopy with computer table and chair.

It's true, one of the teams showed without any propane and had to make a run to fill their tank. Since we were accommodating, we waited for their return and presented the kits at 9:30. Then a flurry of activity of the mental sort began. Books were consulted; old *Zymurgy* and *Brew Your Own* magazines scanned; and the Internet came into play. Some teams worked openly; others sequestered themselves into an untraversed corner of a room.

This was a good opportunity for me to mash in the grains for the Big Brew Koelsch that we will be serving at the summer picnic. I had sanitized the system and already had the water heating in the HLC, so everything was set. A couple of the team members had never brewed, so I was able to explain the process as I went. Of course, with the distractions of making sure all the teams had what they needed, I let the water heat a bit too much and had the strike temp a bit high, but it was nothing that a few pitchers of cold water couldn't control.

After about 45 minutes the recipes began to get formulated. I had my grain mill and several teams also brought their own. One thing that I heard several gripes about is that my grain mill is not motorized. I see hand grinding the grain as either a penance to the brewing Gods or a chore for one of the kids. It's funny how they never seem to be around anymore for this step in the process.

Three people at the challenge were involved in their first all-grain batch. Two were on teams, and Rob was originally going to brew with Frank, before travel took over his schedule. I told Rob he could brew on my travel setup and got the vessels out for him. I wanted to give him more guidance, but with the Koelsch and trying to resolve any needs of the other teams, did not get to him as much as I would have liked. At times, Rob was a bit like a deer in headlights, but he persevered and formulated a recipe, converted his grains, and made beer. Thanks to Bub and others for helping him get through all the steps.

The day continued under blue skies, with teams at various stages in the brewing process. Fortunately, there was enough stagger that there was not too much conflict for hoses to cool the wort. Grains were spread

beneath various trees, and the geese were quite pleased.

There is a wide variety of styles in this year's competition, with only one specific style having two entries. You have to love the creativity of brewers. The MINDOK team (who had matching team shirts) even brewed party-gyle creating two different beers from their two kits – a big beer and a small beer from the 2nd runnings.

I think we will have some pretty good entries come the judging at our meeting in September. The day moved on and teams finished, cleaned their kettles, and headed off with their precious cargo. Everyone is on the honor system now to ferment their beers over the summer.

Here is the ingredient kit for this year:

10 lbs Muntons Pale
2 lbs Durst Light Munich
1 lb Dinglemans Special B
1 lb Briess Roasted Barley
1 lb Crisp Amber
.5 lb Flaked Barley
.5 lb Gambrinus Honey Malt
1 oz Hugh Baird Peated Malt

1 oz Amarillo pellets – US 8.0%
1 oz Brewers Gold – German 6.5%
1 oz Northdown – UK 5.7%

At the end of the day, I was pretty whipped, since I had been up pretty much every night that week getting the ingredients and kits ready and cleaning out the garage. I found myself sitting in a chair watching the sunset and having a good brew. Every now and then I would get up and putter a bit, putting something away or cleaning up. Sunday I vegged out, glad it was over, but also happy it went so well. I was just thinking about the kits and what I could do next year. Does anyone know where I can get a 55-gallon pail of molasses?



Activities Start



Oh please, Lord



Hand Grinding

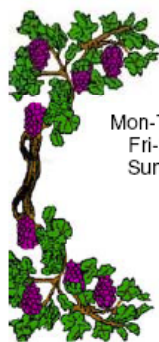
PHOTO MEMORIES FROM THE IRON KETTLE CHALLENGE III



I See Elvis



Nice Balance



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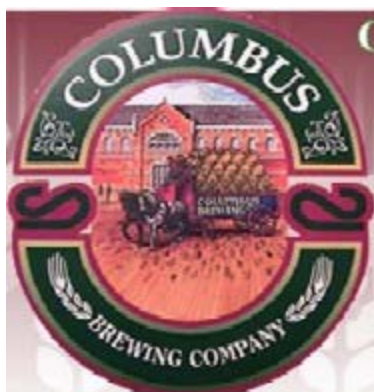


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CALENDAR OF EVENTS

Mark your calendars for these meetings and future beer events!

- May 22 SODZ Meeting, 7PM, Leatherlips Yacht Club (Meads)
- June 4 Afternoon with the Brewers, Barley's
- June 20 Ohio State Fair Competition Entry Forms & Fees Due
- June 22-24 National Homebrew Conference, Orlando
- July 15 Ohio State Fair Homebrew Competition, Fairgrounds
- July 16 SODZ Picnic, Leatherlips Yacht Club
- August 12 AHA Club-Only Competition Entries Due (Meads)
- August 19 Beer & Sweat, Cincinnati
- Sept. 23 Columbus AleFest, Aladdin Temple
- Oct. 13 AHA Club-Only Competition Entries Due (Stouts)
- Nov.-Dec. ?? AHA Club-Only Competition Entries Due (Light Hybrid Beers)



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