

The Grain Mill

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



President's Corner May 2008

By: Frank Barickman

The AHA National Homebrewers Conference is almost here! Over a years worth of planning has taken place and things are almost a go! This should be a great time! This year's conference will feature Jim Koch of Sam Adams as the keynote speaker. Other highlights will include the tasting of the bourbon barrel beers that have been brewed by 5 different clubs. This will feature our KY common (Chris lets get the samples bottled please!). Other speakers include Jamil Zainasheff, Ray Daniels, Randy Mosher, and many more!

SODZ still has some loose ends to tie up for NHC. Much talk has been made about the booth design, however we need action! Let's get moving on this. Since the newsletter is only monthly, look for more details in the yahoo newsgroup (much faster for communicating). Scott Taylor has stepped up to take charge for Club Night. Please let him know what beers you are planning on bringing. We also need beer for the hospitality suite! There is still plenty of time to brew, so let's get it on!

If you are planning on attending NHC, remember we are wearing kilts for club night. Order them now! Again look to the yahoo groups (search on Kilts) to find sources for cheap fake kilts! No need to spend \$100s on good Tartan kilts (unless you are brave enough to wear them as your daily attire!).

Pull double duty with your brew! Remember that the Ohio State Fair competition is coming up in July. Brew some beer for the NHC and bottle off 2 – 6 beers for upcoming competi-



“Much talk has been made about the booth design, however we need action”

tions. Entries must be registered (postmarked) for the OSF Homebrew contest by June 20th, 2008. The competition will be held Saturday July 19th. You can mail in your entries or hand deliver them if you are planning on judging or stewarding. If you have never judged or stewarded before, this is a great chance to learn! If you have questions please contact Brett Chance at b.chance@expo.state.oh.us. The entry form can be found at <http://www.ohiostatefair.com/osf/downloadbooks/entertainment/2008homebrewform.pdf> and must be mailed.

Although SODZ does not officially meet (for formal meetings) during the summer, we have a number of events that occur. Sunday July 20th, will unofficially be the date of the club picnic. I am still coordinating with a past location and Mike M. on firming up the details. I will post more information once it's official. Keep the date free. Also Beer and Sweat will be happening in August. B&S is the nation's only homebrew keg competition and boasts that it's the largest competition by volume! I would also like to hold some group brews this summer!

“If you are planning on attending NHC, remember we are wearing kilts for club night”

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May - June 2008

Schedule of Events

SUN	MON	TUE	WED	THU	FRI	SAT
	12	13	14	15	16 Beer Tasting	17
18	19 SODZ Meeting	20	21	22	23 Beer Tasting	24
25	26	27	28	29	30 Beer Tasting	31
1	2	3	4	5	6 Beer Tasting	7
8	9					

- **May 16th**—Beer Tasting at Blacklick Wine & Spirits
- **Mat 19th**—SODZ Meeting at Elevator Brewing Co.
- **May 23rd**—Beer Tasting at Blacklick Wine & Spirits
- **May 30th**—Beer Tasting at Blacklick Wine & Spirits
- **June 6th**—Beer Tasting at Blacklick Wine & Spirits
- **June 19th–21st**—NHC in Cincinnati
- **June 20th**—Entry deadline for the Ohio State Fair Competition
- **June 22nd**—Barley's Afternoon with the brewers
- **July 19th**—Ohio State Fair Homebrew Competition

Update from the Social Coordinator

There are a lot of exciting events coming up in May and June for the homebrewing community.

1. Don't forget about our club meeting on May 19th @ 7:00 PM.

Location:

Elevator Brewing Company
Beer of the Month: Imperial IPA

2. Columbus Brewing Company:
New Happy Hour!
Monday-Friday 5-7 at the bar

"Don't forget about our club meeting on May 19th "

½ price appetizers
\$2.50 domestic bottles
\$3.50 Pints

3. In case you didn't have enough to do with the NHC in Cincinnati make sure you come out to :

Barley's Brewing Company
Thirteenth Annual

Afternoon with the Brewers
JUNE 22, 2008
2-5:00 PM

Craft beer from brewpubs & micros in the area

Tapping of last year's Homebrewers' Competition Winner

E=IPA²
(An Imperial IPA)
by homebrewer Victor Gonzales
Announcement of this year's Homebrewer's Competition Winner

4. Blacklick Wine and Spirits:
Casual beer tasting every Friday from 6-8pm and Saturday from 2-5 pm (no reservations necessary)

-Matt Crill

"In case you didn't have enough to do"

Recipe of the Month

Styrian Stunner

Working as a Flight Attendant for NetJets has allowed me the pleasure of trying beers from many different countries. It's unfortunate that for most of my career I was a Macro-brew drinker. (ducks for any thrown produce). Once I found the light, though, I tried everything I could. One of the best style of beer I found particular enjoyable was the English Pale Ale. Flavorful and not too strong was a combination that worked well. Know as session beers,

you could drink quite a number and not be a stumbling drunk, which I found is an important attribute after getting married.

The Stunner is known as a SMaSH, which stands for Single Malt and Single Hop. Marc Ollosson designed this recipe in the book "Real Ales for the Home Brewer"

So far it has proved to be a big hit, as well as won first place in this years BBF for Ordinary Bitter, and has won first place in the east region of this years NHC. Screw the awards though, its an easy recipe that really tastes great.

I use Maris Otter as the base malt and Styrian Goldings hops for all additions. The water comes from straight from my tap, which may or may not contain Jamaican Viagra according to recent reports (be sure to ask Rick about that one). I have to thank Kirk Gaston for tips and help on freezing the yeast I used for this brew. I was able to get a pack of Wyeast 1469 West Yorkshire Ale, which is rumored to be the strain Timothy Taylor uses for its Land Lord Ale. It has very high Flocculation and attenuates from 67% - 71%. I fermented this in the basement at temperatures of approximately 63°- 67°

By, Sean Dawson

WARNING: (1) According to the Government, consumption of this beverage by women has been linked with an increased risk of pregnancy. (2) Consumption of this beverage has been known to cause mirth, lassitude, conversation, and a propensity for later-regretted statements. After engaging in consumption, users should not attempt to drive, operate heavy machinery, pilot transcontinental aircraft, perform open-heart surgery, or call old girlfriends at 3 AM.

Hoppy New Beer Brewing Company



Maris Otter 10.5 LBS

Styrian Golding 3.03 OZ

1.8 Oz at 90 Minutes

.84 Oz at 15 Minutes

.39 Oz at 7 Minutes

Wyeast 1469 from Frozen Stock



Return this bottle to its brewer

08-B English Pale Ale, Special/Best/Premium Bitter

Min OG: 1.040 Max OG: 1.048
Min IBU: 25 Max IBU: 40
Min Clr: 5 Max Clr: 16 SRM, Lovibond

Recipe Specifics

Batch Size (Gal): 6.00 Wort Size (Gal): 6
Total Grain (Lbs): 10.50
Anticipated OG: 1.048 Plato: 11.88
Anticipated SRM: 5.7
Anticipated IBU: 29.8
Brewhouse Efficiency: 72 %
Wort Boil Time: 90 Minutes

Grain/Extract/Sugar

%	Amount	Name	Origin	Potential SRM
100.0	10.50 lbs.	Marris Otter	UK	1.038 4

Hops

Amount	Name	Form	Alpha	IBU	Boil Time
1.80 oz.	Styrian Goldings	Whole	3.50	21.2	90 min.
0.84 oz.	Styrian Goldings	Whole	3.50	2.9	15 min.
0.39 oz.	Styrian Goldings	Whole	3.50	1.0	7 min.

Extras

Amount	Name	Type	Time
1.00 Tsp	Irish Moss	Fining	15 Min.(boil)

Yeast

Wyeast 1469 West Yorkshire Ale

Mash Schedule

Mash Type: Single Step

Saccharification Rest Temp : 153 Time: 60
Mash-out Rest Temp : 165 Time: 15
Sparge Temp : 170 Time: 45

Meeting Agenda and Location

1. NHC discussion
 - Who's attending
 - What beers to bringing
 - Hospitality Suite
 - Club Night

2. T-Shirt Finalization
 - Pick T-shirt design for club night

3. Meet the Brewer
 - Meet the brewer at Elevator Brewing co.
 - Style Spotlight with Elevator Brewing co. Beer.

4. Doctor Beer
 - Frank will be Conducting doctor beer at the next meeting



Elevator Brewing Co.
May 19th
7:00 pm

Ohio State Fair Competition

OHIO STATE FAIR COMPETITION - by Brett Chance, Competition Coordinator

The 2008 Ohio State Fair Homebrew Competition will take place July 19th in the Rhodes Center on the Ohio Expo Center grounds. Last year we had a record number of 224 entries! Entry forms and fees must be postmarked by June 20. Bottled entries can be delivered July 14-18 (further details are included in the entry packet information). If you have any questions or would like me to email an entry packet to you, please call 614-644-4126 or email me at b.chance@expo.state.oh.us



Our competition benefits greatly by the tremendous support received each year from SODZ members who volunteer to serve as judges or stewards. Judges, if you received the judge registration information I emailed several weeks ago and have not yet responded, please email me as soon as you can to let me know if you will be available to judge this year. For those of you who have served as stewards in the past, I will be sending you an email shortly to see if you are available to help this year.

If you have not judged in a competition previously, but have some homebrewing experience and are interested in becoming a future judge, please contact me. We get BJCP judges from across Ohio and surrounding states and you can be paired with experienced judges and have fun, while gaining some valuable judging experience.

If you are interested in becoming a steward, please contact me as well. Stewards not only provide assistance to the judges and keep the score sheets in order, they also get to sample some of the entries as well! I will be looking for additional stewards if any of last year's stewards is unable to make it this year.

I hope you plan on entering some beers in this year's competition and if your schedule permits, maybe you can join us as a judge or steward on July 19!

Link to Competition Packet: File Name "Ohio State Fair info.pdf"
<http://groups.yahoo.com/group/SODZ/files/>

Big Brew At Weasel Boy Brewing

With 15 people and five batches of homebrew going at once, Weasel Boy Brewing Company smelled heavenly during the annual Big Brew event held in celebration of National Home Brew Day.



It smelled so good, Zanesville artists working next door to the brewery came in to see what had created the aroma.

The weather wasn't good enough for the brewers to set up on the brewery's patio so each brewer set up inside Weasel Boy's warehouse space. With the garage door open, the brewers could be seen from Muskingum Avenue and many Weasel Boy customers drove by to show support.



Weasel Boy's head brewer Jay Wince worked with Jeff Hornberger on an old ale, called Heavy Horses Strong Old Ale. They used Jeff's award-winning recipe and ended up overshooting their gravity just a little. The conical fermenter stored in the brewery went crazy that night and the next day, blowing the sweet liquid on the floor of the brewery. We're going to have a good time drinking that at the NHC!

Scott Taylor brewed an American India Pale Ale he calls Simple Pleasures Pale Ale. Scott also brought growlers full of stout, extra special bitter and his Christmas ale that were properly emptied before he left for the day.



Chris Partee and Rob Estep showed up to watch and Jeff Popio was there to help Scott. We also met Jacob and Julie Anderson, who are interested in the brewing process.

Patrick Crabtree amazed us with his 15-gallon system. He brewed a Wit beer with help from his friend, Nick Longworth. Thanks to Nick for taking pictures throughout the day to document



our adventures.

Keith Scherer did a hoppy pale ale next to Rick DeShone, who brewed his Chiswick English bitter.

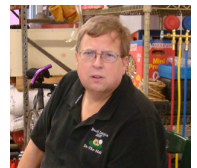
DeShone brought with him some of his butter beer, a non-alcoholic beverage based on references in the Harry Potter series of books. It was more like a root beer, with vanilla and butter flavoring. What didn't get

drank during Big Brew ended up in Weasel Boy customer's bellies the following week.

Bonni and Mark Katona showed up to give support and they brought cookies! Mark looked well and we were glad to see him back on his feet. A.J. Zanyk also paid us a visit, having made the trek out of Reynoldsburg where he was on business that morning.

We grilled hamburgers and hot dogs on the patio during a short break in the rain and the brewers got to drink Weasel Boy's Blackfoot Porter and Dancing Ferret India Pale Ale throughout the day.

A.J., Scott and the two Jeffs -- Jeff Hornberger and Jeff Popio -- stayed at the brewery into the evening and got to try a sample of Weasel Boy's next seasonal: the Ornerly Otter Blonde Ale. The ale is expected to be on tap sometime in the next few weeks.



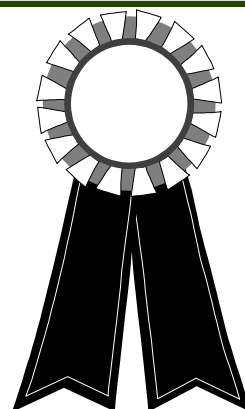
We ended up with 45 gallons of beer in fermenters at the end of the day. Thanks to everybody for making the 2008 Big Brew day a success!



-Lori Wince

Competition Section

- **The Elevator Homebrew Competition, Entry Deadline: (Cancelled)**
- Aurora Brewing Challenge, Entry Deadline: 05/19/2008
- San Joaquin Fair Homebrew Competition, Entry Deadline: 05/17/2008
- St. Louis Microfest Homebrew Competition Entry Deadline: 05/30/2008
- Upland Brewing Company UpCup Entry Deadline: 05/26/2008
- Boneyard Brew-Off Entry Deadline: 06/04/2008
- Alameda County Fair Competition Entry Deadline: 05/24/2008
- 2008 BUZZ Off Entry Deadline: 05/24/2008
- ABC Brews Crews Homebrew Competition Entry Deadline: 06/01/2008
- Cascade Brewers Cup Entry Deadline: 05/13/2008
- PEPPERFEST EXTRAVAGANZA Entry Deadline: 05/31/2008
- New York state fair competition Entry Deadline: 06/05/2008
- Canberra Brewers June Hopheads Entry Fee: \$3.00
- AHA National Homebrew Competition 2nd Round Entry Deadline: 06/06/2008
- **Ohio State Fair Homebrew Competition, Entry Deadline: 06/20/08**



More Info at:

http://www.bicp.org/apps/comp_schedule/competition_schedule.php

AHA Club Only

UPCOMING AHA CLUB-ONLY COMPETITION SCHEDULE

Due Date

- Extract Beers May 2008, entries due by 5/2
- Mead August 2008, entries due by 7/25
- Imperial Anything Sept/ Oct. 2008, entries due by 10/11
- Celebration of the Hop (IPA) Nov/Dec 2008 (**Hosted by SODZ**)
- Belgian & French Ales January / February 2009
- Beer with OG > 1.080 March/April 2009
- Extract Beers May 2009

Brewpub Update

<u>Gordon Beirsch</u>	<u>Weasel Boy</u>	<u>Mulholland</u>	<u>CBC</u>	<u>Barleys #1</u>	<u>Barleys #2</u>	<u>Elevator</u>
Gold Export	White Weasel Wheat	Shocker Dubble	Ohio Honey Wheat	Irish Rogue	Hoptopus	Lift Light
Hefeweizen	Plaid Ferret Scottish Ale	Mulholland Light	Apricot Ale	Ivan Potter	Highland Hammer	Xtra Hefeweizen
Czech Lager	Dancing Ferret IPA	Saison DuMonde	Pale Ale	Scottish Ale	Bombshell Blonde	Pale Ale
Märzen	Mild Brown	Imperial Scottish Ale	90 Shilling	Pale Ale	Pint O' Joe	Necessity IPA
Schwarzbier	Polecat Pilsner	LaRye Noir	1859 Porter	J Scott Francis ESB	Scottish Ale	Red Ale
Maibock	Brown Stout Stout		Columbus IPA	Raspberry Wheat Ale		Nut Brown
	Winter Amber			Barley's Pilsner		Cole Porter
	Blackfooted Porter			Scotch Ale		Dopplebock
						Coffee Porter

Homebrew News



Register today at:

www.ahaconference.org

Survey

What is your favorite hop to use in an American Style beer

<http://groups.yahoo.com/group/SODZ/surveys?id=2042373>



Congratulations to the SODZ members advancing to the second round of the NHC

http://beertown.org/events/nhc/1st_round.html

Notes from an "All Grain Brewer"

When people ask me about brewing I tell them that it is simple. Only four ingredients - hops, water, malt, yeast. Notice I didn't say syrup! Let's see, a guy in Nebraska steeps a lot of grain then boils it down and makes syrup, so your brew day is 4 hours long instead of 6 hours, and you do not have to buy a mash tun for fifty bucks. Hey Anheuser-Busch doesn't even use the stuff. If your not willing to buy extract beers commercially then why are you willing to spend your own time making it. Do me favor don't offer it to me at the next meeting. So let's move on - let's discuss chemicals. Do you know what your using and how dangerous that they are? If not then you should. I have personally called some of the chemical companies of products that I own Starsan, Beer Line Cleaner, and have asked questions that I had. Also, you can ask them for their MSDS



(material safety data sheets) . These sheets give you everything you need to know about the chemical.

Here are a couple of links to some of our more popular used chemicals:

<http://www.fivestarchemicals.com/msds/starsan.pdf>
<http://www.fivestarchemicals.com/msds/pbw.pdf>
<http://www.fivestarchemicals.com/msds/saniclean.pdf>

Before I leave for this month, I was not able to make it to the Regional NHC judging, which I heard went extremely well. Way to go Frank / Chris and the supporting cast. Anyway I see that 5 SODZ beers made it on to the National NHC judging round. My guess is neither Sean, Dan, nor Frank won with extract brews. I'll do some research, and if one of them did then I'll eat my shoe, and possibly drink some extract beer. That's it - I'm making more friends with every newsletter - good brewing suckers. -All Grain Brewer

"My guess is neither Sean, Dan, nor Frank won with extract brews"

Sodz Info

The Scioto, Olentangy and Darby Zymurgist, 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, and graphics in jpg format to vicgonzalessbcglobal.net

Club Officers

President

Frank Barickman

fbarickman@columbus.rr.com

Vice President

Chris Alltmont

rcalltmont@aol.com

Secretary/Newsletter Editor

Vic Gonzales

vicgonzalessbcglobal.net

Treasurer

Kris Huckaby

kristen.huckaby@gmail.com

Membership Director

Bonni Katona

bkatona@columbus.rr.com

Treasurer Information

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

Membership Director

Membership Application
may be mailed to:
Bonni Katona,
Membership Director
2574 Zebec Street
Powell, Ohio 43065

Membership Application

SODZ Membership Application

Name _____

Address _____

Phone _____ Age _____

E-mail _____

Homebrewer yes/no _____ How Long _____

Make Checks payable to: SODZ

Bring this application to the meeting or send it to:

Bonni Katona
2574 Zebec Street
Powell, Ohio 43065

Brewing Tips

By, Sean Dawson



Here's a tip I've found trolling the net. There's no need for sticky tape or tags hanging from your kegs any longer. With a few minutes of time and some paint from the local hardware store, you can put a permanent black (or green) board on your keg. All you need is:

- A can of spray primer (or roll on paint)
- A can of spray blackboard paint (or roll on paint)
- Some newspaper and painters tape
- And some chalk.

First step is to tape of the portions you don't want painted. I used newspaper on the bottom of the keg and a plastic grocery bag on the top. I decided to paint around the whole keg so I can throw it into the fridge any which way and still be able to write on it.

After the sections are marked off, use the primer and put a few coats onto the keg. Let the primer dry for about 10 minutes between coats. I used three coats of primer. Also I used white prime so that I could see where more chalkboard paint would be needed.

After the last coat of primer is dry, put three or more coats of chalkboard paint over the primer. This needs to dry for at least 24 hours. After the curing time, rub some chalk dust (or the side of a stick of chalk) all over the surface of the chalkboard. Wipe that off, and you're ready to use it to mark what's in the keg, when it was kegged, A.B.V, or any drunken ramblings you may desire.

This can also be used for the kegerator door if you wish to list what you have on tap.

New Members Renewed Members

WELCOME, NEW MEMBERS

By Bonni Katona
Membership Director

We took in two new members during the past month, and now there are 57 current SODZ memberships. The following members who have joined our SODZ family during April:

Robert Shell of Marengo

Geoff Towne of Columbus

In addition, the following members renewed their memberships.

Todd Colquitt

Seth Vermaaten

We look forward to seeing all of you at future SODZ events!

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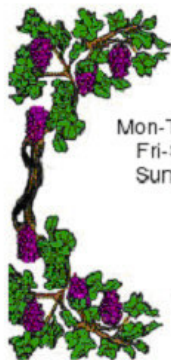


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TASTE THE POSSIBILITIES



Hours:

Mon-Thurs: 11 a.m.-8p.m.

Fri-Sat: 11a.m.-9 p.m.

Sunday: 1 p.m.-6 p.m.

From the Vine

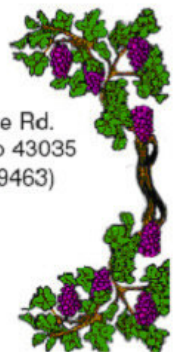
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