

# The Grain Mill

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



## President's Corner May 2009

By Vic Gonzales

Spring has arrived! The weather is warm and the grass needs to be mowed twice a



week. Soon it will be 90+ degrees and a refreshing summer brew will be needed to quench your thirst after mowing. Some people go for a light lager or a German pilsner and others go for the cream ale or a Belgian wit. I prefer to drink a hoppy American Pale Ale or a bitter American IPA. Beside the thirst quenching qualities of IPAs and APAs, studies have shown that hops have major health benefits including aiding in cardiovascular disease, osteoporosis, type 2 diabetes and can be used as a sleep agent or anti-inflammatory. In 2007 Hops were named the "Medicinal Plant of the year" in Germany for all their health contributions. Now I'm not saying go out and drink IPAs till you pass out because the health benefits are from moderate amounts of hoppy beer, but I wanted to give some information that I found interesting. I will post the full report in the file section of the yahoo group. "This

paper was originally published in the Master Brewers Association of the Americas (MBAA) *Technical Quarterly* and republished with permission of the MBAA Editorial Committee."

With June 13<sup>th</sup> right around the corner we need to start thinking about the 6<sup>th</sup> annual British Beer Festival and the beers we need to brew for the competition. This is a British beer only competition and includes BJCP Categories 8, 9, 11, 12, 13 (excluding 13E) 14A, 19A, 19B, 24, 25, 26, 27 and 28. Entry fees are \$7 for your first entry and \$5

"I prefer to drink a hoppy American Pale Ale or a bitter American IPA."

*Wait, what?*

*Continued on page 2*

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Per additional entry. All entries must be pre-registered online at [www.sodz.org](http://www.sodz.org) and click the BBF competition tab. All entries must be entered by June 5<sup>th</sup> and shipped to Columbus Brewing Co. at 535 Short Street Columbus, Ohio 43215. If you volunteer to Judge or steward the competition you can hand deliver your entries the day of the competition. For more info check out the SODZ website at [www.sodz.org](http://www.sodz.org)

## 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	River Mink Mild Brown	Ohio Honey Wheat	Glenlenny's Scotch Ale	Bitter Dan eXtreme IPA	Flying Hydrant Light
Hefeweizen	Ornery Otter Blonde	Apricot Ale	Barley's Hop Envy	Barley's 1516 Dunkel	Xtra
Czech Lager	Brown Stoa Stout	Pale Ale	Ol' Ron's Surly Oatmeal Stout	Left Coast Pale Ale	Heifer-wiezen
Märzen	Plaid Ferret Scottish	90 Shilling	MacLenny's Scottish Ale	Bombshell Blonde	Pale Ale
Schwarzbier	Dancing Ferret IPA	1859 Porter	Barley's Pale Ale	Saint Joan's Revenge	Three Frogs IPA
<b>Seasonal</b>		Columbus IPA	Barley's Pilsner	Barley's Pale Ale	Red Ale
Maibock	White Weasel Wheat	Saison		MacLenny's Scottish Ale	Nut Brown
	Mischievous Marten Maerzen	Kellerbier			Dark Horse Lager
	Snow Ermine Holiday Ale				Coal Porter
	Super Genius Barleywine				Doppelbock
	Black Imperial IPA				
	<b>NEW</b> Locally made wines from Terra Cotta and Stone Crest Vineyards!				

## Meeting agenda

**7:00 Intro/Welcome**

**Officer Report**

**BBF Update**

**Style Spotlight**

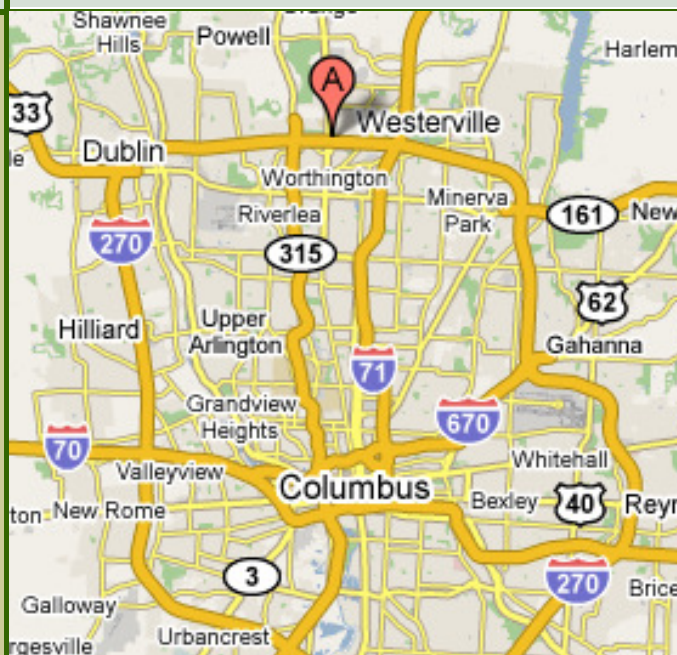
Belgian Strong Ales

**Technical Demo**

Build your own stir plate

**Other Business**

## Meeting Location



**Winking Lizard, Crosswoods**  
**100 Hutchinson Ave**  
**Columbus, OH 43235**

*May—June 2009*

## Schedule of Events

- 5/18—SODZ Meeting at Winking Lizard Tavern, Crosswoods
- 6/13—British Beer Fest! Homebrew competition, also at the Winking Lizard, Crosswoods
- 7/18—Ohio State Fair Homebrew Competition—get brewing!
- Live Music every Saturday at Weasel Boy Brewing

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

# Vice President's... Corner

SODZ Vice President Scott Taylor recently emerged from his undisclosed location to tell us a little bit about his job...



As the club VP one of my duties is to provide a location of the monthly meetings. I have also been assisting Vic with the agenda items for each meeting. That being said I am working on the meeting locations for the remainder of the year. If there is a location that you think might make a good spot please let me know. If there is a topic you would like to see discussed or revisited from a prior discussion please let us know as well. The May meeting will be our last scheduled monthly meeting until September but there will be other functions throughout the summer.

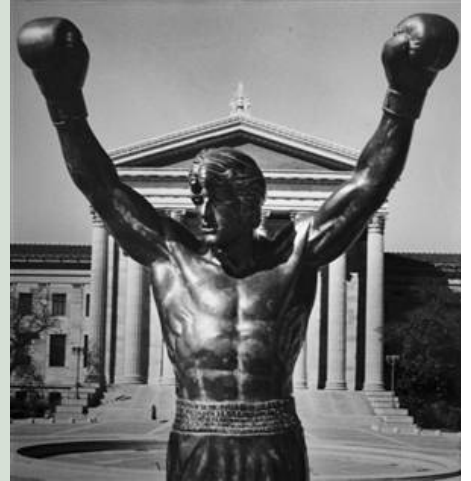
With everyone's summer schedules filling, I am working on getting the summer actives scheduled and on the calendar as soon as possible so that you can try to attend as many events as you schedule will allow. If anyone has a suggestion for a club summer event please let us know.

## I Need A Drink!

By Sean Dawson

Location: Philly

I don't mean to alarm anyone, but there is a secret that has been kept under wraps for quite awhile. I'm sure everyone has seen or at least heard of the "Rocky" statue at the top of the steps in downtown Philadelphia. You know the one, where the big people's hero is standing with his arms out stretched in a victory salute to the city that birthed him. Well, here's the part they don't want you to know. It is a victory salute of sorts. He is giving the traditional Philly greeting by giving the double bird to the city and anyone that looks upon him. They just added boxing



*(Continued on page 5)*

*(Continued from page 4)*

gloves so that the out-of-towners wouldn't be too offended. That's how it is in Philadelphia, "City of Brotherly Love" my eye!

I was delayed leaving Hartford Connecticut on my return trip home. Bad news: I wouldn't be able to see my wife and kid for a couple more hours after being away for a week. Good news: I would be able to have a drink or two when I get to the Philadelphia Airport. Woo-Hoo! If any of you work for the same company I do, this is purely a work of fiction. No facts here! Move along, Move along.

After arriving into PHL and finding my gate I set out to find some type of good beer I could have. Right down the way in Concourse F there was a place called "Jet Rock Bar and Grille" They had 24 beers on tap with about half micros from their area. When I was there they had Victory Hop Devil, Magic Hat Circus Boy, Yuengling Lager and Black and Tan, Dock Street Rye IPA, Sam Adams Summer and Lager, Stella, Smithwicks, Harp, Guinness, Blue Moon, and the standard BMC. Pretty good selection for an airport bar.

The Grille served typical bar food, burgers, fries, cheese steaks and such. The bar setup was kinda cool. It was set against the side of the building with a wall length row of windows looking out at the tarmac. Lemme tell you, it's not fun seeing the plane you should have been on pulling away from the gate.

The wait staff is typical of Philadelphia (please reference the part about flicking off all who look at you). After sitting there for about 5 minutes I basically had to hit them over the head to get them to acknowledge me. Don't expect them to get you anything though, that requires another 5 minutes and another blow to the head. If you have time to cool your heels it's not a bad place to be. The food prices are about the same as anywhere else in the airport, but the beer prices are through the roof. They know they have a captive audience with you.

I had the Dock Street Rye IPA. Pretty good beer I was surprised to find out. It's made with Simcoe and Amarillo hops. The bit of rye gives it a spiciness that is pretty refreshing. The aroma was very piney and had some malt character. It was pretty bitter, but not in a bad way. Loads of hop flavor and a little bit of breadiness lingered on my tongue. Very good beer and I would get one again.



# Frank and Eric's BJ Class

By Jeff Lewis

(~~No~~ 3 beers were harmed in the writing of this article)

Some of you may know that a group of Sodzians (Sodazites?) recently took a BJCP class with Cap'n Frank Barickman and First Mate Eric Asebrook. After 12 or so weeks, we completed our odyssey by taking the BJCP this past Saturday. From start to finish, this was a great experience and one that I'm sure many of you would also enjoy and benefit from.

About 4 months ago, I awoke from a dream with a strong desire to promote beer literacy, promote the appreciation of real beer, and recognize beer tasting and evaluation skills. At first I thought this dream was hopeless, but people say anything is possible. Like I know you can build a baseball diamond in a corn field, and dead people with old timey nicknames will show up and just start playing baseball without even trying to eat anyone's brains, but my goal just didn't seem so realistic. Fortunately for me, however, my dream just happened to be the mission statement of the Beer Judge Certification Program, an organization dedicated to developing and improving beer judging ability and the appreciation of good beer. The BJCP helps us to understand what we should be tasting, what we are tasting, and how we can best communicate that to others accurately without being a dick about it. In the very subjective world of judging, it provides some validation to the process and a common vocabulary between judges.

The BJCP offers exams periodically to certify an individual's training and identify him or her as a BJCP judge. The knowledge required for the exam is simply staggering. BJCP puts out a lot of helpful information and a syllabus for additional learning, but the task is daunting. Fortunately for us, Frank was recently thrown out of office (or "termed out" as he likes to call it), and decided to fill the void in his life by volunteering to teach a prep class along with Eric.

For 10 Saturdays, we gathered in the morning for 3 hours of discussions on the ins and outs of identifying flavors and aromas, flaws, the subtleties of different beer styles, brewing techniques, and practical tips for taking the exam. We also sampled and evaluated 4-6 excellent beers each week and covered most styles. The enjoyment of the class was worth it alone, but I know we all learned a great deal, and it prepared us well for the exam. Lectures were informative, fun,



Learning the Asebrook Method

and fast moving. I never headed to a class so eagerly as I did Saturday beer class.

I was part of a beer study group that met regularly mid week to practice what we learned in class. I don't say "study" with tongue in cheek. Sure, we had fun, but we really took it seriously. Like true beer geeks, we sat at our table at the Lizard and evaluated one beer at a time as if judging at a contest and afterwards discussed each. I also recorded 74 beer sub-styles to mp3's so I could listen to them on my 45 minute commute to work each day.

NHC first round occurred about three-quarters of the way through our beer semester. Most of the class served as judges, stewards or both. I have only judged about three times, and part of the reason I haven't done more, is that previously I felt intimidated by the process and didn't feel knowledgeable enough to judge. In class, we spent a lot of time judging beer as if in competition and this repetition really does prepare you well. While I was still a little nervous, the judging in class gave me lots of experience I wouldn't otherwise have had.

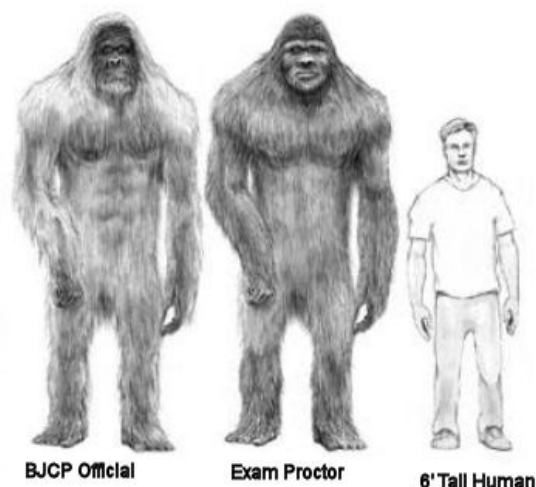
For the first NHC judging session, I got hooked up with Scottish and Irish Ales. Yes, "Sixty" (my recently acquired nickname) was going to judge 60's, 70's and the rest of this fine category on a panel of three judges. When I began evaluating the first beer, I was still a little nervous. It seemed to me to be a very, very good example of a 60 shilling (which happened to have been brewed by Ben Siefker). I sat there and thought to myself, "Yeah right, I'm going to give the very first beer a primo score and these other judges are going to roll their eyebrows at the newb." But, thanks to the class, I was at least semi-confident that I was scoring the beer reasonably accurately and didn't try to second guess myself. Still, when you've finished your score sheet, it's sort of like the showdown in poker. You have no idea how the other judges have scored it, and the last thing you want to see when you show your 40 (which is what I gave it), is an 18 and a 22. Turns out, we were all actually quite in line and everyone agreed it was damn good example. Thank you prep class! I still have plenty to learn, but I have a solid foundation upon which to build, and I will volunteer for judging more frequently in future.

After NHC, exam day loomed. I studied when I could, but was running out of time. I took a vacation day on the Friday before the exam and studied from 9:00 am through the night till about 7:00 am the following morning. Caffeine, adrenaline, and blasting the car's A/C kept me going on the drive out to Springfield. I would have blasted the stereo too, but I was instead listening to recordings of myself drone on and on about different styles. I was pretty sure that nothing but a really idiotic mistake was going to thwart my effort on Saturday's exam. I felt I was reasonably ready, but you can always be better prepared for any test, so I was still nervous and anxious to finally get to it. Eric arranged for us to take the exam at the Polo Club in Springfield and upon arrival I thought the exam room was set up well. The provided chairs and tables were reasonably comfortable and the 45 or so who took the exam sat about 3 to a table and were adequately spaced out.

The exam is hard, and frankly, ridiculously long for the allotted time in my opinion. In college, I never took an essay test under as much time pressure as this test. You have three hours to evaluate and score 4 beers and answer 10 essay questions, many of which contain multiple parts. I filled out 17 handwritten pages which was not atypical according to my fellow test takers. This doesn't count the additional 2 pages filled out for the evaluations, and another "Classic Example" score sheet. The four beers chew up 30-40 minutes of your time, so you end up with only about 2 ½ hours for 10 long written questions. Frank claims otherwise, but you literally cannot use the restroom if you want to be able to finish this test. You cannot afford to stop writing at any time, so you really have to know the material cold to get the information down on paper and keep moving. Time management is key to the exam. There are other challenges as well. Unless you've sat out the digital revolution, handwriting this amount will cause your hand to cramp and ache like it's been hit with a mallet. The beer evaluations are also a bit of a distraction in that you have to stop what you're doing, judge them and then pick up where you left off (apparently this was not part of my skill set as you'll later see).

For the evaluation beers, we started with a middle of the road Imperial IPA. It was a little under attenuated and lacked the intense hop aroma and high to absurdly high bitterness that would be expected. A Belgian Wit was up next. I smelled what I thought to be Brett immediately. I was therefore pleased when a sip of the beer revealed it to be heavily soured, far beyond the slight lactic sourness that is optional for this beer. I found it difficult to evaluate other aspects of this beer, but noted this and then did the best I could with it. A very nice, well balanced Schwarzbier and a delicious Russian Imperial stout followed. I scored both of these very highly which caused me some concern, but I didn't try to second guess myself. I was relieved to find out after the exam, that these two beers were scored highly by my classmates too, and that these beers were GB's Schwarzbier and Thirsty Dog's Siberian Night. I think the exam test panel scored these a little low personally, but I felt the tasting went pretty well overall.

Artist's rendering of BJCP personnel and a normal human.



Afterwards, I was elated about the exam right up till a classmate mentioned a question I didn't remember. Apparently, after evaluating a beer, I returned to a different place in the test and accidentally skipped a question. I was bummed because it was a question for which I had specifically prepared. Chalk up the dumb error to an unfortunate convergence of being exactly finished with one question when an evaluation beer was served, time pressure, being overtired, and a strange practice whereby the BJCP doesn't number the first question as "1" (for some reason, the second question on the exam is the first to be numbered and is des-



ignated question 1). We actually covered this odd numbering convention in prep class, but as I scribbled furiously with a hand aching so bad I couldn't hold the pen properly, it completely slipped my mind. For future test takers, I suggest you check off the questions on the test after you complete each one.

Frank and Eric's prep class was very important preparation for the written portion of the exam, but also absolutely vital for the tasting portion. I think I did well on the tasting and if so, I'll owe most of that to the their class, as I know a lot more now than I did when this quest started. I will be a better brewer as well, since I have far better tools to critically evaluate the beers I make. The experience was challenging and a lot of work, but also incredibly fun and rewarding. I highly recommend anyone to seize the opportunity to take this class if its offered again and also to take the BJCP exam. You'll be glad you did.

Despite my stupid exam mistake, I think I'll still do alright (though I plan to take it again in December). Of course if I find out in 4-6 months that I didn't pass, the whole thing is a sham, Frank sucks, and the BJCP are a bunch of lying filthy bastards.

## Fun With Voicemail by Jeff Lewis

This has nothing to do with beer, although I have to wonder thinking back if beer wasn't somehow involved. About 14 years ago we installed a new voicemail system at my office. During the obligatory training session it was revealed that you could set a delivery date on messages you left. Who would ever need *that*? I immediately knew that this would be a useful feature. Early that same evening with everyone else gone, I left myself a little voicemail present, and set it to deliver one day short of a year later. Knowing that in a year's time I would surely forget about it, I launched into a pretty mean spirited attack. Armed as I was with the best inside information about the victim's insecurities, I took plenty of cheap shots, chuckled and hung up. Take that Future Jeff, Corporate Tool!

Lots of stuff happened over the next year. Heck, lots of stuff happens in a week. And this was 52 times longer than that. So of course, one uneventful day a year later I had forgotten all about my little joke and was just having kind of a normal, boring day at the office. I picked up my phone to retrieve messages like anyone would (although probably in a cooler way than you) and was stunned as I was blasted with a foul mouthed personal attack by some a-hole who ripped me a new one. I was bewildered for probably a 10 count, and all I could think was, "who the f' is this guy?". When I finally recognized my own voice (this was before I recorded the entire style guideline to mp3's), I burst out laughing as I remembered my little prank. All I could think was, "Nicely played Past Jeff, nicely played". Short of inventing time travel, I can't even the score with Past Jeff, but in a way Past Jeff is dead now so I guess I got the last laugh after all.

# Seasonal Beer Reviews

By Jeff Budic

## Great Lakes Brewing Co. Grassroots Ale (Saison)

This is a new bottled offering by Great Lakes. It was previously known as their “Hale Ale.” I was both excited and disappointed in trying this, as I love Great Lakes beers and was thrilled to see a new offering in the bottle. However, it more or less replaced their seasonal Moondog Ale, which was a phenomenally refreshing bitter. Let’s see how they did with the Grassroots Ale....

This beer pours a hazy golden color. An off-white head fades somewhat quickly, but laces the glass pretty well the whole way down. It’s aroma has a lot going on. The overall “mesh” of all the smells is a bit “funky”. There are a lot of herbal and vegetal hints – very earthy tones. I detect some citrus – mostly lemon and some coriander. There may be some floral hop notes as well.

The flavor is similar to the aroma – very vegetal and earthy. Some refreshing citrus there as well. This beer does not have the typical fruity and tart characteristics one would expect from a saison. It runs along those lines, but overall, this is a unique tasting offering. The body is also a bit unexpected. It has a medium body with some carbonation, but again, not quite as much effervescence that one would expect. It’s a bit more chewy than spritzzy. That being said, it still does have a fairly refreshing quality to it.

All in all, this is a refreshing, flavorful beer. If you can get past the vegetal, funky aromas and flavors, it is a solid offering. I think I’ve shown that it strays a bit from conventional saisons, but Great Lakes is somewhat known for pushing the style barriers. It is worth a try for its refreshing qualities. I still miss my Moondog Ale, though, and I’m afraid this Grassroots Ale falls a bit short of replacing it. If you’ve had Moondog, you know what I mean.



# SODZ Meeting Schedule at a Glance

## May 09

Date: 5-18-08  
Location: TBD  
Time: 7:00 pm  
Style: Belgian Strong  
Tech Talk: Stir plates  
Off Flavor:  
Judge:  
Other:

## September 09

Date: 9-21-09  
Location: TBD  
Time: 7:00 pm  
Style: Sour Ale  
Tech Talk:  
Off Flavor:  
Judge: Amber Lager  
Other:

## October 09

Date: 10-19-09  
Location: TBD  
Time: 7:00 pm  
Style: American Ale  
Tech Talk:  
Off Flavor:  
Judge: Belgian Strong  
Other:

## November 09

Date: 11-16-09  
Location: TBD  
Time: 7:00 pm  
Style: English Brown  
Tech Talk:  
Off Flavor:  
Judge: Open  
Other: Teach A Friend to Brew

## December 09

Date: TBD  
Location: TBD  
Time: 7:00  
Style:  
Tech Talk:  
Off Flavor:  
Judge:  
Other: Xmas Party!

## January 10

Date: TBD  
Location: TBD  
Time: 7:00  
Style:  
Tech Talk:  
Off Flavor:  
Judge:  
Other:

## 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**

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*Secretary/Newsletter Editor*

**Ben Siefker**

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*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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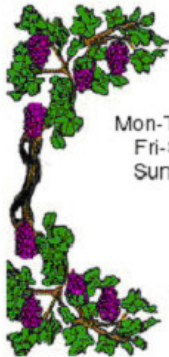


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