



The Grain Mill

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

November 2007

Vol. 13, No. 8

The Presidents Corner

By Frank Barickman

The Pilgrim Fathers landed at Plymouth Rock, instead of further south as planned, partly because they were out of beer. Although I have seen some discrepancy on dates, one source sites that a journal entry from William Bradford dated December 19, 1620 said: "We could not take time for further search or consideration; our victuals being much spent, especially our beer". (I think this is why Irwin moved up there!) Being out of the fermented beverage, the Pilgrims built a brewery; their top priority. Since many traditional brewing ingredients such as malt and hops were scarce, colonists experimented making beer from corn, birch, and spruce. Soon several colonial governments enacted statutes regulating beer's ingredients and the brewing process. Thus, some of the country's first consumer laws were born from beer.

A special thanks to Chris and Gordon Biersch for hosting the AHA teach a friend to brew day. They event was quite a success (minus 5 gallons) and it was good to see so many SODZ members brewing together. I have attached some pictures from the event (later in this issue). I can't wait for Nov. 26th to try some of the beers that were crafted this day!

Bob Breckler has announced that the 5th annual BBF will be held Saturday Feb 23, 2008 at the Winking Lizard Crosswoods. Remember this is a limited scope competition and will accept styles that are related to the British and British

Isles (see Bobs post in the Yahoo group for more info). Start your brewing! I will again be issuing the club another brewing challenge stay tuned for more info in December.

The Christmas party will be held at CBC brewery, Saturday December 15. A big thanks to Eric Bean for hosting us (and Chris for twisting his arm!). Tentative schedule is for happy hour to start around 6pm with dinner to be served around 7pm. SODZ will provide the entrée (TBD) and we ask that members bring a dish to share. Please RSVP to Bonni Katona (bkatona at columbus.rr.com) if you (and number in your party) will be attending so that we can purchase enough entrées for all to enjoy. Please RSVP by Dec. 7. Of course, homebrew is welcome and/or any special commercial refreshments (beware of the black death). Also we ask that you bring a chair(s) and if you have any tables, heaters, etc. to make the brewery more festive!

One of the events at the Xmas party that has become a tradition is the Dirty Santa Beer Exchange. If you would like to participate, please bring a gift-wrapped bottle of beer for the exchange. Bottles may range from 12oz. to 750ml, its all in fun. They can be homebrew, but generally have been something special such as a 750ml bottle of New Glarus Cherry Tart. For those who are not familiar with exchange, we all draw numbers and get to pick a gift-wrapped bottle starting from the lowest number. Once that person picks a bottle they must unwrap it and show all what they have opened. The next person then has the option to pick a bottle from the exchange pile or snag a bottle that someone

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:
Kris Huckaby, Treasurer
3190 St. Bernard Circle
Columbus, OH 43232

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 rdeshone@columbus.rr.com.

Current SODZ officers are:

President

Frank Barickman
fbarickm@columbus.rr.com

Vice President

Chris Alltmont
rcalltmont@aol.com

Secretary/Newsletter Editor

Rick DeShone
rdeshone@ctcodeworks.com

Treasurer

Kris Huckaby
huckabrew@insight.rr.com

Membership Director

Bonni Katona
bkatona@columbus.rr.com

SODZ Web Site

www.sodz.org

November Meeting
Gordon Biersch
Monday, November
26th
7:00 PM

(hence the Dirty Santa part), with the rule being that you cannot grab the same bottle twice in the same round. I am nominating Rick DeShone (unknowingly) to organize and run this event at the party.

Since we are on the subject of the Xmas party, finding a location this year was quite a challenge. This is going to be an issue that the club will have to deal with in the future. It's not easy to find a location that can handle 50 – 70 people, allow you to bring in beer, allow you to bring in your own food, and is basically free! Actually it's not easy to find a location that would allow for 3 of the 4 requirements above! It's not really an attractive deal for any commercial entity. If club members have ideas for future gathering locations (such as the Xmas party) that could meet our requirements please let me or any board members know.

Mulholland Brewing Welcomes SODZ

By Jay Wince

Justin Mulholland had a dream. On Saturday November 10th he came one step closer to his dream when Mulholland Brewing Company hosted a pre-opening event at their new location in Reynoldsburg. SODZ was given a VIP invitation and many SODZ members were on hand to enjoy complimentary food and \$1.50 pints to help celebrate the occasion. We were treated to excellent beer, tasty appetizers and entrées, good company, a friendly wait staff and great atmosphere.

Many attendees enjoyed a guided tour of the facility's kitchen, brewhouse, fermentation area and cold room, and although spirits were dampened somewhat as those in attendance watched Illinois defeat Ohio State, they couldn't be drowned as the Belgian style ales and good food demanded that all have a good time. Some of the members in attendance were Mark and Bonnie Katona, Steve and Kris Huckaby, Rob and Anna Schott, Sott and Tracy Taylor, Keith Scherer, Herb and Cheryl Breshler,

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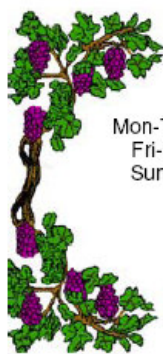
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e-mail: beerwine@winemakersshop.com

and Jay and Lori Wince. If I've forgotten anyone I'm blaming the beer.

The brewpub's centerpiece is the glass-enclosed 3.5 bbl brewhouse, which serves as a backdrop to the large bar area and the restaurant's dining areas. The lower level is dedicated to a sports bar atmosphere complete with a large bar, pool tables and projection TV. The wait staff was very friendly and kept the beer flowing and our plates full throughout the evening. The featured beers were a Biere de Garde, a Belgian-style dubbel, a Belgian-style trippel and a nice, hoppy, golden ale. The bar will feature house and guest beers on their 20 taps. The brewery is located at 7679 E. Main Street near Taylor Road in Reynoldsburg

If you were unable to attend the pre-opening, please be sure to stop out and support the newest professional brewer in the SODZ stable. Cheers!



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Teach a Friend to Brew Day at the Biersch

By: Frank Barickman

It was a cold morning Saturday November 3rd, yet by 9AM approximately 30+ homebrewers and friends congregated on the patio of Gordon Biersch in an attempt to warm-up the day. By 10AM, approximately 1,000,000 BTUS of heat from portable propane burners was cranking, however it was not helping the cold. Instead it was being absorbed by the wort in over 13+ kettles of all different shapes and sizes. Many different beer styles were brewed that day ranging from an English Mild to a Bohemian Pilsner to a 25P American Barley Wine. By Noon, most batches were well in progress and it seemed to be warming up outside (or maybe I had been enjoying too many Festbiers!).

In total approximately 3 BBLs (93 gallons) of beer were brewed that day! This is quite impressive for a bunch of homebrewers who were not brewing at home. Chris and the Biersch were great hosts and the club owes them thanks (golf clap please!) for hosting this event. For the most part the brews went very smooth. Cooling all of this wort is a challenge but seemed to workout better than the past year thanks to Chris, a pump, and some 33F water!

Please join us for the conclusion of this event, Monday November 26th at Gordon Biersch. We will be sampling most of the brews that were concocted that day. I say most because I know of one dead soldier that did not make the trip home.

As many of you know, I believe in pitching large quantities of yeast! I generally have good violent fermentations. If you look back in the Grain Mill, you may remember some pictures where I painted my wife's laundry room walls and ceiling with Russian Imperial Stout. By the time I had left Gordon Biersch, both of my beers were fermenting fairly hard. About exactly 1 block from my house, a loud "POP" noise was heard in my car followed by the sound of gurgling wort. To make a long story short, my airlock had

clogged and popped the lid of the fermenter, just as I was turning the corner to my street and then collapsed and tipped over! \$\$\$#! 5.5 gallons of fermenting wort has exploded all over the back of my Ford including the passenger seating area. Although not at the time, it was quite comic when I opened the rear lift gate only to be drenched from the flood that poured out. After 2 lengthy steam cleaning sessions and a number of carpet cleaning products, the truck still smells. Cheers!





SODZ Visits Weasel Boy Brewing Company for Their October Meeting!

By Lori Wince

Nearly 40 SODZ members Christened Weasel Boy Brewing Company Oct. 21 in what could become the first annual SODZ Octoberfest celebration.

Weasel Boy opened its doors to club members who filled the tap room area with loads of German-style cuisine, everything from sauerkraut balls, German red cabbage and spaetzle to German potato salad, apfel strudel, karrotim im bier, beerocks, Black Forest truffles, apfel kuchen and Black Forest cake.

It was warm enough to have the grill on the patio, which provided us with beer boiled brats. The brats were boiled – fittingly - on a home brewer's burner in a vat of brown ale, a beer brewed by Weasel Boy owner Jay Wince and students attending Zane State's first home brewing class. The class was held at the brewery in May.

The bar was filled with some interesting selections of homebrew, commercially available microbrews and Weasel Boy served two kegs: River Mink Mild Brown Ale and Dancing Ferret India Pale Ale. For those who weren't there, you

missed Victor Gonzalez's pumpkin Barleywine and A.J. Zanick's interesting array of meads!

Jay and SODZ President Frank Barrickman also did a linear tasting of the Weasel Boy IPA and two batches of home brew the beer was based upon. Jay and Frank brewed the home brew version in Jay's garage and each took a fermenter of golden wort home to dry hop.

Two programs were held during the meeting. SODZ Vice President Chris Alltmont gave a presentation on how to check your beer for spoilage. He put on his scientific glasses and could have passed for a chemist while holding those cute little test tubes.

Steve Huckaby also delighted and challenged our palates with a presentation on Russian Imperial Stout. Remember Catharine the Great? Steve told us about her and about all the flavors the strong, sweet stouts are known for, while his wife/co-brewer Chris passed out examples of what we should taste in a Russian Imperial: currants, dark chocolate, raisins and prunes.

The meeting was supposed to start at noon and people trickled in all day long, even our friends and club members from Urbana, whom we haven't seen in a long time!

Most people stayed until after 5 p.m. and a few hung around later and got stuck on clean up detail. (Thanks Kirk and Marsha!)

Thanks everyone for coming and sharing your food and beverages with us. SODZ Membership Director Bonni Katona suggested maybe we should continue to have an Octoberfest meeting at Weasel Boy. Owners Jay and Lori think that sounds like a great idea.

See you next year!





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COC Category SODZ Judging AHA Due Date

Pilseners Nov./Dec. 2007 TBA
Dark Lagers Jan./Feb. 2008 TBA

Perfect Porter Challenge March/April 2008 TBA
Extract Beers May 2008 TBA
Mead August 2008 TBA
Imperial Anything Sept./Oct. 2008 TBA



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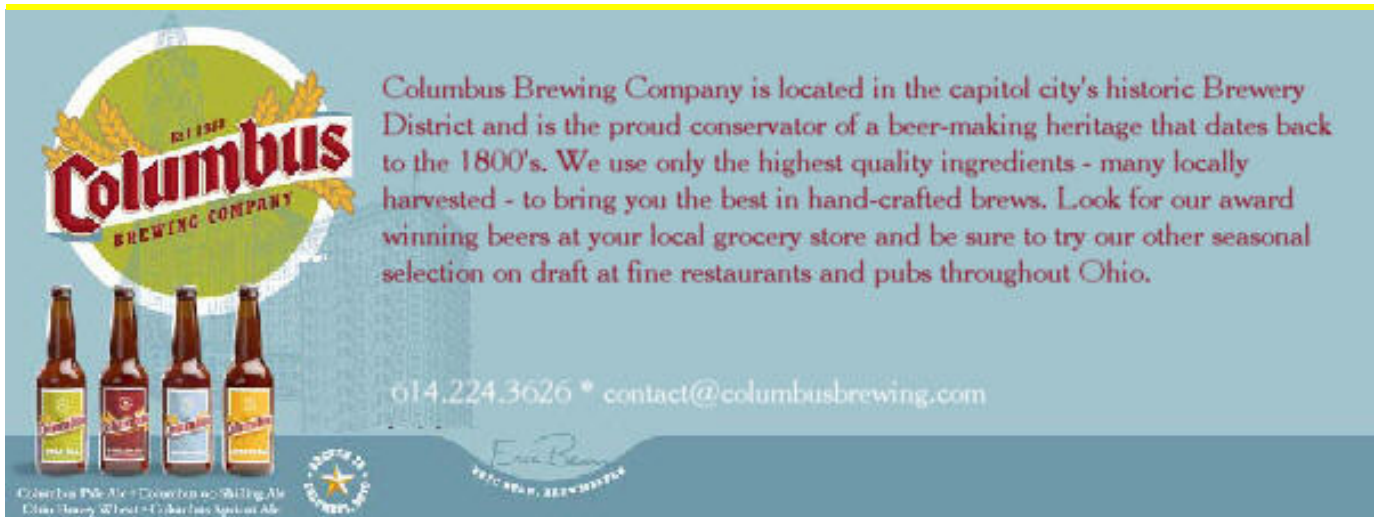
Be sure to express your thanks to the following for their donations of sponsorships and raffle prizes in support of our 4th Annual British Beerfest Competition:

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CALENDAR OF EVENTS

Mark your calendars for these meetings and future beer events!

November 26th, SODZ Meeting, Gordon Biersch, 7:00 PM
December 15th, SODZ Christmas Party, CBC Brewery, 6:00 PM
February 23rd, SODZ 5th Annual British Beerfest
June 19-21, National Homebrewers Conference, Cincinnati



Columbus Brewing Company is located in the capitol city's historic Brewery District and is the proud conservator of a beer-making heritage that dates back to the 1800's. We use only the highest quality ingredients - many locally harvested - to bring you the best in hand-crafted brews. Look for our award winning beers at your local grocery store and be sure to try our other seasonal selection on draft at fine restaurants and pubs throughout Ohio.

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Beer and Food

By: Frank Barickman

Thanksgiving is just around the corner and I thought I would mention something about beer and food pairings. Doing some “Googling” it’s interesting to see the wide range of opinions about what complements the bird best. Fest or Brown ales with caramelized and toasted grain flavors complement roast turkey; carbonation, fruitiness, and bitterness of many craft beers goes nice with butter rich potatoes, corn, and other foods, and there are many more. Garrett Oliver suggests that a fresh Biere de Garde, Tripel, or Belgian style saison pairs well. For other ideas, check out the website www.beerandturkey.com. The site is hosted by the Brewers Association and has many suggestions with different traditional type dishes.

Parting Shot

