

## The Grain Mill



## Presidents Corner

November 2008

By Frank Barickman



It's almost time to carve the turkey again. This time of year always raises a question; what beer goes best with turkey? Forget about the wine, beer was a staple of the pilgrims. Garrett Oliver says Belgian style beers seem to work and I would have to agree with him, but that's old news. The Brewers Association recommends the following in pairing beer with food. Match strength with strength, find harmonies (combinations that share similar flavors), and try to find interactions that balance each other (consider the beers sweetness, bitterness, carbonation, etc.). So what beer are you pouring at the thanksgiving table this year? Post your thoughts on the yahoo group.

Teach a Friend to Brew day was another successful event for SODZ. Thanks to Chris Alltmont for hosting us. Several IPAs, a stout, a brown porter, Christmas ale, and English brown ale were brewed by those in attendance. A quick survey of the day put us at 2 BBLs brewed and 3 pounds of

spent hops. A handful of new faces were in attendance to learn to brew. Please join us on Monday November 17<sup>th</sup> at Gordon Biersch to sample some of these great beers that were brewed.

December 6<sup>th</sup> will be the AHA club only competition (COC) for IPA's hosted by SODZ. The COC program offers AHA registered clubs an opportunity to compete nationwide with other homebrew clubs. Each competition concentrates attention on a specific style of beer or mead, giving clubs the

*"December 6<sup>th</sup> will be the AHA club only competition for IPA's hosted by SODZ"*

opportunity to educate their members in these styles by focusing on them at club meetings or tasting

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events. If you have an entry, please bring it to the November 17<sup>th</sup> meeting to be judged. The competition will be held at Weasel Boy Brewing Company. We will need help from all to run this competition. More details will be posted on the yahoo group.

We are still looking for data from members on the wort chilling project. Vic has created a directory up on the yahoo group with a blank table that you can use to fill in your data. We need you to supply us your data! I am especially interested in any data from members using a plate chiller. I know some of you have them!

It's again time for the annual Christmas party. This year it will be at Columbus Brewing Company in brewery from 7pm till 10pm on Saturday December 13<sup>th</sup>. SODZ will provide the main dish and we ask that all attending bring a side dish to share. We will need volunteers to help with setup, tables, cleanup, etc. Signup sheets will be passed around at the November meeting. Cheers!

Link to wort chilling project

<http://groups.yahoo.com/group/SODZ/files/Wort%20Chilling%20Project/>

*“We are still looking for data from members on the wort chilling project”*

## Brewpub 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	Wiezenbock	Pale Ale	Lift Light
Hefeweizen	Ornery Otter Blonde	Apricot Ale	Barleywine	Scottish Ale	Xtra
Czech Lager	Brown Stoat Stout	Pale Ale	Scottish Ale	RIS	Hefeweizen
Märzen	Plaid Ferret Scottish	90 Shilling	Pale Ale	Imperial Pilsner	Pale Ale
Schwarzbier	Dancing Ferret IPA	1859 Porter	Russin Imperial Stout	Sais=on	Necessity IPA
Festbier	Blackfooted Porter	Columbus IPA	ESB	Pint O Joe	Red Ale
	White Weasel Wheat		Pilsner	Stout	Nut Brown
			Christmas Ale		Cole Porter
					Dopplebock

## Meeting Agenda

**Date:** 11-17-08  
**Location:** Gordon Biersch  
**Time:** 7:00 pm  
**Style:** Belgian/French  
**Tech Talk:** Yeast Starters  
**Off Flavor:** Oxidation  
**Judge:** IPA

## Meeting Location

November 17th  
 At 7:00pm

401 N. Front Street  
 #120  
 Columbus, OH 43215



## Live Music & Tappings

**Live Music:**  
**November 26, 28 & 29**  
**At Weasel Boy**

**Tapping:**  
**December 4th At**  
**Gordon Biersch**  
**(winterbock)**

**Tapping:**  
**November 20th At**  
**Barley's Ale House**  
**(Christmas Ale)**

## November - December 2008

## Schedule of Events

Sun	Mon	Tue	Wed	Thu	Fri	Sat
16	17 Sodz Meeting	18	19	20 Barley's Anniversary	21 Blacklick W&S tasting	22
23	24	25	26 Live music at Weasel boy	27	28 Live music at Weasel boy	29 "Beer for boobs"
30	1	2	3	4 Gordon Biersch Tapping	5	6
7	8	9	10	11	12	13 SODZ Holiday Party

- 11-17-08 SODZ Meeting at Gordon Biersch
- 11-20-08 Barley's Anniversary Party
- 11-21-08 Blacklick Tasting (Stone Brewery)
- 11-26-08 Live Music At Weasel Boy
- 11-28-08 Live Music at Weasel Boy
- 11-29-08 "Beer for Boobs" at Weasel Boy
- 12-04-08 Winterbock Tapping at Gordon Biersch
- 12-13-08 SODZ Christmas Party

# The All Grain Brewer

All Grain Brewer here again. This is a great time of year when it's cool outside, and your warm steeping grains are making your house smell magnificent. I noticed that for the Teach a Friend to Brew Day Chris provided free All Grain wort to the brewers (thanks Chris and GB). Notice that he did not provide cans of Coopers syrup for people to use. Probably because he had no plans of making pancakes.

Let's move to my talk for this month.

I was asked to discuss a topic that came up on the yahoo board, but it was so well answered there is no need for further discussion. Instead, I want to discuss one of my favorite things - competitions. Bottom line - brew now for winter / spring competitions. It's easy to keep quality beer for six months or better whether it's in a bottle or a keg. As for our British Beer Festival I would like to throw out a suggestion. Let's have a guest country each year for our competition. For instance, this year it could be Belgium, thus all Belgium styles would be in play. Next, year we could invite Germany. Thinking out loud some easy countries that we could invite over the next several years could be - USA, Mexico, Japan, Scandinavia, France, and I am sure there are others.

Competitions give you an excellent feel for how your brewing stacks up against others in the hobby. However, sometimes you can get back unexpectedly low scores. This has happened to me several times. Don't be discouraged because it was not your beer but your handling and shipping. Just like all our brewing sanitization is a must. This is especially true transferring from a keg to bottle. When using the transfer technique, try to wait until the last minute to transfer before the competition. Then if possible find someone that is judging at the competition, and have them take your beer. That way you know that it's not sitting in some hot warehouse for a day or two.

These are just some more words of wisdom from the All Grain Brewer. I have spoken.

BTW Frank, the AGB will have an IPA for the Nov 17 meeting.

# Recipe of the Month

By, Bill Bopp

## Lightning Strike Pale Ale

I will share the story of how this beer was named, as it is somewhat relevant to the process. Prior to this beer, I'd never made any attempt at temperature control during fermentation. I ferment in my basement which, while not an optimal temperature, is reasonably consistent for as long as it takes to make an ale.



The first time I brewed this APA was during the hottest part of summer (last year) and my basement was pushing 70 degrees F. This was warmer than I wanted, so I put my fermentor in an old refrigerator that wasn't being used at the time. I had a couple gallon frozen water jugs and a some ice packs that I was rotating through on a regular basis keeping the ambient temperature around 63.

I had brewed on a Sunday. On the following Tuesday night our house was hit by lightning. It didn't take long to realize our air condition (among several other things) was a casualty. At the time, I also thought the freezer had died that I was using to refreeze my water jugs and ice packs. Later I realized it was just a circuit breaker.

By the time I got home from work that night, the basement was in the 70s and I'd abandoned my slick method of cooling. The beer was the least of my concerns at this point. We were without air conditioning for almost a week.

Due to that disaster, it was almost two weeks before I got around to bottling it. The temp of the beer at bottling was 72 degrees. After all that, it still was good enough to get second place in Dayton and third in Cincinnati last year. I'm assuming that by Wednesday morning most of the fermentation was complete and as the temperature rose, it had little to no impact.

This year I re-brewed and it has done well in competitions again. No attempt at temp control this time. I just throw it in the basement and let it go. It was mid June and my basement was in the mid 60s this time. It was third at Dayton and first in Cincinnati.

I like the recipe because it's very basic (two types of grain and one hop) and yet makes a great beer:

*Continued on page 6*

# Recipe of the Month

Batch size: 5.5 gal

OG: 1.051

FG: 1.007

## Grain:

American Pale malt: 10 lb

Crystal 60L: 1 lb

Single infusion mash at 152 degree F.

## Hops:

60 min: 1 oz Amarillo pellets 8.0 AA%

15 min 0.5 oz Amarillo pellets 8.0 AA%

5 min 0.5 oz Amarillo pellets 8.0 AA%

0 min 0.5 Amarillo pellets 8.0 AA%

Wyeast 1056

## Misc. notes:

- I usually do a 90 minute boil
- I use filtered tap water
- My starter consists of 600 ml water, 60 gm light DME and 1/8 tsp yeast nutrient placed on a home-made stir plate. I usually prep the start the night before and add the yeast the first thing in the morning of the brew day. I do not decant as the starter doesn't ferment out. This basically just gets the yeast really going good.
- I aerate with an aquarium pump and sterile filter.
- Based on some of the comments (see below) I plan to substitute some Crystal 40 in place of the Crystal 60 next time. I'll probably do 0.5 lb of each. I also may dry hop in the future.

## Some random judges comments:

- Really nice nose, good balance of flavors
- I would like to have had more hop aroma and flavor
- A clean malt driven APA
- Maltier and with a sweeter than I'd normally expect from an APA, this beer could still be called refreshing.
- Nice balance between the malt and hops.





# What's in Franks Fridge

This month we will take another look at Frank's fridge. The line up looks a little bit better but we still have some issues. Front and center we have a really good beer in the Stone Smoked Porter and to its right a very nice seasonal in Sierra Nevada's Celebration Ale. This month Frank's fridge is featuring some good beers including one of my favorite Two Hearted Ale but the issues lay



within a few inferior selections. First of all Oberon is a good beer...in the summer...WTF Frank, as a homebrewer you should know wheat beers don't hold up very well and also why didn't you drink it when it's most enjoyable in the summer months. Pete's wicked ale was a good beer in the nineties but has faded out of favor with real beer aficionados. Additionally I have to question the Miller Genuine Draft beers in your fridge, last month I tried to cope with the Bud Select but "MGD" why not just start drinking PBR, Milwaukee's Best or Natty light. My concern is that as a Master BJCP judge you might try to use your influence to create a new category for Mike's hard Lemonade

(see picture)





# Teach a Friend to Homebrew Day





# Weasel Boy Brewing Company 1st annual 'Fright Night at the Brewery'



2008

# SODZ Meeting Schedule at a Glance

## November 08

Date: 11-17-08  
Location: Gordon Biersch  
Time: 7:00 pm  
Style: Belgian/French  
TechTalk: Yeast Starters  
Off Flavor: Oxidation  
Judge: IPA  
Other: Teach a friend  
Other:

## December 08

Date: 12-13-08  
Location: CBC  
Time: 7:00-10:00  
Style: All  
Tech Talk: All  
Off Flavor: None  
Judge: All  
Other: Dirty Santa

## January 09

Date: 1-19-09  
Location: Old Bag of Nails  
Time: 7:00 pm  
Style: High Gravity 2  
Tech Talk: Open  
Off Flavor: Estery  
Judge: Belgian / French  
Other:  
Other:

## February 09

Date: 2-16-09  
Location: TBD  
Time: 7:00 pm  
Style: Extract Beers  
Tech Talk:  
Off Flavor: Sour / Acidic  
Judge: High Gravity  
Other: Officer Nomination  
Other: British Beer Fest

## March 09

Date: 3-16-09  
Location: TBD  
Time: 7:00 pm  
Style: Euro Amber Lager  
Tech Talk: Lagering  
Off Flavor: Light Struck  
Judge:  
Other: Officer Elections

## April 09

Date: 4-20-09  
Location: TBD  
Time: 7:00 pm  
Style: Mead  
Tech Talk:  
Off Flavor: Astringent  
Judge: Extract beer  
Other: New Officers  
Other:

## May 09

Date: 5-18-08  
Location: TBD  
Time: 7:00 pm  
Style: Belgian Strong  
Tech Talk:  
Off Flavor:  
Judge:  
Other: Big Brew  
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: 10-16-09  
Location: TBD  
Time: 7:00 pm  
Style: American Ale  
Tech Talk:  
Off Flavor:  
Judge: Belgian Strong  
Other:  
Other:

## 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](mailto:vicgonzalessbcglobal.net)

## Club Officers

*President*

**Frank Barickman**

[fbarickman@columbus.rr.com](mailto:fbarickman@columbus.rr.com)

*Vice President*

**Chris Alltmont**

[rcalltmont@aol.com](mailto:rcalltmont@aol.com)

*Secretary/Newsletter Editor*

**Vic Gonzales**

[vicgonzalessbcglobal.net](mailto:vicgonzalessbcglobal.net)

*Treasurer*

**Kris Huckaby**

[kristen.huckaby@gmail.com](mailto:kristen.huckaby@gmail.com)

*Membership Director*

**Bonni Katona**

[bkatona@columbus.rr.com](mailto: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:

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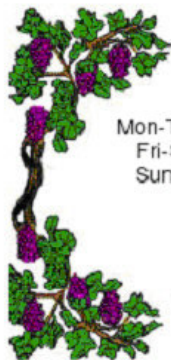


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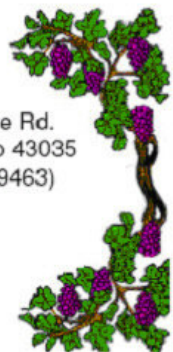
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*En Route*  
BREWERY, BEERMAKERS

# Brews Cafe



## great times!