

# The Grain Mill

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



## President's Corner Nov. 2009

By Vic Gonzales

I would like to start out by saying thank you to Chris Alltmont and



Gordon Biersch for hosting us again for Teach a Friend to Brew Day. The weather could not have been better for a November weekend. The morning was cool but sunny, and the temperature continued to climb into the mid 60's by the afternoon. The most amazing thing was not the weather but the fact that Chris Alltmont was actually homebrewing for the first time in over 10 years. He made a unique style of beer called an IPL and it will be available for Stein Club members at Gordon Biersch. If you want to give it a try sign up to be a Stein Club Member at Gordon Biersch today. It was great to see all the new faces at the event -- many of them we meet at COSI and Columbus Micro Brew Fest. Karen Gonzales, Amanda France and Stacy Vannatta made meads at the event and were helped out by Scott Taylor. They made a total of 11.5 gallons of Peach and Cherry Melomel that might be ready for the BBF. I

made a Classic American Pilsner or CAP at the event. The O.G. was 1.062 with 45 calculated IBU's. I used 4lbs of flaked maize and 9lbs of pilsner malt in the grist bill with 6oz of Slovenian Celia hops that Chris supplied for the event. I used 1 liter of "pudding-like" lager yeast that had the beer fermenting by the time I got home. Other interesting beers were made that I'm sure will be talked about in the newsletter and at the next meeting.

The next meeting will be at Barley's Smokehouse for the first time in over 5 years. Barley's does not charge us for the use of the space so we need to support them by eating dinner or getting a beer and appetizers. Homebrew is welcome but as always, be discreet with the homebrew as you bring it into the restaurant. We

*Continued on page 2*

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have some good topics for the meeting and it should be educational and entertaining.

The date has been set for the British Beer Festival. It will be held on February 27<sup>th</sup> at 8:00 a.m. at the Winking Lizard. We need help in organizing this event so we will be asking for help with all aspects of the competition. Please talk to me at the meeting or send me an email if you would like to learn what goes into making a competition happen.

We have created a new competition committee for SODZ. Bill Bopp and Kyle Bullock will head the Committee. If you would like to get involved and help out, contact either of them by email or talk to them at the meeting. The committee will update SODZ on upcoming competitions and will coordinate the Club only Competitions at the meetings. They will also update us on how well SODZ members have done in competition. This committee will keep members informed and involved in the competing aspect of homebrewing.

## 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	Ornery Otter Blonde	Ohio Honey Wheat	Blurry Bike IPA	Bitter Dan Extreme IPA	Flying Hydrant Light
Hefeweizen	White Weasel Wheat	Apricot Ale	Barley's Barleywine	Barley's Auric Ale	Xtra
Czech Lager	River Mink Mild Brown	Pale Ale	Barley's Ivan Porter	Barley's Ali Ali Ale	Heifer-wiezen
Märzen	Plaid Ferret Scottish	90 Shilling	Barley's Smirking Emperor Imp. Pils.	Alexander's Russian Imperial Stout	Pale Ale
Schwarzbier	Brown Stoad Stout - Low Beer Warning	1859 Porter	MacLenny's Scottish Ale	MacLenny's Scottish Ale	Three Frogs IPA
<i>Seasonal</i>	Dancing Ferret IPA	Columbus IPA	Barley's Pale Ale		Red Ale
Festbier	Blackfooted Porter	Bodhi IIPA	Barley's Pilsner		Nut Brown
	Das Frettchen Oktoberfest - Low Beer Warning				Dark Horse Lager
	Feisty Fisher Amber - Low Beer Warning				Coal Porter
	Bitter Sable Imperial Black IPA				Doppelbock

## Meeting agenda

7 pm Welcome

Style Talk  
English Brown Ale

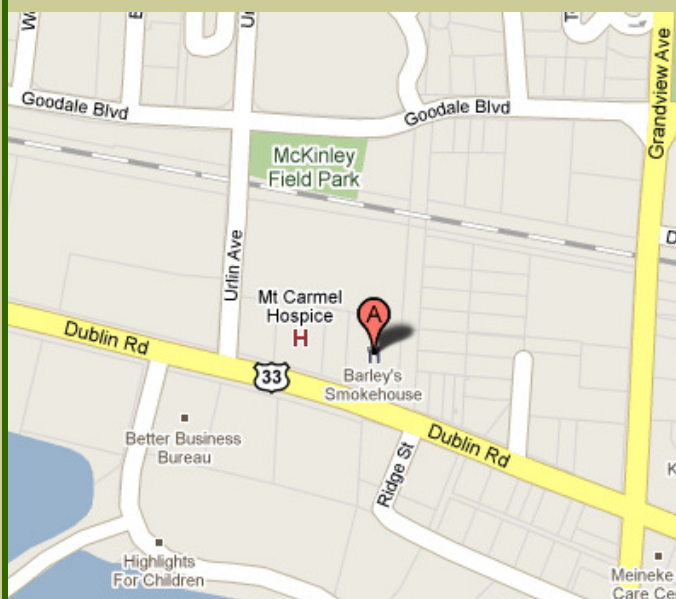
Tech Talk  
Chillers

Judging  
Nothing!

Adjourn

## Meeting Location

Barley's Smokehouse  
1130 Dublin Road  
Columbus, OH 43215



## November—December 2009

## Schedule of Events

- 11/16– SODZ Monthly Meeting at Barley's Smokehouse
- 11/24,25,27,28 – Weasel Boy Harvest Week Celebration with release of 2009 Anastasia & Snow Ermine Holiday Ale
- 12/12 – SODZ Christmas Party at Columbus Brewing Co.

Sun	Mon	Tue	Wed	Thu	Fri	Sat
8	9	10	11	12	13	14
15	16 SODZ Meeting	17	18	19	20	21
22	23	24 Weasel	25 Boy	26 Harvest	27 Week	28 Celebra- tion
29	30	1	2	3	4	5
6	7	8	9	10	11	12 SODZ Xmass

# Teach A Friend To Homebrew Day

By Scott Taylor

## The End of an Era

The weather was a perfect fall day for the final AHA Teach A Friend to Homebrew Day. Yes, I said **Final**. The AHA website has changed and one of the changes is the name change of this fall classic. Starting next year it will be referred to as the Learn to Homebrew Day. The AHA feels the name change better reflects the nature of the event.



We had a great turn out of both brewers and people just wanting to learn about homebrewing. There was a nice mix of brewing equipment on display for the curious future brewers to look at and ask questions about. The surprise of the day (at least to me) was Chris Alltmont finally knocked the cobwebs off his old school Brew-magic system and actually got to brew a beer this time, although we may need to procure him a proper sized mash paddle. We ended up with 61 gallons of beer and mead being made.







Chris Altmont – 10 gal IPL - Ask Vic  
 Stacy Groene – 10 gal American Wheat  
 Fred Seger – 5 gal Christmas Ale  
 Amanda Grey and friend Susan – 6 gal peach  
 melomel  
 Vic Gonzales – 5 gal CAP  
 Karen Gonzales – 5 gal Cherry melomel  
 Scott Taylor & Jeff Popio – 10 gal Honey Ale  
 Andy Robson – 5 gal American Amber Ale  
 Richard Sheppard – 5 gal English Pale



I would like to thank Gordon Biersch and Chris for allowing us to take over the patio once again. I would also like to thank all who participated, we had a great turn out and I believe we have picked up a few additional club members as a result of your efforts.



*Compensating?*

# I Need A Drink!

Location: Bournemouth, U.K.

By Sean Dawson

I Need a Drink

Location: Bournemouth, U.K.

By: Sean Dawson

Finally! I was going to be headed back to England. Before leaving the states I had known I would be in Bournemouth, UK for a day or so. Beer Advocate has become a standard preflight check for me. There were only 2 entries for Bournemouth: The Goat and Tricycle, which was named the #1 Real Ale bar in Bournemouth, and 5000 Postcards. True, the Goat only had 2 reviews, but it had an A- rating. But come on, who wants to go to a place that sounds like a chick flick movie title! The Goat and Tricycle it is!

Finding this place was a bit of an adventure in and of itself. England has perfected the great invention of the roundabout. These things are great if you know where you're supposed to go and how to enter and exit them, but they're a huge pain in the ass if you don't. No matter how many times you see a car driving on the wrong side of the road it still feels wrong. Not knowing where the cars are coming from or going to, it took me a minute or so at each crossing. And that was before I had anything to drink. Once I was actually across the road the next task was to find which of the numerous winding roads I was supposed to go down. I suppose if you're a local it's easy to know to turn at the old brick house and go about a tenth of the mile to the slight bend... but if you're a foreigner like me, things are a bit more interesting. I would like to petition their city council to put up some stinking road signs for us visitors in need of a beer! Google maps gave me what seemed like great directions at the time, but they only bared a passing resemblance to the actual streets.

So after getting lost, backtracking and getting all turned around I found the bar. It's located on a narrow, mostly residential street. Inside was the "English Pub" that many bars here in the states try, but don't quite succeed to emulate. A long bar fills the side wall of the pub with 10 hand pulled beer taps. The rest of the bar had some tables, but most of the patrons were just standing around the bar with their pints. The bar had no stools to get in the way of some good beer drinking. Out back there was a smallish patio for the smokers or for those of us who wanted to drink under the night (or in my case, day) sky.

Maybe it was the bedeviled look on my face when I walked in, or the OSU football shirt and hat I was wearing (it was a Saturday game day after all), or my accent when I ordered a beer, but almost every face turned towards me to see who the new guy was. Yeah,

yeah I'm not a local, now what beer can you recommend? A little bit of local culture before I get to the beers. England has 3 main types of pubs. The first is a brewery run/owned house where the bar owner is given a location and can only sell the brewery's beers. The second is called a Freehouse. This is like the standard bar back home. It seems like this is only a recent invention over the pond. A freehouse can serve any brewery's beers it likes. The third is a mix of the two and this is what The Goat and Tricycle was. The backing brewery was Wadsworthshire Brewing Company, and they had 5 of their beers on tap. They also had 5 other guest taps and a few ciders to round out the selections. The Wadsworth beers were the 4.3% Wadsworth 6X, 3.6% Wadsworth Henry's Original IPA, 4.0% Wadsworth Horizon, 5.0% Wadsworth Bishops Tipple and the 4.7% Wadsworth JCB. Guest beers included the 4.0% Warwickshire Darling Buds, 4.2% Morrissey Fox Blonde, 3.6% Fullers Gales Seafarer's Ale, the 4.9% Brewdog TT's Lager, and the 4.5% Springfield Charlie's Angels.

Since I was in England, the birthplace of IPAs I decided to try the Henry's Original IPA, and it was one of the Wadsworthshire beers. Although it was a tasty beer, I could in no way call it an IPA. Coming in at 3.6% ABV it had zero hop flavor or aroma. I know English IPAs aren't as hop forward as their cousins over the pond, but I figured there would be something there. Like I said it was tasty, but not what I was expecting. I would probably classify it as a blond or weak Pale Ale at best. I'm all about the session beer philosophy that permeates English Pub culture, but I was hoping for a bit more. The IPA was slightly biscuity to my tongue and had a pleasing malty aroma. I could picture myself kicking back and drinking quite a few pints of this as long as I didn't consider it an IPA. The cost for a full pint was 2.30£.

For my second beer I decided to try one of the guest taps. A new bartender was tending bar so I asked for his recommendation. He told me to try the Seafarer Ale since it was nice and fruity (what the heck was he trying to imply, I happened to hurt my wrist earlier in the day!?!), but I asked him for something more bitter. He then proceeded to pump a pint of the Springfield Charlie's Angels. I think I should have stuck with his first choice. I know in some of my past reviews I have been harsh with a beer or two, but this was the first time I actually almost spit a beer out. Hugely phenolic is the only way I could describe this beer. Not sure what style of beer they were going for, but I'm fairly certain they didn't hit the mark. I know that I have made a beer like this once and watched as I poured the whole 5 gallons down the drain. This beer sat in my glass for awhile until I could bring myself just to walk away. It might have sat too long, or it might have had some type of infection from the get go, but whatever it was, it was not good.

All in all the people were friendly and the beers were for the most part good. I had others, but don't have my tasting notes for them. I was able to bring home a couple bottles of Timothy Taylor's Landlord Ale, and a bottle of Bishops Finger (what a name) and a bottle of Spitfire Ale. Getting good, fresh real ale in England is well worth the experience if you get the chance to go.

# Beer Reviews

## Great Lakes Christmas Ale

By Jeff Budic

This seems to hit the shelves a little earlier each year, but I never seem to mind. In my super-special GL Christmas Ale snifter-like glass, this pours a clear, golden amber color. It has a fairly thick cream-colored head that fades a bit quickly, but laces the glass nicely. Aroma is sweet with hints of caramel and a prominent ginger/cinnamon spice. The flavor matches this – a nice breadly sweetness from the caramel malts. There’s a hint of orange or citrus buried in there as well. And then the Christmas cookie spice flavor hits you right at the end of the sip. The cinnamon is the most prominent spice note, but there’s some ginger also. I think it’s balanced well – it’s there but not overpowering. All in all, you get a sweet cinnamon experience. Very nice. It has a decent body with a nice carbonation level to bring out all of the aromas and flavors. This brew is “big” enough to be a winter warmer, but not so big that you can only have one. This beer is scary drinkable, and adds to the festive spirit of any holiday night. Merry Christmas Ale!



## St. Bernardus Christmas Ale

By Scotty

I was going to wait a month to submit my initial SODZ beer review since my most recent tasting was of a Christmas Ale, and thought December. But what the heck, let's kick off the season a bit early...

St. Bernardus Christmas Ale from Brouwerij St. Bernardus. Came as a 750ml housewarming gift, poured into large tulip glass.

Presented in tulip a cloudy amber brown body. Effervescent with big foamy light khaki head and decent lacing throughout.

Pitted fruit scent accentuates light tobacco leaf. Candilike maltiness. Some Belgian funky yeast; faint sour fruit smell.

Prune juice concentrate takes center stage early. Dark chocolate (without the roast) and mel-low caramel back it up.

By this description of its dominant flavors, one would think this is cloying. But considering the surprisingly bitter hop backdrop, high carbonation, and Belgian sharpness, this beer turns out quite balanced. There is this unidentifiable spice lurking, like allspice or nutmeg (I am a grill-





ing/stir fry type, not a baker, so hard to place the spice(s) - sorry).

Crisp yet filling malty mouthfeel kept in check by lasting bitterness (yeah that's right, bitterness). Still, there is this light prune coating on the tongue long after each swallow that keeps it from being totally clean. Interesting for sure. Belgian twang even hangs out awhile (especially in the burp 15 minutes later).

The considerable 10%ABV is cloaked. I mean I let a couple ounces sit for an hour in a warm room and it was still masterfully subdued.

Overall an enjoyable and intriguing ale. Kind of like an Old Ale with a shake of pale chocolate malt chucked onto a frenzied slurry of spicy phenolic yeast.

I love how Belgian brewers just make beer and let the world classify (or copy) it while most brewing cultures brew to style. I wouldn't make it a regular, but will seek a bottle every season.

## Belgian Tripel

Recipe by Herb Bresler

This recipe was very successful - as judged by the speed with which it disappeared. A great beer to have with the appetizers at your next dinner party. Don't let the low finishing gravity fool you. This beer had plenty of body but a nice dry finish.

Made about 7.5 gallons

20 IBU

OG = 1.068

FG = 1.005

5 lb Belg Pils malt

4 lb Belg Pale malt

6 lb Munton's Pale malt

0.5 lb Vienna malt (3.5L)

1.5 lb flaked barley

Using a variety of pale malts is key to achieving a more complex, well-rounded malt flavor profile.

Light Belg Candi sugar (added during boil)

mash 149F for 1 hour

recirc 15 min

Total Boil 90 minutes

90 minutes:

2 oz Saaz pellet, 3.0 alpha

1 oz Mt. Hood whole, 5.1 alpha

60 minutes:

1 oz Mt. Hood whole, 5.1 alpha

30 minutes:

1 oz Saaz pellet, 3.0 alpha

1 Tbsp rehydrated Irish moss

0.5 lb light Belg Candi sugar

10 Minutes:

1 oz Saaz pellet, 3.0 alpha

5 minutes:

0.5 oz Saaz pellet, 3.0 alpha

chill to <75F

0.5 gallon starter of Wyeast #1214 Abbey Ale Yeast

# What's in 60's Fridge?

The Grain Mill used to run an ongoing investigation on Frank Barickman, publishing and scrutinizing the contents of his refrigerator. This month we're taking a look at the man who's always willing to parti-gyle your spent grain, Jeff "60" Lewis. As everyone knows, Jeff drinks Scottish 60 Shilling because he can't find good recipes for 50 Shilling. The word on the street, however, is that he's been exploring other styles of beer, in particular IPA. Let's see what's in 60's fridge...

**Victory Prima Pils** Looks like 60 is sticking to what he knows but it's a 5.3% alcohol beer so it may be a little high for 60's tastes. 2 row German pils malt for the base and noble hops for bittering and flavor. It's available in bottles and on draft around town.

**Two Hearted Ale** is a fine beer but it's the last thing one would think 60 would have in his fridge. With an OG higher than 1.060 and IBUs near 70 one would think 60 forgot to peel the labels off when he bottled his home brew.

**Hop back Amber** is an American amber ale with 6% alcohol and a 4.08 rating on beer advocate.

**Sierra Nevada Porter** is a classic example of a porter but it's not a Schwarzbier and will have more esters than a lager should have. No lager yeast was used on this beer. It is an ale through and through and has no place in 60's fridge.

**Corsendonk** is a good double but 60 would like it better if it was a single. With strong ale characteristics this one may get dumped down the sink. Weighing in at 7.5% alcohol 60 may have been high when he bought this beer.

**Goose Island Honkers Ale** is a nice English bitter and would fit into the styles of beer 60 would drink. It is a balanced beer with a rich malt finishing with nice English hop flavor. It is best served at 40 degrees and paired with fish and chips.

**Victory Hop Devil** probably came in an assortment pack with the Prima Pils but nonetheless wound up in 60's fridge. It's an American IPA made with citrusy American hops and finishes dry.

**Left Hand Jackman's** is an American Pale ale with a 60-ish alcohol % of 5.2 and an un-60-ish ale character. Doesn't seem to be a beer 60 would associate with but he might be associating with the name. Didn't know 60 was left handed?

**Des Rocs Triple Imperiale** is a Belgian Abby Dark Ale with 10% alcohol and a rich and dark



malt profile. Brewed with pale, Munich, roasted and aromatic malts then balanced with styrian and brewers gold hops, it was the 2006 world beer champion for dark abbey beers. Although 60 did indeed live in Belgium for a while, there is no way he bought this beer on purpose.

The last two beers are hidden but we could confidently say these are planted beers to create the image that 60 is starting to broaden his horizons.

When asked about the allegations that he staged his refrigerator in an attempt to appear interested in a broad range of beer styles, Jeff said, “Are you kidding me? I’ve been drinking IPAs for 5 years... I just haven’t told anyone about it.”



## SODZ Financial Update

Steven Huckaby, SODZ Treasurer

The balance at the end of the last statement (09/09/09 – Vertical Epic day!) was \$2936.50.

Since then there has been a deposit of \$205 for a current balance of \$3141.50

There is one outstanding reimbursement for \$80 that will post soon.

## 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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*Vice President*

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[estaylor3304@yahoo.com](mailto:estaylor3304@yahoo.com)

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**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 \_\_\_\_\_

**Make Checks payable to: SODZ**

Bring this application to the meeting or send it to:

Kris Huckaby

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Columbus, Ohio 43232



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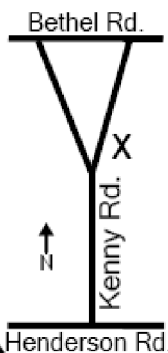
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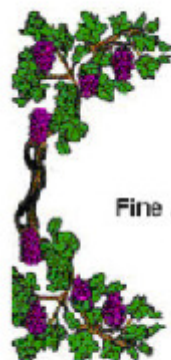
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