



The Grain Mill

Publication of the Scioto, Olentangy and Darby Zymurgists
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PRESIDENT'S CORNER

by Ron Phillips

Hi Everyone,

Many things have happened since the last newsletter, and I'll try to address some of the more important ones. First of all, Grand Brew Fest '96 was a rousing success for the second year in a row. Sean tells me there were over 300 people in attendance, possibly due to the great weather we had. Thanks again to all of the volunteers who made this event possible. Your hard work is noted and appreciated.

The club T-shirts were distributed the day of the fest and at the last meeting. Great job, Bonni! If you ordered a shirt and have not yet paid for it, please do so NOW. The club paid for these up front, and we need to recoup our investment. Also, if you didn't get a shirt and would like to, some are still available.

Congratulations to club treasurer Jon Woodman on his (to be aired in the future) appearance on JEOPARDY. I heard that he didn't embarrass us too badly. You can talk to him at the next meeting for further details (I don't want to give away any secrets).

Geoff, Randy and I made a trip on Saturday to the Brew Works in Covington, KY, to check them out on their grand opening weekend. The place is amazing; you have to see it to believe it. A more detailed article appears elsewhere in this newsletter.

I'd like to thank everyone who showed up at the last meeting. The attendance was much improved—let's keep it that way! I hope everyone can make it to our next meeting at Hoster's. Victor is going to give us a talk on lagering, and any advice from a professional is invaluable (especially when it's free).

Speaking of presentations, we have a couple of them lined up for future meetings. Mark and Bonni are going to talk about homebrewing, beer, and the Internet, possibly with a demonstration, in January. Also, Jamie

knows a guy who works at the Columbus Division of Water (who also brews) and we're trying to line up a talk about water and brewing.

Well, that's all for now. See you at Hoster's on Thursday at 7:00 p.m.!

MEETING NOTICE

Thursday, Nov. 14
7 P.M.

Hoster Brewing Co.
550 S. High Street

Bring Homebrew!

Glass Carboys

Flash! If anybody is interested in what appeared to be 5-gallon carboys, you can find them at the Old Time Pottery store on Morse Road here in Columbus. The price is \$9.99 a carboy. Most of the time the price will be \$12.95 to \$16.95 each.

—Tom Jones

BREW WORKS IN COVINGTON OPENS ITS DOORS

by Mark Katona



The BREW WORKS in Covington, KY, officially opened its doors on October 31, but it was open to members of the Foam Rangers Frequent Tryers Program on Saturday, October 26 (both Bonni and I are Foam Rangers).

The brewery is easy to find; it is at the second exit south of the bridge on I-75/71. The building is the former home of the Bavarian Brewery and has been refurbished for this purpose. To enter the brewery, you can either go through their front door or, when it is open, enter through the Party Source. My advice is to enter through the Party Source; this place is incredible! There is over 9,500 square feet of beer alone, and this is off to the side near the Brew Works. (More about the Party Source in another article).

After you enter the Brewery, you are either issued a charge card; or if you are a Foam Ranger, your card is validated and you are checked in. Once you go above the ground floor, which is the check-in area and the gift shop, the bar is cashless; all purchases are tabulated on your card. You can get a printout at any time so you know what you have spent. When you are finished, you come back down to the check-out area and settle your bill. You can even put tips on your card, get a cash advance on your card for tipping purposes, or tip the staff in person, which is my favorite way.

The second level houses the humidor, the Geek Bar, the brew-your-own area and the Cigar Lounge. The Geek Bar contains 8 taps with a mixture of microbrews and house brews (more about the beers later). The humidor is very nice, holding a fine mixture of cigars from all over the world (except Cuba). These cigars can be purchased singly or in boxes. The staff is very knowledgeable and can help you find just what you want.

After you select your cigar(s) and charge them to your tab, you can mosey over to the cigar lounge. The lounge is very nicely appointed, with leather (yes, leather) chairs and couches to sit in, music being piped in (I was told they could bring in 5 channels, all without commercials), magazines to read, and conversations with friends old and new.

The U Brew section is state of the art for small-batch brewing, with a row of 7 stainless steel kettles, pumping facilities, filters, a bottling area where you can clean and sanitize the bottles, flush them with CO₂ and fill them in a closed environment. It isn't operational yet; the State of Kentucky still hasn't given them their permits.

The third floor holds the main bar, the wine bar, and the food preparation area.

The fourth floor is the location for the restaurant and coffee bar. This is the only non-smoking floor on the premises.

The fifth floor is the Foam Rangers Clubhouse, a private room only for Foam Rangers Members. It is a nice meeting area seating probably up to 100 people, and it is going to be the new meeting room for the Blotarian Brewing League.

The Brew Works is located in the old Bavarian Brewery, and at every turn around this building, you are reminded that you are in a brewery. The old equipment is still around for you to look at and admire. If you are lucky, you will see some of the brewing activities going on.

Now for the beers – The ultimate goal is to have 11 house beers on tap with many

other micros also. The brewmaster is Tim Ratstetter, who was with The Great Lakes Brewery in their award-winning days, the Liberty Street Brewing Company in Akron, and now here. Well done Tim! That day there were many beers to try. The house brews that attracted my attention were: Devou Dark, a dark brown brew that was well balanced with hops and malt. It must have been good; the main bar ran out of it about 4:00.

The next one was called Very IPA. It was a strong IPA with hops in the nose and flavor; if you like hops, you'll like this.

Other beers on tap were:

LaTrappe Belgian ale

Celis Grand Cru.

Leinenkugel Berry

Hoegaarden Wit (house brew) can anyone tell me what the significance of Hoegaarden is?

The main bar has 40 beers on tap and over 500 in bottles (So much beer, so little time.....). Beers can be purchased in pint, half-pint (I think) and 5-ounce tasters. The tasters ranged in price from \$0.99 for the house dark to \$1.95 for some of the more expensive micros.

The food was incredible! There were trays of great food all over the third and fourth floors, and if this is any indication of the type and quality of the food coming out of the kitchens there, this place can't miss. I will be telling more later, after Bonni and I visit again (and again, and again.....)

I would like to thank our friends in the Blotarian Brewing League who spent the day with us—Ron and Paula Sup, T-Bird, and others who made our visit enjoyable. We have been talking to them about setting up some possible intergroup meetings in the Brewery District.

Editor's Note: Check out the Web site for the Brew Works at The Party Source at:

<http://www.brewworks.com>

15th ANNUAL GREAT AMERICAN BEER FESTIVAL

by Jim Tiefertal

The Association of Brewers annual beer festival, The Great American Beer Festival, was held September 26-28 in Denver, Colorado. Jamie Judge and I were lucky enough to attend and sample the many wonderful brews.

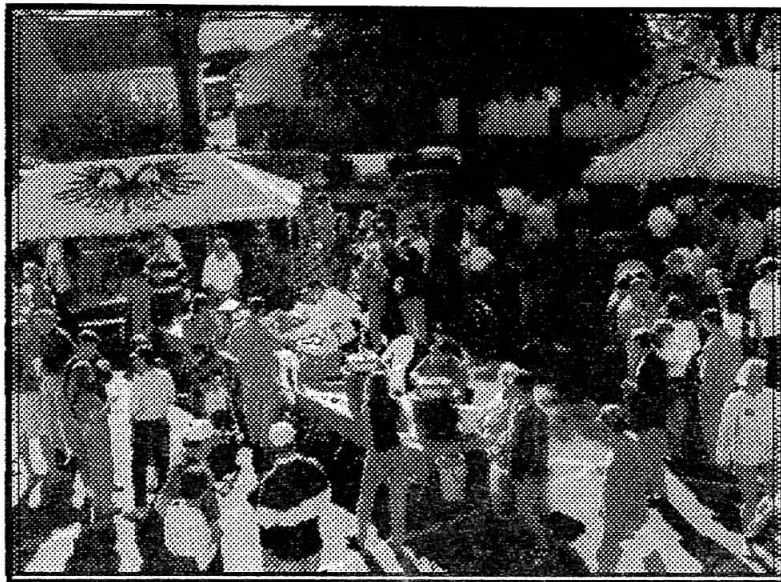
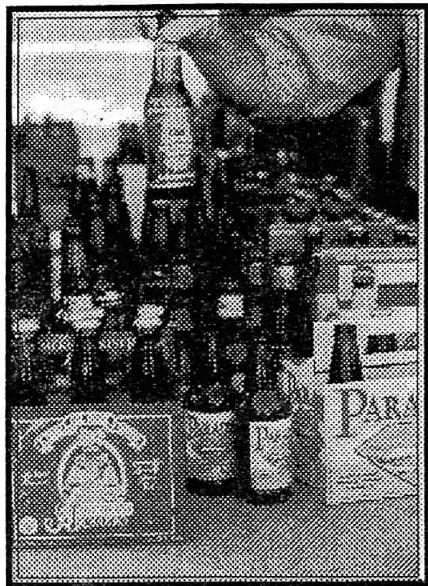
We attended the Members Only Tasting, during which the winners of the festival were announced. This is the best time to visit, as you could easily sample any beer with little or no wait—not the case during general admission. With over 350 brewers and 1400 different beers, Jamie and I had our work cut out for us.

"So much beer, so little time" was the motto of the day. We sampled everything from strong barley wines and scotch ales to English milds—no American light lagers. We also saw many notable figures during the festival, such as Charlie Papazian, Pete Slosberg, Pierre Celis, Dave Miller, and Michael Jackson. Dave Miller gave us, and eight other lucky patrons, a tour and sampling of some of the Continental Pilsner winners as well as a few other outstanding entries. This was especially interesting.

The night before the festival, Jamie and I sampled the wares at the Tabernash Brewery along with the brewers from Jack Daniel's, Red Ass, and Black Mountain (Chile beer) Breweries. The brewers from Jack Daniel's raved about their maple porter, but unfortunately it didn't place. All in all we had a pretty good time but, sadly, did not get to sample all the offerings; I guess we'll have to go back next year.

Grand Brewfest '96

McGee's Wines, Inc.

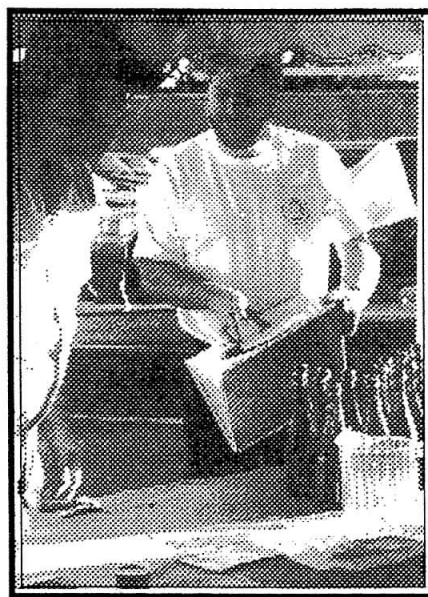


So much beer, so little time . . .

Sunday, October 6



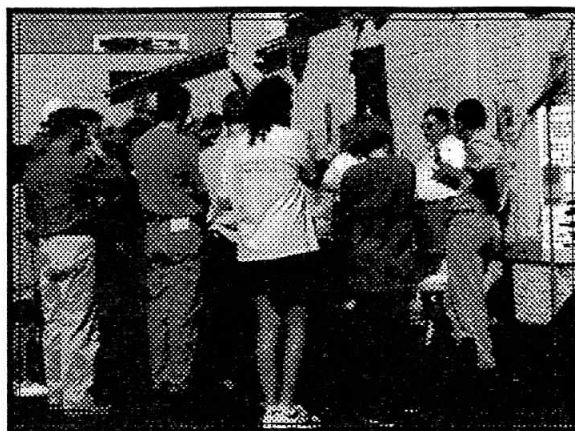
Cheryl Duda and Geoff Larson offer something to quench your thirst.



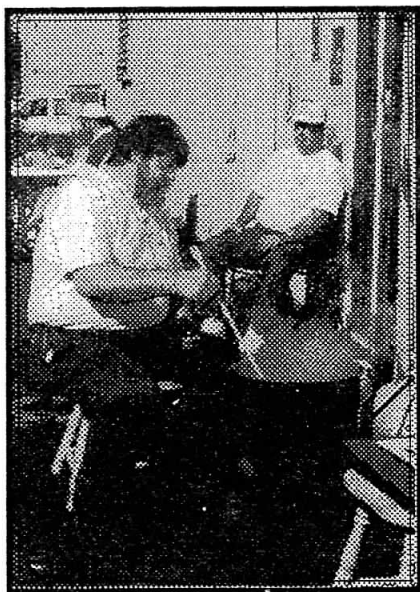
Ron Phillips counts the empties, with help from Geoff.



Homebrew 101



Mark Katona explains the finer points of brewing to an enthusiastic crowd.



Dennis Palmer stirs the pot under the watchful eye of Tom Jones.



99 bottles of beer . . .

Keeping his reputation intact, Jim Rudy is never far from the beer!



WE'RE WINNING, BUT IT'LL TAKE A WHILE

by Jim Leas

We all know that America is waking up to beer styles that have been sleeping in this country for over 60 years. Since the depression, we've been made to believe that beer was defined as that light colored, ultra-mildly hopped lager that was targeted to please the largest segment of the population. In recent years, microbrews and homebrews have proliferated, but we've got a long way to go.

Mainstream America changes very slowly. In 1994 we threw a bunch of Democrats out of Congress because they didn't get anything done. We replaced them with Republicans who told us what they wanted to do. This year we threw them out because they moved on their promises too swiftly. This is a lesson for those of us who would change the beer-drinking tastes of the average American.

I got a reality check about homebrewed beers a couple years ago. I direct the activities of a group of non-competitive retailers which meet twice a year in a different city to exchange information in order to improve their operations. They also socialize quite a bit. Two years ago, I decided to celebrate my 10th anniversary working with these folks by brewing a special beer for them. It was a European Pilsner which I was sure was close enough to what they were used to drinking that it'd be a big hit. Wrong! The beer was reasonably good in my humble opinion. But it had the hop bitterness of a European Pils and, OK, maybe it was a little light on the malt. I got polite compliments, but the number of unfinished glasses lying around told a different story.

Early in October of this year I tried again. For this meeting, I brewed them a traditional American lager. I used a can of Alexanders, a pound of Laaglander extra light DME and a pound of rice solids. I used a little bit of Cascade. (Note: I am on vacation in Palm Springs as I write this and do not have access to my brewing notes. And, no, I'm not here to dry out at the Betty Ford Clinic!) The resulting beer was maltier than most "beer" that these folks were used to, but had about as much hops in it as a one-legged grasshopper.

The result was truly amazing. I received raved reviews about my latest beer. It was obvious to them that I had truly "grown" as a homebrewer during these last 2 years! You may call me a traitor to the homebrew movement and a defiler of the Bavarian Purity Law, but I feel I've made a little progress with these folks. Next time I'll do away with the rice and add more malt. I'll also boost the hops a bit. After that I might try a brown ale — this seems to be the first "dark" beer that most Bud drinkers accept as drinkable!

Although the boost to my ego was enjoyable, the experience was not nearly as satisfying as my bock which earned a 39.5 in the Club-Only Competition. I'll bring along some of this now "quite mature" brew when I meet with you at the December meeting. I'll not be able to join you in November as I will still be out here drying out, er, enjoying the climate in the Western desert.

1996 HAPPY HOLIDAYS HOMEBREW COMPETITION

*St. Louis Brews Homebrew Club
St. Louis, Missouri*

*** Competition Announcement and Call for Judges ***

The St. Louis Brews are pleased to announce that our 1996 Happy Holidays Homebrew Competition will be held on Saturday, December 7.

Our competition has been growing over the years. Last year we had close to 300 entries. Following our competition is our awards dinner featuring some of the best beer and food that can be found at a homebrew gathering. Not only do we brew our own beer, but we do our own cooking. After the dinner, we will retire to Growler's Pub, which is just a hop and a skip from the dinner site. Growler's features a selection of over 130 beers.

If you are competing for Midwest Homebrewer of the Year honors, our competition closes out the 1996 race. If you think you have a chance to win, enter a lot of beers. Tom Fitzpatrick and Al Korzonas alone accounted for more than 150 of our entries last year. Well, actually it was somewhat less than that, but these guys were both on a mission! You too can take part.

We are trying some new approaches this year, one of which is electronic registration for competition entries and judges. Electronic entry forms, general competition information and maps are available at:

<http://www.biostat.wustl.edu/~jack/hhhc96>

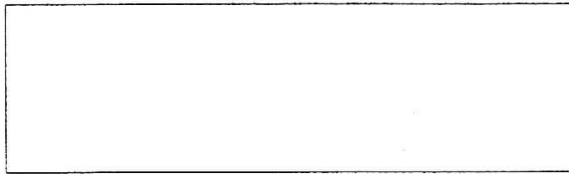
Registering your entries electronically provides an advantage for competitors because:
Registering electronically gets you a price break (\$4 per entry instead of \$5).
Registering electronically is easier than manually filling out entry forms.

The entry deadline for the competition is November 30. If you will be attending our competition, you are welcome to bring your entries with you, but you must be registered via the electronic entry form (or manually via the mail) by November 30. There will be no exceptions. Just remember, if we have your paperwork, electronically or otherwise, you are entered.

We are also accepting judge registration electronically. While the obvious advantage to our club is that we have enough judges, there is an advantage for you also. Registering electronically allows us to ensure that you have overnight accommodations (Beds for Judges..not the Ritz-Carlton) and that we have a spot for you at our Awards Banquet, which follows the competition.

All entrants and judges are invited and encouraged to attend our competition and festivities. As mentioned earlier, all the information you need is available on the website listed above. If anyone has questions or would like a complete announcement E-Mailed directly to them, please respond to my E-Mail address. If you are requesting a snail mail packet, please provide your address.

Thanks and Good Brewing to You All!



2574 Zebec Street
Powell, OH 43065



1996 Grand Brewfest Homebrew Competition Winners

Category	1st Place	2nd Place	3rd Place
Lagers	Maibock David Driscoll	Helles/Maibock Joe Waizmann & Ed Flohre	—
	Marzen Bill Benne		
Pale Ale	American Pale Ale Geoff Larsen	—	—
(Other) British Ale	Imperial Stout Ron Phillips	Barley Wine Ron Phillips	Irish Dry Stout Steve Ware & John Sievert
Specialty	Smoked Scotch Ron Phillips	Rye Ale Fred Karm	Grand Cru David Driscoll

Best of Show: Ron Phillips — Imperial Stout

Congratulations, Ron!