



# The Grain Mill

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

*by Geoff Larsen*

Well, Bob, you asked for it. You got it. Hope you know what you are letting yourself in for. Como Hour will never seem the same.

This month's meeting will be held at our new home, Como Bicycle Shop/Goodale Brewing Co., otherwise known as Bob's Place. I'm looking forward to life in our new denizens. I think things will work out fine. We will have more room, and Bob picked up some really comfy chairs. You do have to bring your own beer. After all, you can't have everything.

Some really fun events are coming up. There is the Real Ale Festival in Chicago on 7-9 November. There is the Columbus Brewpub Crawl on 18 November. There is Victor's annual Doppelbock Party at Hoster's on 4 December. Pick one. Shoot, I'm picking all three myself. That's known in the business world as making an executive decision.

Last month's meeting at Barley's went really well. The folks at Barley's were very hospitable to us, and Scott Francis gave a really good talk on their brewing process. Quite a few questions were generated (which is always a sign that interesting points are being brought up). Everyone had a good time, and some really nice beers were brought in by SODZ members. (You guys are getting pretty darn good at this brewing thing.) If you have the opportunity, please drop into either Barley's or the Winemaker's Shoppe and pass on your thanks to Scott for offering us the opportunity to meet there and for hosting us.

Just a couple notes of interest on local beers. By now, Victor should have his Kolsch available at Hoster's. He mentioned to me the other day that he was VERY happy with it. I heard that Scott offered his Russian Imperial Stout in the firkin a couple of weeks back. I am told it was incredible. Seems it

was gone the same evening, so it must have been pretty darn good. It's enough to make a grown man cry.

Well, that's about it for this corner. I've been running off of the mouth long enough. Until our meeting this month, have fun! Later...

## MEETING NOTICE

Thursday  
November 13  
7 p.m.

Goodale Brewing Co.  
1026 Goodale Blvd.  
Bitter Mo'nia Competition  
See Map on p. 3

Bring Enough Beer  
for Everyone to Sample  
(3-4 bottles or  
half-gallon jug suggested.)

**Visit the SODZ Web Site**

[www.iwaynet.net/~zaphod/sodz/sodzhome.html](http://www.iwaynet.net/~zaphod/sodz/sodzhome.html)

## SODZ SOUTH REPORT

*by Jim Leas*

Well, the buzz down here in the Cincinnati area is the awards pulled in by local brewers at the recent Great American Beer Festival. Toby Hunt of Queen City Brewing (Main Street, Watson Bros.) won a silver medal for his Old Scratch holiday ale in the old ale/stong ale category. His pale ale won a bronze medal from among 109 entries and his Steamboat (Sweet) Stout copped a bronze as well.

They're quite pleased at the BrewWorks, too. Tim Rastatter collected 4 medals (all bronze), a new record for one brewery in the competition. Like Queen City, Tim entered 5 of his beers. Winners were Altered State (alt), Munich Helles, Devou Dark (porter) and Mephestopheles Metamorphosis (Belgian triple). His Kolsch did not win this year but has in the past.

Tim related some of his experiences at GABF at the October Bloatarian meeting. It seems he was helping man his booth at the Thursday afternoon open tasting (which was prior to the judging). Along came none other than Michael Jackson, whom many consider the foremost authority on beer in the world. Now Michael is very selective in his tastings at these events. After all, with over 400 breweries and 1700 beers available, a taste of each would no doubt render him incapable of finding his hotel room. So he virtually never tastes more than one beer at a booth. Michael asked Tim which beer he wanted him to taste since he could only try one. Tim had a hard time deciding, so Michael requested the Munich. He of course held it up to inspect the color and clarity, swirled it around and took a good sniff and then tasted it. He then pulled out a por-

table tape recorder and started mumbling into it. Beats taking notes, I guess. After he was finished, Jackson said, "Let me try the Kolsch." At this point Tim was somewhat stunned, knowing the "one beer a booth" rule. Michael repeated the ritual, muttering some more indistinguishable comments into his recorder. He then asked for a taste of the alt. Rather numb at this point, Tim poured him one and Jackson repeated the ritual. Michael then started reading the description of the Mephestopheles, noting that it was made with one grain and 5 yeasts. He inquired as to the yeasts used and why Tim used each one. He then asked for a sample and went though his routine again. He then simply walked away.

That evening Tim won his medals and shortly thereafter spotted Mr. Jackson walking around. Tim showed him the medals and Jackson replied, "If anyone ever asks you, tell them Michael Jackson knows his beer." Tim said, "Yeah, and if anyone ever asks you, tell them Tim Rastatter knows how to brew beer!"

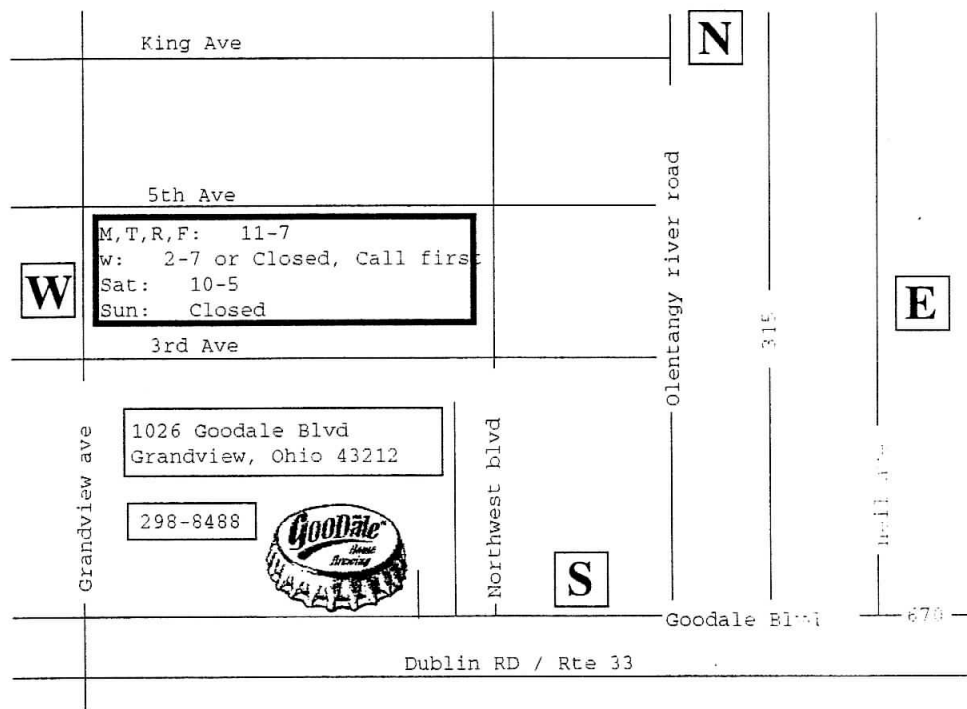
Later, a local television in Denver was interviewing Michael Jackson and the reporter asked him what was the best brewery in the U.S. Michael answered, "BrewWorks."

Many of us have sampled Tim's beer and know it is some of the finest in the area. According to one authority, it may currently be the best in the country. If you haven't visited BrewWorks, it is definitely worth the trip.

And the president of Queen City Brewing assures me that Old Scratch will be back this holiday season. Am I living in heaven or what!



# MAP TO THE NEW HOME OF SODZ



## OVERHEARD IN LONDON . . .

After the Great Britain Beer Festival in London, all the brewery presidents decided to go out for a beer. The guy from Corona sits down and says, "Hey Senor, I would like the world's best beer, a Corona." The bartender dusts off a bottle from the shelf and gives it to him.

The guy from Budweiser says, "I'd like the best beer in the world, give me 'The King Of Beers', a Budweiser." The bartender gives him one.

The guy from Coors says, "I'd like the only beer made with Rocky Mountain spring water; give me a Coors." He gets it.

The guy from Guinness sits down and says, "Give me a Coke." The bartender is a little taken aback, but gives him what he ordered.

The other brewery presidents look over at him and ask, "Why aren't you drinking a Guinness?" and the Guinness president replies, "Well, if you guys aren't drinking beer, neither will I."

—From the Internet, Submitted by Mark Katona

# YEAST STARTER CULTURE

by Herb Bresler

If you are using Wyeast as your source of brewing yeast, then you know that you can't get a sufficient amount of yeast to properly pitch into a 5-gallon batch of homebrew. If you are using dry yeast, you really should be starting your yeast before pitching to get a faster start. To get your brew fermenting quickly, you need a cup or two of active yeast. You can get that and more, and have your brew fermenting within hours of pitching your yeast, if you use a yeast starter to prepare your yeast. It takes about one additional day to get gobs of yeast using these instructions.

First you have to make a batch of yeast starter wort. I have used this recipe with great success. This is slightly modified from Dave Miller's book, *The Complete Handbook of Home Brewing* (©1988 Storey Communications, Inc., Pownal, Vermont, used here without permission). I use malt extract syrup since I have not had great luck with dry malt as a yeast starter in the past. Make this batch on a day when you'd like to be brewing a full batch but just don't have the time.

4 pounds malt extract syrup (or 3 pounds dry)  
1 teaspoon yeast energizer - nutrients (optional)  
1/2 ounce hops (any variety you happen to have will do)  
3.5 gallons treated brewing water (I just pre-boil tap water)  
12 1-quart canning jars, lids and rings  
5-gallon canner (or other large pot for canning)

1. Dissolve the extract in 2.5 gallons water, bring to boil, and add hops.
2. Boil 15 minutes, then strain off hops into a clean container marked for three gallons. Top up to this mark with more brewing water, stir the wort and then fill the jars. Include all of the hot break ma-

terial in the jars; this will provide yeast nutrients later.

3. Fit the lids and screw on the rings snugly, don't over tighten. Put 6jars into the canner and fill up over the rings with hot tap water. Bring to a boil over full heat, then turn down low, cover and simmer 30minutes.
4. Remove the jars (carefully!) and set aside on a towel away from cold drafts. Do not re-tighten the rings! Put the remaining jars in the canner and simmer as before.
5. When the jars are thoroughly cool, the rings can be removed and stored for re-use. You now have a dozen quarts of sterile wort, ready to use whenever needed.

If you are using Wyeast or other lab strain culture, give it sufficient time in the manufacturer's package to get started. Follow the instructions exactly; give it enough time to fully swell the package. This almost always takes a day longer than what the package says. A day or two before brewing, when you are ready to expand your yeast, wipe off a jar of starter wort with a disinfectant. Shake the jar a little to mix all the hot and cold break goodies, open the jar and transfer the starter wort to a larger vessel (disinfected, of course). I use a 1-gallon carboy fitted with an air lock, but a half-gallon will do. You have to aerate the wort well since all of the oxygen was driven out of it in the canning process. Add the contents of your yeast package to the aerated wort. Shake it again to mix and aerate, and then set it in a warm (75-85°F) place. Shake it occasionally at first to keep it aerated and mixed. Once it kraeusens and settles, discard the "beer" leaving just enough to resuspend the yeast and pour it into your latest batch of wort. [I also use the opportunity to evaluate each yeast culture (taste the "beer") since the only difference between this and all of my other "yeast starter beers"



is the yeast.] There is usually enough yeast to get 5 gallons of wort actively fermenting in about four hours or less.

I also use a fresh quart of this starter wort to rouse the yeast I harvest from the bottom of my primary before re-pitching. [If I'm not ready to re-pitch my yeast right away after racking from the primary to the secondary, I harvest the yeast into a one gallon carboy fitted with an airlock and put it in a dark cool corner of my basement until a day or two before I expect to brew (I've kept yeast about two weeks this way).] I just add a jar of starter wort to the yeast, shake well, and in a day or so I have a large amount of yeast ready for pitching into the new batch.

I have also recovered and successfully re-used the yeast from the bottom of one of my bottle-conditioned homebrews a year after bottling. Sometime, I'd like to try culturing yeast from commercial bottle-conditioned beer using this starter. If you have experience doing this, I'd like to hear about it.

Good luck and good brewing,

## **AMERICAN LAGER #1 -**

### **Partial Mash**

*by Herb Bresler*

#### **Preparation before brew day:**

Start yeast

Boil 10 min. and cool 4.5 gal. water

#### **Brew day:**

4.5 qt. pre-boiled water 55°C (131°F).

Stir in 3 lb. crushed American 2-row.

Stir 3 min., check pH (adjust to 5.0-5.5 if necessary) and temp (53-54°C, 127-130°F) 30 minutes, protein rest.

Heat to 66°C (151°F), rest in warm (150°F) oven 60 minutes, saccharification rest.

[Stir after 20 and 40 minutes, boost temp. back to 66°C (151°F) if necessary].

Meanwhile heat 2.5 gal. pre-boiled water to 78°C (172°F).

Mash out 76°C (170°F) 5 minutes.

Sparge with 2 gal. 76°C (170°F) (or until runoff is watery and flavorless).

Add 4 lb. Alexander's Pale Malt Extract (syrup).

Make up to 4.5 gal. with pre-boiled water. Turn up the heat.

Add 2 c. (≈1 lb.) corn sugar.

Check gravity [remember to correct gravity readings taken at high temp.] (adjust by adding tap water, if necessary).

Bring to full boil.

#### **Add whole leaf hops:**

Willamette 3/4 oz. (aa 3.9) 60 min.

Tettnager 3/4 oz. (aa 3.9) 60 min.

Willamette 3/4 oz. (aa 3.9) 5 min.

Tettnager 3/4 oz. (aa 3.9) 5 min.

Chill to 21°C (70°F) or less.

O.G. = 1.052

Transfer to glass carboy with aeration.

Pitch Wyeast 2112 California Lager.

(Yeast was started in package 3 days before pitching, and mixed with 1 pint wort 1 day before pitching)

Primary - 7 days 10°C (50°F)

Secondary - 14 days 12°C (54°F)

(Add 1 tsp. dissolved gelatin to secondary)

F.G. = 1.014

Prime with 3/4 c. corn sugar dissolved in 2 c. boiled beer.

Bottle and age at least 4 weeks at cellar temp (12-16°C, 54-61°F).

The longer this brew is aged, the better.

Minimum aging really should be 8 weeks.

Serve at 7°C (45°F).

Alcohol by vol. ≈ 5%

The result was a very drinkable, light-colored beer with moderate alcohol content. It had a surprisingly good body for a beer made with corn sugar. It improved with bottle conditioning/aging. A pint was just the thing after mowing the lawn (but then no one felt like sweeping the walks).

# SMOKY MOUNTAIN BREWERY

by Tom Jones

On our vacation to Gatlinburg, Tennessee, I found someplace besides a "T-shirt" shop—a microbrewery called Smoky Mountain Brewery. The brewery is located in Calhoun's Village, 1004 Parkway, between traffic lights #9 and #10. Their web site is [www.TASTEOFTN.com](http://www.TASTEOFTN.com). The brewery is located in an A-frame building approximately 100 yards behind the Calhoun's Restaurant in Calhoun's Village.

They offer 5-ounce glasses of beer samplers in the restaurant from three to seven beers at a cost from \$2.95 to \$5.50. They have four beer styles they offer all the time and up to four styles for seasonal selection and up to five brewmaster specials. Marty Velas is the brewmaster. He can give you detailed information on each of his offerings. The bartender seems to be well versed in microbrewing also. He was friendly and willing to discuss the microbrewed beers offered at the Smoky Mountain Brewery.

The first standby beer style is called "Cherokee Red Ale". This amber ale is smooth, mildly hopped and has four different types of malted barley. It is full bodied and has a slight fruity taste.

The second beer is called "Mountain Light" which is a light-bodied, American style lager. It is crisp, clean and delicately hopped with a combination of imported and domestic hops. This beer is aged longer than other beers of this style for a finer conditioning.

The third style of beer is called "Black Bear Ale". This beer is dark in color, is

lightly hopped and is lightly carbonated, which makes this a smooth and creamy beer with a rich, malty-sweet finish. I also picked up a slight roasting in the background.

The fourth and last beer style is called "Old Thunder Road." This beer is brewed in the classic Bohemian Pilsner style. The Saaz hops allow the honey-colored lager to be well hopped while maintaining an elegant balance.

The seasonal selections offered are: Winter Warmer, Capricator Bock, Windy Gap Wheat, and Oktoberfest.

The brewmaster's specials are: LeConte Lager, Appalachian Pale Ale, Kilt-Tilter Ale, Tuckaleechee Porter and Brown Trout Stout.

As I said, there is more than shopping in Gatlinburg!



## NEWSLETTER SUBMISSIONS

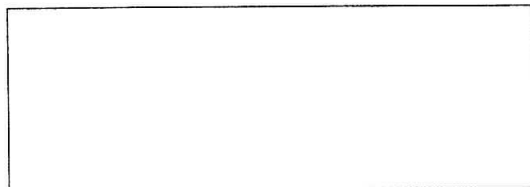
Articles for *The Grain Mill* may be submitted as email messages or Microsoft Word format. Photographs and graphics files are also welcome.

Email to the Editor should be sent to [katona.3@osu.edu](mailto:katona.3@osu.edu). The deadline for the next newsletter is November 30, 1997.

# LIST OF BREWING-RELATED ITEMS OR PLACES ON THE WEB

*by Tom Jones*

Home Page Title	WWW Address
American Brewer's Guild	<a href="http://mother.com/abg">mother.com/abg</a>
Association of Brewers (AOB)	<a href="http://aob.org/aob">aob.org/aob</a>
American Homebrewer's Association	<a href="http://beertown.org">beertown.org</a>
Barley Boys Brewing	<a href="http://barleyboys.com">barleyboys.com</a>
Big Buck Brewing	<a href="http://bigbuckbrewing.com">bigbuckbrewing.com</a>
Bohemian Brew Systems	<a href="http://bohemianbrewing.com">bohemianbrewing.com</a>
Brew Bus	<a href="http://realbeer.com/brewbus/">realbeer.com/brewbus/</a>
Brew Your Own Magazine	<a href="http://byo.com/BYO">byo.com/BYO</a>
Aardvark	<a href="http://aardvarkbrewing.com">aardvarkbrewing.com</a>
The Brewery	<a href="http://brewery.org/">brewery.org/</a>
Cat's Meow III Homebrew Recipe Database	<a href="http://alpha.rollanet.org/cm/3/">alpha.rollanet.org/cm/3/</a>
CatsMeow3.html	
Custom Brew Haus	<a href="http://realbeer.com/brewhaus/">realbeer.com/brewhaus/</a>
Dogfish Head Brewing	<a href="http://dogfishhead.com">dogfishhead.com</a>
Great Providence Brewing	<a href="http://americanbrewing.com">americanbrewing.com</a>
Grape & Grainary	<a href="http://grapeandgranary.com">grapeandgranary</a>
Homebrew Adventures	<a href="http://homebrewadventures.com">homebrewadventures.com</a>
Hops Internationale	<a href="http://tdmdesign.com/hops/">tdmdesign.com/hops/</a>
The Hop Page	<a href="http://realbeer.com/hops">realbeer.com/hops</a>
Hot Breaking Brew News	<a href="http://southerndraft.com">southerndraft.com</a>
Malt Extract	<a href="http://nwextract.com">nwextract.com</a>
Malt of the Earth B.O.M.	<a href="http://maltbev.com">maltbev.com</a>
Midwest Home Brewing Supplies	<a href="http://midwestsupplies.com">midwestsupplies.com</a>
Midwest Beer Notes	<a href="http://realbeer.com/beernotes/">realbeer.com/beernotes/</a>
Northern Brewer	<a href="mailto:nbrewer@winter.net">nbrewer@winter.net.com</a>
Pugsleys	<a href="http://pugsley.com">pugsley.com</a>
Sebastian Brewers	<a href="http://register.com/homebrew">register.com/homebrew</a>
Spenser's Brew Page	<a href="http://realbeer.com/spencer/">realbeer.com/spencer/</a>
St. Patricks of Texas	<a href="http://stpats.com">stpats.com</a>
The Real Beer Page	<a href="http://realbeer.com">realbeer.com</a>
The Village Brewery	<a href="http://realbeer.com/village/">realbeer.com/village/</a>
The WWW virtual Library: Beer & Brewing	<a href="http://mindspring.com/~jlock/wwwbeer.html">mindspring.com/~jlock/wwwbeer.html</a>
Thirsty Bear Brewing	<a href="http://thirstybear.com">thirstybear.com</a>
Williams Home Brewing Supplies	<a href="http://williamsbrewing.com">williamsbrewing.com</a>



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## MARK YOUR CALENDARS

**November 13**                      **SODZ Meeting**  
Bitter Mania Club-Only Competition  
Goodale Brewing Co.

**December 11**                      **SODZ Meeting**  
Christmas Party  
Mark & Bonni Katona's House

**January 8**                          **SODZ Meeting**  
Goodale Brewing Co.

*Locations subject to change  
with notice.*