
The Grain Mill

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

October 2001

President's Corner

by Mark Irwin

The club has had a slightly different success in a competition. The half of the club brew porter that Josh fermented won its flight at the Dayton Competition last month. I believe this is the first time that a club brew has placed so high in a competition. Well done Jeremy, Josh, and the cast of thousands (well maybe not thousands) who helped in brewing the beer. Also placing in the competition was AJ's half of Motherbird Porter and my Homebrew Homework, the alleged 80 Shilling Scottish. The best of show winner was an English Barley Wine brewed by Chuck Bernard of SAAZ closely followed by Gordon Strong's Spearmint Metheglin. We must have spent 10 minutes trying to decide between these two brews.

An event we have been talking about for months is finally going to happen. As some of you may remember, Ben Hansen offered a

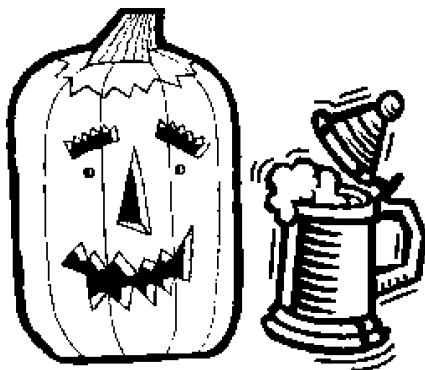
few months ago to lead us in a saki tasting. The arrangements have finally come together and we will do this at the October meeting. If any of you have any saki that you would like to donate to the tasting, please bring it along. And of course, if you have any beer you wish to share, that would be welcome as well. Assuming that I can get it kegged in time, I may be crushing a few craniums on Thursday.

If any of you are looking for another competition to enter your beers, though it will probably be too late by the time you read this, the Malt Infusers are having their competition this month. However for any of you that got their entries registered on time, I will be going down to judge so I can take any of your entries down with me. Bring anything you would like me to take down to the meeting. Also if you are interested in judging or stewarding, they are looking for

help with that as well. Information about the competition is available on their web page at <http://w3.one.net/~philmac/infusers/index.html>.

Is there any interest in doing another Homebrew Homework? For those of you who aren't familiar with this activity, a beer style is chosen and a recipe is put together for the style and then anybody who is interested brews the beer. The last time we did it the style aimed for was a 90 Shilling Scottish Ale. Whether we got there is another matter. However we did have some tasty beers at that meeting at Hoster's if I remember correctly. If we are to do this again, we need suggestion for a style. Please let Herb or me know if you have any ideas on a style.

Hope to see all of you on the 11th at the Smokehouse. Meeting will start at 7 as usual (well maybe we will for once), with many of the usual suspects arriving for dinner around 6. If you have any friends interested in the club, please invite them along.



Mark Your Calendar...

OCT 11	SODZ October Meeting
OCT 13	CMI Oktobersbest Zinzinnati
NOV 8	SODZ November Meeting

SODZ INFO

The Scioto, Olentangy and Darby Zymurgists, Inc. (SODZ) meets on the second Thursday of each month usually at Barley's Smokehouse, Dublin Road, Columbus, Ohio.

Meetings begin at 7 p.m.

Membership dues are \$20 per year and are renewable during the member's anniversary month of joining SODZ. Dues may be mailed to:

Jim Leas (Treasurer)
9477 Tramwood Court
Cincinnati, Ohio 45242

Members receive The Grain Mill, the club's monthly newsletter. Articles submitted for the newsletter and should be received no later than June 1st for next month's issue and may be submitted by e-mail, preferably in MSWord, to markrichards@columbus.rr.com or on disk in MSWord.

Current SODZ Officers are:

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www.sodz.org

October 11th Meeting is SAKE NIGHT

Sake is more like beer than wine -- at least that's what some of the brewing experts say. Find out more about this fascinating beverage with its many varieties and its centuries of history. Ben Hansen will be presenting a brief talk on Sake at the SODZ meeting this month. And for your tasting enjoyment and palette edification, Ben has also generously offered to bring some commercial examples of Sake from a recent trip to the Far East. If you have some Sake at home, please bring it Thursday, October 11th. Plan on tasting some unique brews made from rice.

SAKE Types

junmai-shu (rice only; no adding of distilled alcohol)

honjozo-shu (a tad of distilled alcohol is added)

ginjo-shu (highly milled rice, with or without alcohol added)

daiginjo-shu (even more highly milled rice, with/without added alcohol)

namazake (a special 5th designation for sake that is NOT pasteurized)

Junmai-shu: This can be translated as pure rice sake. Nothing is used in its production except rice, water, and koji, the magical mold that converts the starch in the rice into fermentable and non-fermentable sugars. Junmai-shu is made with rice that has been polished (milled) so that at least 30% of the outer portion of each rice grain has been ground away. The taste of junmai-shu is usually a bit heavier and fuller than other types, and the acidity is often a touch higher as well.

Honjozo-shu: Honjozo is sake to which a very small amount of distilled ethyl alcohol (called brewers alcohol) has been added to the fermenting sake at the final stages of production. (Water is added later, so that the overall alcohol content does not change.) Honjozo, like Junmai-shu, is made with rice that has been polished (milled) so that at least 30% of the outer portion of each rice grain has been ground away. This, plus the addition of distilled alcohol, makes the sake lighter, sometimes a bit drier, and in the opinion of many, easier to drink. It also makes the fragrance of the sake more prominent. Honjozo often makes a good candidate for warm sake. Note that most run-of-the-mill cheap sake has an excessive amount of brewers alcohol added to it, which is not good. Honjozo has only a very small amount of added alcohol.

Ginjo-shu: This is sake made with rice that has been polished (milled) so that no more than 60% of its original size remains. In other words, at least the outer 40% has been ground away. This removes things like fats and proteins and other things that impede fermentation and cause off-flavors. But that is only the beginning; ginjo-shu is made in a very labor intensive way, fermented at colder temperatures for a longer period of time. The flavor is more complex and delicate, and both the flavor and the fragrance are often (but not always) fruity and flowery.

Daiginjo-shu: Daiginjo-shu is ginjo-shu made with rice polished even more, so that no more than 50% of the original size of the grain remains. Some daiginjo is made with rice polished to as far as 35%, so that 65% is ground away before brewing. Daiginjo is made in even more painstaking ways, with even more labor intensive steps.

Namazake: Namazake is sake that has not been pasteurized. It should be stored cold, or the flavor and clarity could suffer. Namazake has a fresh, lively touch to the flavor. All types of sake (junmaishu, honjozo, ginjo-shu, and daiginjo-shu) can be namazake, or not. Some ginjo-shu and daiginjo-shu are also junmai-shu. So a junmai ginjo-shu is a ginjo-shu with no added ethyl alcohol. If a ginjo or daiginjo is not labeled junmai, then the added alcohol is limited to the same small amounts as honjozo.