



The Grain Mill

Publication of the

Scioto, Olentangy and Darby Zymurgists, Inc.

October 2005

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THE PRESIDENT'S CORNER

By RICK DESHONE

Another month has come and gone. Fall is in the air. The temperature is finally cooling off. It's time to start brewing again! Last weekend I finally got around to brewing a new batch of beer. The day before while I was cleaning and preparing everything, I found myself feeling like I had to go to confession since it had been a while. I pictured myself kneeling before the brewing sculpture saying, "Forgive me, Father, for I have sinned. My last brew session was 6 weeks ago."

I took extra time to sanitize and re-circulate through all the lines and kettles. I measured and ground the grains in advance. I had a good active starter that I fed twice before brew day. There were those quick runs to get a utensil or piece of apparatus that is bound to come when you haven't been practicing every week. However, I have to say that everything went surprisingly smoothly. I brewed a good, known recipe. The color was right on. The re-circulation left me with nice clear wort to take into the brew kettle. Hop additions were made on schedule; and due to the cooler weather, I was able to chill down to yeast pitching temperature quicker than I've experienced for a while. The starter was near perfect. I split it to the two carboys after aeration and had the air-locks popping within 6 hours. It was great to have happy aerobic yeasts swimming in the carboys again.

Travel seems to be central to my work this year, and I found myself out of town again since the last meeting. That and coaching my son's volleyball team always make September and October a very busy time. It's put a bit of a kink in my brewing hobby plans and judging. I missed getting my entries into the Dayton Beerfest, but I will not miss the Oktobersbest Zinzinatti. It's great to see SODZ continue to make fine showings in all our state competitions.

I spent last week in the Westernsuburbs of Chicago. Most of the time was spent in geeky pursuits relating to work, but I did manage a couple of beer excursions. I made it for the first time to Goose Island.

(Continued on p. 2)

SODZ MEETING

Monday, October 17, 7 p.m.

Columbus Brewing Co.

525 Short Street, Columbus, Ohio



**Eric Bean Presents
BOTTLING**

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 p.m.

Membership dues are \$15 per year and are renewable during the member's anniversary month of joining SODZ. Dues may be mailed to:

Mark Katona, Treasurer
2574 Zebec Street
Powell, OH 43065

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 e-mail, preferably in MS Word, and graphics in .jpg format to bkatona@columbus.rr.com.

Current SODZ officers are:

President

Rick DeShone
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Don Croucher
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SODZ Web Site

www.sodz.org

(Continued from p. 1)

This is a great stop if you ever find yourself in the vicinity. I had fresh Honker's Ale, Naughty Goose, and their Oktoberfest. All were very clean, easy-to-drink session beers. Naughty Goose was the highest in alcohol content at 7%. Across the street was Sam's Liquor Warehouse where I walked the aisles finding many labels that were new to me. I found myself dwelling in the Belgian section where I found a wonderful Bruin and picked up several beers by De Regenboog including Mostyntje (brewed with mustard seed) and Voove.

Later in the week I made it over to Walter Payton's Roundhouse in Aurora. The first time I went there, I wasn't expecting much, but I've been surprised twice now by the good quality of all of their brews. Most of their regular beers are session beers with their sweetness stout being very nice. They had a double coffee breakfast stout at about 7.5% that was very good. I also had their rock caramelized hemp ale, which was excellent.

I'm looking forward to our meeting coming up at Columbus Brewing Co. on the 17th. It will be great to see Eric Bean again. He was a good friend of the club last year and is a great brewer. I can't wait to hear what he has in mind over at CBC. Remember that we are meeting in the brewery. If it continues to remain cool, remember to dress in layers and bring a camp chair to sit on. Just remember that no matter how busy life gets, you always have to make time to smell and taste the beer.

Cheers!



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Random Thoughts on Brewing & SODZ Membership from a New SODZ Member

By Jeff Hornberger

Wow, what a summer it's been!

I finally took the plunge and joined SODZ. I'd met quite a few of you at various functions over the last couple of years, so I finally decided to make it official with membership. So far, I've met some wonderful people, had some fun times, and look forward to getting to know all of you better... even that certain someone who thinks I'm from the dark side. Not that we'll mention names though, right Don?! ;-)

For those of you not familiar with who I am, here's a brief history / introduction:

I've been brewing off and on, more off than on, for about 10 years. I brewed my first batches back around '95 or '96, but being a total newbie, didn't keep any kind of notes; no recipes, no ingredients, no readings of any sort. I brewed those batches after buying one of those all-in-one hang on the doorknob pouches that were sold in such well known homebrew shops like K-Mart or Meijer or any such discounter. Those pouches... you added x amount of boiling water, capped it, shook it up, then hung it on a doorknob in the basement for 2 weeks. Needless to say, the resulting concoction was neither beer, nor drinkable! I just knew I could do better, found the Winemaker's Shop, and bought the beginner's kit. I remember those first beers as being drinkable, not making anyone sick, but certainly not noteworthy.

I then went on brewing hiatus, and didn't brew again until the fall of '02, at which time I started keeping records. I have to admit, the reason I got back into brewing was twofold: 1) a beer I had tried

for the first time that summer, Arrogant Bastard, which I absolutely loved, and 2) a homebrewer I met that June at Barley's Afternoon with the Brewers, a fellow SODZ member in fact, Jay Wince. It was the first Afternoon with the Brewers that my wife, Denise, and I attended, and we met Jay and Lori there. I also have to mention that Jay has been quite an inspiration for me, a friend and a mentor. My brewing wouldn't be anywhere near what it is today without his help and advice. Thanks, Jay!

I brewed my first batch in almost 6 years that September of '02, an attempt at an Arrogant Bastard clone. I felt I completely missed the mark, but everyone seemed to like the beer and urged me to enter the following year's Barley's competition. I did, was a Finalist, and was hooked after that! Although brewing was still infrequent immediately afterwards, with only 4 batches in 3 years, I finally kicked it into gear this year, and it's been a great time.

The past four months have been beyond my wildest dreams, quite honestly: Best of Show at Barley's competition (Old Ale), a Bronze Medal at the State Fair (Old Ale), a Gold Medal at the Mt. Brewer Open (Java Stout), and most recently, Best of Show in the DRAFT competition (Oatmeal Stout). I'm looking forward to helping put the SODZ name on the homebrewing map more often, as I keep seeing folks mention in the newsletters and on the newsgroup.

And, I look forward to tipping back a few with all of you and getting to know you better!

2005 Beer & Sweat Report

By Lori Wince

Two hundred and twenty-six kegs of beer. Just think of it, fellow beer drinkers, and try to keep your mouths from watering!

That's how many entries there were at this year's Beer and Sweat competition, sponsored by the Bloatarian Brewing League of Cincinnati. It was held August 20 at the Holiday Inn of Cincinnati Eastgate.



Rick, Lori & Brian

What a wonderful sight on a Saturday afternoon to see people parking their vehicles near the hotel entrance and unloading kegs instead of suitcases. SODZ was well represented at the competition by Frank Barickman, Rick DeShone, and Jay Wince. Frank went away with three medals around his neck. He earned second place in Light Ales for a cream ale, third place in the American Pale Ale category and second place in the India Pale Ale category with an American India Pale Ale. Jay left with one medal, a second place for his Imperial India Pale Ale.



Jay & Frank

Best of Show went to Dave Collins of the Bloats for his Cherry Flanders Red, which was pretty tasty.

Other SODZ members attended and helped out during the event. Frank and Rick judged and Rick's wife, Gail, was a steward. Gail said she wanted to steward for mead judges so she could learn more about the style she likes to brew.

The day-long event was a lot of fun. Those of us who didn't want to work the event sat around and drank all day, though it was near impossible to taste all the beers and still remain standing by the end of the night. Frank's wife, Roma, joined us in the afternoon, after having lunch with a former co-worker.

Once the awards were announced, Bloats identified each first place winner by placing a balloon above the winning beer keg. The crowd



Balloons over Winning Entries


then moved toward each of those kegs, surely emptying each. It was a nice touch that the winner of the soda category, judged by children, was identified with a smiley-face balloon.

The event was well attended, not only by each of the competing homebrewers and representatives from 11 homebrew clubs in

(Continued on p. 5)

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(Continued from p. 4)

more than three states, but by several other hotel guests.

Jay and I ended up teaching the Parrotheads awaiting Sunday's Jimmy Buffet concert a little bit about homebrews. Those four guys had just as much fun tasting beer as the rest of us did, and they surely appreciated the "all you can drink" ticket, for which they paid.

The wedding in the ballroom next door seemed to be a conflict at first. (They wouldn't give women who already had been through such a ceremony even a little piece of wedding cake.) But it was rumored that at least one of the Beer and Sweat attendees ending up making friends with the wedding party by the end of the night. That person, who will remain nameless, actually was seen eating a piece of the coveted wedding cake with folks from the wedding party later that night.

Cheers to the Bloats for continuing to host the world's largest homebrew competition (by volume) and for such a good time.



Frank, Roma & Lori

Smog Monster Oatmeal Stout

(DRAFT Competition Best of Show)

By Jeff Hornberger

Extract w/specialty grains
Batch Size: 5 gal.
Boil Volume: 5.5 gal.

Original Gravity: 1.060
Final Gravity: 1.016

6 lbs. Munton's Light DME
2.25 lbs. Roasted Malt
1 lb. Chocolate Rye
1 lb. Dextrin Malt
4 cups Quaker Oats (roasted @ 325°F for 60 min.)
1 tsp. Irish Moss (@ 15 min.)

3.5 oz. Fuggle (whole, 4.1% AA @ 60 min.)
0.5 oz. Fuggle (whole, 4.1% AA @ 10 min.)

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2005 Great American Beer Festival

By Jim Leas

On Saturday afternoon, October 1, at the Great American Beer Festival (GABF), I congratulated my friend, Jim Strelau, on winning a silver medal in the American Pale Ale category (74 entries). Jim, a veteran of 9 GABFs and a winner of 9 medals over the years asked me, "Is GABF what you thought it would be?" My answer was, "Yeah, but there are a lot more hot looking babes here than I expected." And you thought this article was going to be about beer?

But let me start at the beginning. I've always wanted to go to GABF, but it seems that I always had a business commitment that first weekend in October. So when I noticed that I had no such conflict this year, I emailed my beer-drinking friend Mick in Wisconsin and suggested we go to Denver for GABF. He had to choose between his "annual" high school reunion and GABF. Reasoning that drinking beer for 3 days would be a lot more fun than being reminded how old he was, he quickly made the wise choice. So we met in Denver and armed with our tickets and picture IDs (nobody gets in without ID), headed to the Denver Convention Center on Thursday night. Sessions are held on Thursday, Friday and Saturday nights as well as a special "Connoisseurs" session on Saturday afternoon. Attendance was announced at 29,500, which averages about 7,500 per session. It's hard to keep in mind that this is also a commercial brewing competition because there are over 1600 beers on tap from 377 breweries, and you can drink as many as you like in each 4-hour session. So tasting is your primary mission.



Jim Strelau & Jim Leas

We were to learn that the Thursday and Friday night sessions were not only attended by beer aficionados like ourselves, but were also a happy hour activity for Denver's young adult population. So in addition to the t-shirted beer geeks I was

expecting to see slurping beers and jotting down their tasting notes, there were a goodly number of well-endowed young ladies clad in shorts and low-rider jeans and revealing tops. Life is good!

We soon learned that the Saturday night session was not only a rowdy Denver date night but also that most of the best beers would be gone by then. So we sold our Saturday night tickets to a bartender who had a hot Saturday night date.

I don't know when or where the judging takes place. I saw only one judge on the convention floor with judges credentials hanging around his neck (there were 109 judges), so they must be sequestered or remain anonymous. The winners are announced on Saturday afternoon in a big PowerPoint presentation, and the winning beers disappear rather rapidly thereafter (kind of like Beer & Sweat). That's why there's not much of the best stuff left on Saturday night.

So what kind of strategy do you use to attack GABF? The floor is laid out geographically, so you could do it that way. Do the East Coast and South on Thursday, Middle America on Friday, and the West on Saturday. Or you could go around looking for your favorite styles like stouts and porters. We started on one end of the convention center and worked our way toward ... but then we got waylaid and kind of meandered all over everywhere. The

good news is that we discovered many great beers we never knew existed. It's important to sample any "must taste" beers near the beginning of the session because after a couple hours your taste buds get kind of numb. And that's without drinking any porters and stouts.

Saturday afternoon is the best session for several reasons. First of all the masses are not present so it's easier to get around. It's also the least expensive. And there's the award presentation, too. Also, if you want to talk to any brewers, this is the time to catch them because they're all there hoping to pick up a medal or two. But even on Saturday afternoon most of the pouring is done by volunteers who know next to nothing about the beer they're dispensing. Fortunately, there was usually written materials posted at the booth to answer at least some of your questions. There are some brewers who work in their own booths, and it was fun to chat with them about their products.

If you add up the airfare, hotel bill, entrance fees and meals, GABF is not exactly a beer tasting bargain. But we explored downtown Denver and were pleasantly surprised at what we found. Sixteenth Street is a big one-mile strip of restaurants, bars and stores with free shuttles running continuously along its length. Coors Field is an easy shuttle and walk from anywhere downtown, and there are 4 microbreweries within a mile of the stadium and dozens of other great bars in the same area. On Saturday morning we walked down to the Coors Field area and found a bar inhabited by Michigan State fans, one crawling with Iowa alums and another full of Wisconsin Badgers, much to the delight of Mick (Denver is on Mountain Time so the games start at 10am). We were told that there was an OSU bar, too, but the Buckeyes had an off day that weekend so we didn't seek it out. Mick exclaimed (after a few brews) that he was going to go home, divorce his wife, sell his business and move to downtown Denver.



Mick & Another Beer Geek in Costume

Some Highlights:

- Coors Field has a great little brewery called Sandlot Brewing. We stopped and had a beer there. It won 7 medals and was named Small Brewery of the Year.
- The brewpub chains were in attendance as well. They were well coordinated. Each "branch" had a different brew on tap.
- We tasted the Utopias beer from Sammy Adams. Selling price is about \$120 per 750ml bottle. Tastes like a liqueur. Very nice. Not a bit like Triple Bock.
- Mick's favorite brewery was Depot Street Brewing in Jonesborough, Tennessee. They won nothing.
- I was introduced to Avery beers from Colorado. Can't figure out why I hadn't heard of them before. Great stuff.
- I had my first taste of Dogfish Head 120-minute IPA. Holy cow! It's great stuff! It's also about \$7-8 a bottle the last time I saw it on a shelf. They also had their Raison D'Extra which is a pumped-up version of Raison D'Etre at about 20% ABV. Wow! And I almost forgot the Old School Barleywine at 15% ABV. Needless to say, Dogfish Head had a very popular booth!
- For those of you who think (like I did) that Pabst is a name of the past, their brands picked up 6 medals for brews like Olympia, Stag, Rainier and Old Milwaukee Light. Go figure.

And finally, the award you were all waiting for me to announce – Large Brewery of the Year. The envelope, please. The winner is ... Anheuser-Busch!! AB had 20 different beverages available for tasting at their booth at various times. Some of it was weird, like 9th Street Market Pomegranate Raspberry and B^E. Unfortunately, I can't tell you what these tasted like since I didn't visit their booth. Maybe next time. Maybe not.

Ireland: The Emerald Isle

Part I

By Jay Wince

As I sit here sipping an Imperial Stout and recollecting our recent trip to Ireland, a flood of exciting and warm memories flood my mind. One hears of the beauty of Ireland with its endless shades of green and friendly people, but we found it hard to really understand these descriptors until our visit. All I can say is that these are accurate and more.

We set down in Dublin on Sunday morning, September 4, and the first thing that hit us was the warm sunshine. It was well into the 60's and a beautiful day. After getting a few Euros from the exchange and picking up our rental car, we journeyed out into the countryside driving our right-hand drive car on the left side of the road. It's a good thing we hadn't been drinking on the flight, as it was hard enough to get used to sober.

We had decided to drive directly out into the country south of Dublin and save the big city for the end of our trip. Our destination was county Wicklow and a tour of the estate gardens at Powerscourt located near the town of Enniskerry, and the monastic ruins of Glendalough. (pronounced Glen-da-lock) a few miles to the southwest.

After a tour of the beautiful and fully in-bloom gardens, we found ourselves ready for lunch as it was past noon and, of course, time for the first beer

of the day. We lunched in a local hotel pub and enjoyed traditional Irish stew and, of course, the obligatory pint of Guinness. All was excellent and the beer was great. I'm sure we all have heard that Guinness in Ireland is not the same as in the U.S.



Well, I'm here to tell you first hand that it may be different, but not much. It is slightly tarter, and I feel that it is due to the freshness of the product and not to some different formulation. Our U.S. version is all brewed in Dublin, according to my information, and is very comparable.

We finished our lunch and continued on our way. We encountered the fickle weather of Ireland, which became cloudy and started to mist as we reached the ruins. This was perfectly in mood with the 1,000-year-old monastery with its stone ruins and 110-foot-high round tower. History oozes from this land and enchants one into thought of the past.

After a peaceful stroll along a small lake near the ruin, we moved on toward Kilkenny to spend the night. Once in the city, we checked into our hostel and, of course, headed out for dinner. Kilkenny is the home of Smithwick's. The brewery, founded in 1710 and now owned by Guinness, was located just behind our hostel, and we had a view from our hall window. It is located next to the ruin of a 13th-Century abbey. The maltings and brew house from the 19th Century still stand, and the abbey is now in




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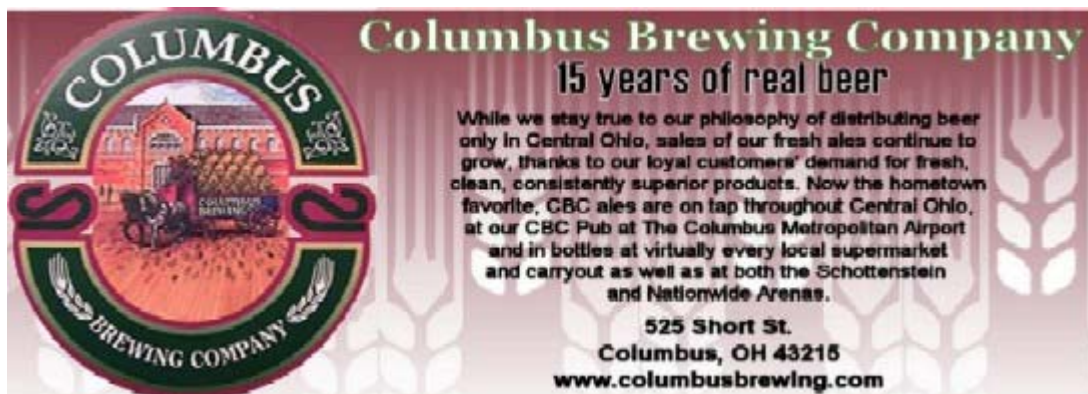


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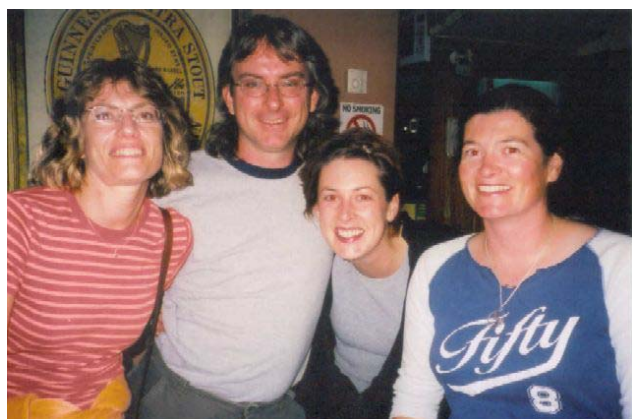
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Saturday, August 27 Friday, June 10



the center of the brewery yard and shares its space with stacks and stacks of kegs. It is truly an interesting sight. The reddish ale is available at nearly every pub we visited in Ireland and is a nice break from the typical Irish stout. It is pleasantly malty and very balanced with a smooth hop bitterness. All of the Irish ales are served on nitrogen and are very creamy and smooth.

After our dinner at a nice old pub on a side street, we headed out to find a pub to spend the evening in and have a few beers. We tried a couple of places but settled on one called the Pumphouse, which was directly across the street from our hostel and very convenient for us. We settled in, ordered our pints of Guinness, and proceeded to get to know some of the locals. We met up with two women named Kathy and Emily, both of whom frequently patronized the Pumphouse. After a pleasant evening of drink and conversation, we decided we needed to call it a night and said our goodbyes.



Jay, Lori, Emily & Kathy

The next day we toured Kilkenny Castle before leaving town and heading on to Dingle, our destination for the next two days. Along the way we stopped at and toured the Rock of Cashel, a magnificent hilltop fortress ruin which dates from the 12th Century.

We arrived in Dingle in the early evening and checked into our bed and breakfast, the Ocean View, which as advertised was located right on the Dingle Bay with a view out into the Atlantic. Dingle, a town of about 1500, is a quaint fishing village well known for its wonderful pub scene, which features live traditional Irish music nightly in many pubs.

We were running late for dinner and settled in to John Benny Moriarty's located right on the waterfront. After a wonderful dinner of baked fish, chips and salad, we ordered up our pints and moved closer to the stage. Moriarty's was the first pub we ran into that had Murphy's stout on tap, and I quickly decided it was the Irish stout for me. It is slightly smoother with a faint chocolaty flavor and aroma. I also thought that the body was slightly fuller and creamier. This became my default beer while in Ireland when it was available. Lori continued to sample the different beers available on draft and then usually settled in on Guinness or Murphy's for the duration of the evening. (She is writing an article about the beer selections in Ireland for an upcoming issue)

The musicians for the evening were a guitarist and a violinist playing traditional Irish reels and jigs. They were lively and inspired and provided a fantastic evening of entertainment. Music in the pubs starts around 9:30pm and usually ends before midnight.



Moriarty's

As we headed for our B&B shortly after midnight, we realized something that we almost never experience in the States. We had been drinking pints of beer all evening from about 8:15 (I counted at least 8 for me), and we were not the slightest bit drunk. This is one of the pleasant things about drinking in Irish pubs. The low-alcohol content of most of the beers allows for the true session of drinking and enjoying conversation and entertainment without getting trashed.

In the U.S. with it being very hard to find a beer under 6%, let alone closer to 3%, this has become one of the problems of enjoying a night out in the bars or brewpubs. I can only hope that the brewpubs change this trend toward higher and higher strength beers and keep a few low-alcohol session beers for us to enjoy.

Next month I'll continue on about our travels in the land of Guinness and relate our experience from the oldest licensed distillery in the world, Bushmill's

in Northern Ireland. I'll also let you in on the difference between Irish Whiskey, Scotch Whisky, and American Bourbon. After all, I am now an honorary taster accredited by the Bushmill's Distillery. Until then, Slainte!!!



Roundtower at Glendalough

CALENDAR OF EVENTS

Mark your calendars for these meetings and future beer events!

- **October 17** **SODZ Meeting, 7PM, Columbus Brewing Co.**
- **October 29** **Oktobersbest Zinzinnati, Beer Sellar, Newport, KY**
- **November 5** **Teach a Friend to Homebrew Day**
- **November 8** **Belgian Brewmasters Dinner, 6:30, Winking Lizard**
- **November 21** **SODZ Meeting, 7PM, Location TBA**
- **December ??** **SODZ Holiday Party**

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