



The Grain Mill

Publication of the

Scioto, Olentangy and Darby Zymurgists, Inc.

October 2006

Vol. 12, No. 5

THE PRESIDENT'S CORNER

BY RICK DeSHONE

It's fall, the weather is beautiful – great for a drive in an open 2-seater - and it's time to get back to brewing again. Our homeowners association had its fall picnic yesterday. For my side dish to pass, I walked over pushing a dolly with 2 kegs on it. I was greeted with fists flung up into the air by the grill crew who shouted, "Yes, the beer guy's here." It's nice to be appreciated.

In addition to the picnic, I managed to brew two beers that day. I capitalized on my newfound tendency to pull second runnings off my mash. This time, I pulled about 4 gallons of 1.022 liquid from a first mash that produced a 1.082 beer. This became my mash water for the second batch. I dumped the mash tun and used it to dough in 9 lbs or so of fresh grain. Since the first beer had some color, I used primarily pale and pilsner malt for the second and it came out a rich gold.

It was good to have a nice brewing day like this one. The good brewing session along with accolades from the neighbors picked me up from my doldrums. I was suffering from some gumption traps that snagged my enthusiasm toward the end of August. I had brewed a great Scottish ale recipe that I've had success with in the past. Since it was a double batch and I pulled a bit less volume, I added water to one fermenter and essentially came up with a wee heavy and a 70 schilling.

Unfortunately I had a guest yeast strain harboring in my 3rd generation starter and both beers came out a bit spicy and over attenuated, not what you want for the style. After I tasted it, I decided to pour a beer from one of my taps, and I found I had lost my CO2 charge via a link on one of many connections in my gas lines. All of this just built up and with a busy schedule, stole my enthusiasm for about a month.

Fortunately, I was able to dig out my well-worn copy of "Zen and The Art of Motorcycle Maintenance" from the shelf. Re-reading Robert M. Pirsig's book helped me to understand that I had let myself get snagged in a gumption trap. These are tiny little things that in the grand scheme are minor, but when you encounter them throw you way off kilter. The result makes everything

seem like a huge burden. Gumption traps have destroyed many fine projects through the years because no one takes a step back and recognizes them for what they are.

So here I am a month later. I found a coupon I won in the BBF raffle to get \$20 off equipment and ordered a manifold for the cooler – check valves and individual line shut-offs. I tweaked a few things on the brew system, and I'm getting great conversion efficiencies. I made a few changes to my starter-making technique that should do a better job of keeping out guest bugs. I'm brewing again and getting accolades from the neighbors. Life is back on track.

I highly recommend Pirsig's book. You might learn something about gumption traps, perspective, quantitative versus qualitative analysis, the dialogs of Plato and Phaedrus, and even a little bit about maintaining a motorcycle. It's a good read—right up there with "Giles Goat Boy" and "Trout Fishing in America." which are from the same period.

We have a lot coming up in the next 4 weeks with Alefest, our meeting, and a brewing demonstration. I'm looking forward to our next meeting at Old Bag of Nails in their new location in Westerville. I hope to see everyone there.

SODZ MEETING

Monday, October 16, 7 p.m.

Old Bag of Nails

24-26 N. State Street, Westerville

Guest Speaker - Ron Wilson
Premium Beverage Supply

AHA Judging
Light Hybrid Beer
Drop off entries for off-site judging

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
rdeshone@CTCODEWORKS.COM

Vice President

Frank Barickman
fbarickm@columbus.rr.com

Secretary/Newsletter Editor

Bonni Katona
bkatona@columbus.rr.com

Treasurer

Mark Katona
mkatona@columbus.rr.com

Membership Director

Don Croucher
donpam@copper.net

SODZ Web Site

www.sodz.org

BOSCOS BREW PUB IN LITTLE ROCK, ARKANSAS

By MIKE HEILMAN

SODZ Brewers,

My travels took me to Arkansas. Little Rock is a crossroad between the Deep South and the West. But it's not really the South, and it's not really the West.

Arkansas is noteworthy for its natural beauty. Hot Springs in the Southwest and the Ozarks in the North are particularly special areas with natural resources for hiking, camping, biking, (and diamonds, too) and wonderful golf courses.

Little Rock, while Arkansas's largest city, has only about 300,000 people and is small by what we are accustomed. It impresses me as what Columbus was when I was growing up—a friendly community with a number of cultural events and a large arena for top-name concerts, etc., and two hours from Memphis, Tennessee. The celebration of Arkansas's natural beauty and Razorback football are the more popular activities for it's citizens.

Not surprising, finding good beer is an important activity, too. Arkansas is the home of many beer lovers, and they seek out good beer. I visited one brew pub in Little Rock, Boscós. Located on President Clinton Avenue, it is in the 'heart' of the convention district.

Since my hotel was only several blocks west, I made my way down West Markham Street, which turns into President Clinton Avenue after a few blocks. There were many establishments along this route, but I passed them all up. To the left was an open market, opening up to the Arkansas River. A jazz band was playing on this Thursday afternoon. The event was sponsored by Miller, and there was a light crowd in attendance. But across the street was Boscós. I was very thirsty by this time, so I made my way in.

I was somewhat surprised to find the bar area was not smoky. I learned that Little Rock had passed a smoking regulation that stated that if the establishment serves only adults (21 and over), it can allow smoking; but if it served

(Continued on p. 3)

(Continued from p. 2)

minors, no smoking was allowed. Bosc's chooses to allow minors to dine in. You decide how you feel about this, but it was very comfortable for me, a non-smoker, to enjoy my beer in Bosc's which chose to serve meals to children.

Bosc's is a supporter of the AHA and offers happy hour prices at all times for AHA members. On tap were 8 beers brewed on premise in their 20 barrel system. Since it was about 89 degrees when I arrived, I naturally went for the Scottish Ale—go figure. With an OG of 1.066, it was the strongest beer on tap. I was ready to relax.

The Scottish ale was a good beer. Malty aroma, no hop aroma, and color was deep burgundy. Taste was sweet and a bit hoppy, but generally pretty well-balanced. The warming of the alcohol came through. Pull pack on the hops a little, but overall, a nice beer.

The next beer I tried was Bosc's' self-proclaimed "famous" Flaming Stone beer. This German Golden Ale had pronounced caramel aroma—absolutely delicious. It was made by heating granite stones in Bosc's wood-fired oven and placing them into the wort. This instantly caramelizes some of the wort. Considering its light color, caramel aroma, and appropriate German hops, this is a beer to try.

The final selection I tried was a Hefeweizen. This beer received a gold medal at the 2005 GABF. Talk about an excellent beer. While lacking the head and intense aroma of fabulous hefeweizen, my sample had an excellent flavor and awesome mouthfeel. Hugely refreshing. It was 89 degrees when I came in, but after quaffing this brew, I was refreshed.

Time for dinner. I ordered a grouper sandwich, which was grilled with Cajun spices—a tender filet, well-prepared. It was presented plainly with a fruit salad. It hit the spot and complemented my Scottish Ale nicely.

Bosc's played older tunes from the 70s and 80s, which I enjoyed. Bands such as Queen, AC/DC, Moody Blues, Doors, The Who, Steely Dan, etc. Bosc's is also the temporary location for the Arkansas Brewers Association.

If you should find yourself with a group who come here looking for domestics or other microbrews, this is not the place to come. Perhaps leave them outside with the band while you enjoy a delicious brew at Bosc's. Come on Friday, when cask-conditioned ale is served.

Grape and Granary

915 Home Ave.
Akron, OH 44310
800-695-9870

www.grapeandgranary.com




Check us Out
on the Web!

Since
1974

Columbus' Homebrew Headquarters

The Winemaker's Shop

614-263-1744



**Stop in and pick up some supplies
to brew a batch for the holidays!**

www.winemakersshop.com

3517 N. High St. Columbus, OH 43214
 Tue & Thur: 11-5pm; Wed & Fri: 11-6pm; Sat: 10-5pm

25TH ANNUAL GREAT AMERICAN BEER FESTIVAL

By JAY WINCE

The 25th annual Great American Beer Festival (GABF) was held at the Colorado Convention Center September 28-30 in downtown Denver. Over 1600 beers from 386 breweries were exhibited on the festival floor. The festival, which features only beer brewed in the United States, is one of the largest beer festivals in the world.

Judging took place throughout Thursday and Friday and medals were awarded in 69 categories on Saturday afternoon. Over 100 judges from all over the world judged more than 2400 beers from 450 breweries,

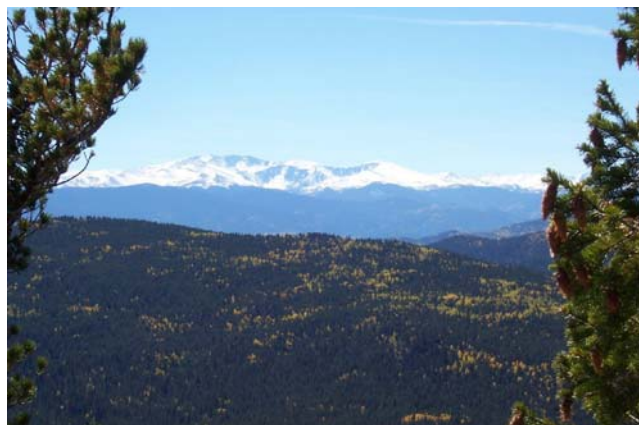
SODZ good friend Eric Asebrook, well known for his 2005 gold-medal winning Siberian Night Imperial Stout, was just one of the many high-caliber judges on hand. Many

well-known names in brewing, including Michael Jackson, Garrett Oliver, Charlie Papazian, Geoff Larson, Matt Brynildson, Lew Bryson, Ray Daniels, Brock Wagner and



Ray, Lori & Sam

Tomme Arthur among others, were at the judging tables.



Colorado Mountains

The festival opened Thursday with a well-attended session that allowed festival-goers to seek out and enjoy many of the 'hard to get' beers which seem to disappear when Friday and Saturday nights roll around. Some of the busiest booths this year were Tomme Arthur's Port Brewing Company, Dogfish Head, New Glarus, and Alaskan.

Alaskan, in celebration of the 25th anniversary of the festival, featured 11 different vintages of their classic Smoked Porter. Three different vintages were

(Continued on p. 5)



Pat, Larry & Jay

dispensed at each session of the festival. The vintages available were 1993, 1994, 1996, 1997, 1998, 1999, 2000, 2001, 2003, 2004 and 2005. All were excellent, and it was astonishing to see the morphing of flavor components as the beers aged. Smoky hints seemed to fade and blend and some nice oxidized character developed in some of the oldest examples. The 1993 and 1994 versions were outstandingly smooth and complex, and there were none that were less than excellent. This truly is a beer to lie down.

Ohio was again represented in the medal winners with Rocky River Brewing Company capturing two medals. Their 'Smokestack Porter' took silver in the Smoke-flavored beer category, and 'Neptune's Nemesis' took bronze in Baltic Porter.

Thirsty Dog again took home a medal for 'Siberian Night' (although this version doesn't quite stand up to Eric's 2005 gold-medal winner) by capturing the bronze in the Imperial Stout category.

Over 2000 volunteers took part in this year's festival. Volunteer workers manned set-up, brew crew, tear-down, security, merchandise and even some pre-event promotion. This year as in the past, Lori and I worked set-up and brew crew. Our fellow festival attendees from NHC, Tom Miller of Sugar Creek, Ohio, and Dottie Clapp of Denver, also volunteered, and we had the better part of our SODZ NHC contingent in attendance. We heartily recommend volunteering if you can, as it is a wonderful experience that rewards one with new and long-lasting friendships. It also counts comp tickets to the sessions among its perks!

Other activities that we enjoyed during our week in mile-high country were hiking, biking and brewery chasing. We enjoyed a fantastic 28-mile bike ride into the mountains above Boulder on Monday and were treated to breathtaking views of the golden aspens with a backdrop of evergreens and pristine blue skies.

Hiking on Wednesday near Golden rewarded us with a panorama of snow-capped 14ers and alpine lakes. The ending of these

(Continued on p. 6)





From the Vine

Fine Wines and Specialty Beer

Hours:
Mon-Thurs: 11 a.m.-8p.m.
Fri-Sat: 11a.m.-9 p.m.
Sunday: 1 p.m.-6 p.m.

8909 S. Old State Rd.
Lewis Center, Ohio 43035
614-840-WINE (9463)

Featuring:
Fine American and Imported Craft Beer
Beer and Wine Accessories
Glassware, Cigars, & More

Dogfish Head Chateau Jiahu
South Hampton Pumpkin Ale
Fuller's 2005 Vintage Ale

Stop in and Purchase Your AleFest Tickets Here- \$30



wonderful days was always a good meal and great beer in one of the local brewpubs or taprooms. This year we were able to visit New Belgium (that La Folie is exceptional) , Odell, and Coopersmith's, all located in Fort Collins, and Breckenridge, two Rock Bottom locations, Wynkoop, Golden City Brewery and Great Divide, which are all in the Denver area. All are very good and worth a visit. Also let's not forget the Falling Rock Taproom with its 79 taps of 'No Crap on Tap'.

New Belgium, Odell and Great Divide are all breweries with taprooms. When you visit these establishments the beer is complementary (except at Odell), and sometimes you are standing in the brewhouse. Great Divide is an excellent example of this, and it is located in Downtown Denver. Their beer was excellent, and one should definitely make the effort to visit this brewery when in Denver. Be sure to check business hours as they usually close at 5 or 6pm.



Fall Leaves in Colorado

Lastly, no trip to Denver and the GABF is complete without running into Pat and Larry of DRAFT infamy. We knew that they were going to be at the GABF and had arranged to run into them at Falling Rock on Wednesday. We had a great time and enjoyed a few pints at the bar. We met up again at the Saturday afternoon session and at Falling Rock Saturday night. We had fun running into them and were sure to tell everyone we know that we had no idea who that crazy woman from Ohio was. I know Pat, don't say it!!

The Great American Beer Festival is truly a beer lover's dream. Although it is getting larger each year, it is still a fantastic venue to taste and evaluate hundreds of beers side by side, many of which are unavailable outside of their pubs or geographic regions. Mark your calendars for 2007. It's sure to be a blowout!

Slainte!



The Bottles--Don't Ask!



Yes, beer fans it's time for the **First AleFest celebration in Columbus!**
AleFest Columbus is expected to attract all varieties of craft beer enthusiasts.

Purpose: **AleFest Columbus** is an annual independent charitable consumer event showcasing the finest beer styles of the world in a responsible, educational, & enjoyable fashion.
AleFest Columbus benefits Arthritis Foundation.

Date: Saturday, October 14, 2006 from 2:00 to 6:00 PM.

Place: Greater Columbus Convention Center.

Tickets: Available through website @ www.AleFest.com & various retailers, pubs, restaurants, and breweries in and around Columbus.

Ticket Outlets: You will receive exposure through advance event brochure, website, day of sampling guide, and all media packages at no cost to you. In return, it is asked that you place posters and brochures in your establishment and act as a ticket outlet for this annual craft beer sampling.

Cost: \$30.00 in advance, and \$35.00 day of the event. Each admission is good for 20 samples of craft beer, tasting glass, & tasting guide. Must be 21 to attend. Designated driver discount is available.

Advertising: Print ad, retail and on-premise posters and event brochures (available by mid-September), and Radio/TV PSA's submitted by charity.

Features:

- Over 200 craft beers from more than 40 world-class breweries.
- Select Draught and Cask Ales.
- Commemorative AleFest sampling glass.
- Raffle for beer collectibles.
- Retail sales of wearables and glassware.
- Silent auction featuring beer memorabilia.
- Live music by TBA.
- Food concession available.

Please email your questions and comments to: AleFest@earthlink.net, or visit the website @ www.AleFest.com.

Ein Prosit!

Joe Waizmann
AleFest Columbus Chairman

www.AleFest.com • ©Alephiles Anonymous, LTD • AleFest@earthlink.net
36 Triangle Avenue • Dayton, Ohio 45419 • Tel & Fax (937) 298-4545 • Mobile (937) 623-BEER (2337)



Gordon Biersch®



Located in the heart of the Arena District at 401 N. Front Street. The place to sit back, relax and enjoy great food and fresh beer. Gordon Biersch offers a full service lunch, dinner, happy hour, brunch and bar dining experience. For your personal dining experience: call 614-246-2900

CALENDAR OF EVENTS

Mark your calendars for these meetings and future beer events!

- Oct. 14 CMI's Oktobersbest Zinzinnai
- Oct. 14 Columbus Ale Fest, Columbus Convention Center
- Oct. 16 SODZ Meeting, 7 PM, Old Bag of Nails, Westerville
- Oct. 21-22 Apple Cider Pressing, 12 Noon, Winemakers Guild, Dublin
- Nov. 4 Teach a Friend to Homebrew Day, Time TBA, Gordon Biersch
- Nov. 7 AHA Club-Only Competition Entries Due (Light Hybrid Beers)
- Nov. 27 SODZ Meeting, 7 PM, Gordon Biersch
- Dec. 16 SODZ Holiday Party, Rick DeShone's House
- Jan. 15 SODZ Meeting, 7 PM, Location TBA
- Feb. 8 AHA Club-Only Competition Entries Due (Low Gravity Session Beers)

UPCOMING AHA CLUB-ONLY COMPETITION SCHEDULE

COC Category	SODZ Judging	AHA Due Date
BJCP 6. Light Hybrid Beer	November 2006	11/08/06
Low Gravity/Session Beers	February 2007	02/08/07
Scottish Ales	March/April 2007	TBA
Extract Beers	May 2007	TBA



Columbus Brewing Company

15 years of real beer

While we stay true to our philosophy of distributing beer only in Central Ohio, sales of our fresh ales continue to grow, thanks to our loyal customers' demand for fresh, clean, consistently superior products. Now the hometown favorite, CBC ales are on tap throughout Central Ohio, at our CBC Pub at The Columbus Metropolitan Airport and in bottles at virtually every local supermarket and carryout as well as at both the Schottenstein and Nationwide Arenas.

525 Short St.
Columbus, OH 43215
www.columbusbrewing.com

THANKS TO OUR 2006 BRITISH BEERFEST SPONSORS

Be sure to express your thanks to the following for their donations of sponsorships and raffle prizes in support of our 3rd Annual British Beerfest Competition:

Ale Fest

Brews Cafe

Columbus Brewing Co.

From the Vine

Gordon Biersch

Grape & Granary

Heidelberg Distributing

Listermann Mfg.

Northern Brewer

The Winemakers Shop

Winking Lizard