

The Grain Mill

Publication of the
Scioto, Olentangy, & Darby Zymurgists, Inc



Presidents Corner By Frank Barickman



Greetings homebrewers and beer enthusiasts, summer is over and that means for many of us the ground water is getting colder! Kind of a weird opening statement, but for avid homebrewers, cooling wort can make or break a great brew session.

Chilling wort quickly is important for several reasons. Obviously, wort needs to be cooled to a temperature that you can pitch your yeast. Pitching yeast on hot wort is one sure way to kill our single celled friends. But there are other reasons to cool your wort quickly. Chilling rapidly helps promote cold break. Cold break are the solids (proteins and other material) that you see flocculating (clumping and falling out) of your wort as it chills. This is readily seen in a gravity sample tube. Forming a good cold break helps with wort clarity and beer stability.

Chilling wort quickly also help prevent diethyl sulfide (DMS) production. DMS is a volatile substance that is from malt (some malts have higher level – pils)

and can cause a “cook corn” aroma/flavor in beer. George Fix has shown that letting wort sit for extended periods of time above 160F aids in the production of DMS and sulfur flavors. So getting your wort below 160F quickly is important.

“So getting your wort below 160F quickly is important”

The flipside of this is that after wort cools below 160F, it’s prone to contamination. Various bacteria can thrive and grow quickly in wort below this temperature. Getting the wort cooled quickly to the temperature that yeast can be pitched and thus start fermenting greatly reduces the risk of infection.

One of the great things about homebrewing is that there is no right or wrong answer! Whatever works for you is often acceptable.

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Celebration of the Hop

As homebrewers we have numerous options to rapidly cool wort. We can high gravity partial boil the wort and then add chilled water to cool, we can use an ice bath and submerge the pot, we can use an immersion chiller, we can use a counterflow chiller, we can use a plate chiller, or we can use combinations of the above (just to name a few methods).

Regardless of the technique, your cooling water (or ground water for many of us) temperature becomes the key to chilling. For me with Delaware Ohio City water, I can see temperature swings of 20 degree F from in ground water summer to winter.

“I can see temperature swings of 20 degree F from in ground water summer to winter”

Why all this talk of cooling? Over the past month, I had the opportunity along with Eric Bean and Vic Gonzales to share the art of homebrewing with a Columbus group known as Wild Goose Creative (www.wildgoosecreative.com). We brewed a batch of pale ale at their clubhouse (great space that they rent) and did this without using a chiller. We did a partial boil (about 3 gallons) and used 3 gallons of chilled water to cool the wort. Adding the chilled water got us to 5.5 gallons of 92F wort. Not perfect but not bad... Doing this demonstration provoked some thought and resourcefulness (aka MacGyver techniques) to brew a hopefully drinkable batch of beer.

As SODZ continues to grow so do the opportunities for our club. As an AHA registered homebrew club we have the privilege of hosting the November / December 2008 Club Only Competition “Celebration of the Hop”. This Club Only Competition will cover all BJCP 14 styles. This includes English IPA, American IPA and Imperial IPA. The judging will take place on December 6th at Weasel Boy Brewing Co. and entries are due from November 19th to the 28th.

At the next SODZ meeting on October 19th we will cover IPAs for the style spotlight to get everyone fired up for the COC. Frank will give his interpretation of the style and Vic will give his. There will be several examples available for sampling during the demonstration.

This Year SODZ has done well in competition with our IPAs. We swept the Ohio State Fair by taking 1st 2nd 3rd and 4th we also took two of three in NHC East regionals. SODZ has taken first at other competitions including British Beer Fest and Beer & Sweat this year.

Last year SODZ finished a disappointing 25th in the 2007-2008 AHA Club of the Year award. This year we could finish in the top ten if we could win a few COC and have a good showing at NHC Regionals and Nationals. We can't win competitions if we don't enter so start making your best IPAs now for the November / December COC.

Here are some links to the AHA website for all the rules and complete schedule of Club Only Competitions. I included links to some sites that have hops for sale by the pound (good IPAs have a lot of hops). The new 2008 crop is for sale and I recommend getting everything you need now.

AHA COC Website

<http://beertown.org/homebrewing/schedule.html>

Hops Direct

<http://www.hopsdirect.com/>

Fresh Hops

<http://freshops.com/>

Meeting Agenda

7:00 Intro/Welcome
 Old Business / Recap of summer activities

Officer Reports

Style Discussion IPA –
 (Vic and Frank)

BJCP Description

Vic Recipe
 (and interpret)

Frank Recipe
 (and interpret)

Samples

New Business—
 Upcoming Events

Club Only Comp.

Off Flavor of the month—Oxidation

Tech Talk – Sanitation

Club Judging
 APA

Open Floor – Questions?

Meeting Location

Sunday October 19th
 At Noon

126 Muskingum Ave Suite E.
 Zanesville, Ohio 43701



October - November 2008

Schedule of Events

Sun	Mon	Tue	Wed	Thu	Fri	Sat
19 SODZ Meeting	20	21	22	23	24	25
26	27	28	29	30	31	1 Teach a friend to brew day
2	3	4	5	6	7	8
9	10	11	12	13	14	15

- October 19th—SODZ Meeting at Weasel Boy
- November 1st— Teach a friend to brew day

The All Grain Brewer

Extract brewer:

If I add dried malt extract to the beginning of the boil will it create undesirable flavors in my brew?

All Grain Brewer:

Why no, it's not When you add the malt extract to the boil that creates undesirables in the beer, it's the freak'n DME (dried malt EXTRACT). People have you not been listening? Turn so-so beer into awesome beer. Look it's true the all grain brewers can make bad beer as well, but when we get it right our beer is far superior. The flavor and complexity ceiling is 40 percent higher than any extract beer. For about 120 dollars - 2 to 4 meals out with the wife or girlfriend you can be brewing with all natural grains, and your satisfaction in your brewing will increase dramatically. It's kind of like driving a motorcycle instead of a moped.

I'm not so sure about your dry yeast selection either. There's so much time, energy and work that goes into brewing why not spend an extra 6 dollars, and have a superior product? Cheap ingredients make cheap beer. Unless your Frank (who uses these with some success), but he brews 30 times a year, and understands what these yeasts can do, while saving a buck. In summary, if your only brewing 2 times a year use the superior product, if you brew tons and know your product you can cut some corners.

The All Grain Brewer has spoken.

SODZ Wort Chilling Project

By Frank Barickman

I would like to propose a club wort chilling project. I know that many of our members use a variety of techniques to chill their wort. I would like to propose that we collectively collect some data on our chilling effectiveness and techniques. The following form may be used to assist you in your data collection. I have tried to make it all encompassing, but I am sure that I have left something out. Feel free to modify.

Brewer:		Picture of Chiller(s)		
Date:				
Cold Water Infusion	Gallons Hot		Temp	
	Gallons Cold		Temp	
	Final Volume		Final Temp	
Ice Bath	Gallons Hot		Start Temp	
	Amount of Ice		Start Time	
	Amount of Water		End Time	
	Description		Final Temp	
Type of pre Chiller		Length of tubing		
Type of Chiller		Length of tubing		
Type of post Chiller		Length of tubing		
Wort Volume in Kettle		Chill Water Temp		
Cooling Start Time		Wort Temp at Start		
Cooling End Time		Wort Temp at End		
Other				

Recipe of the Month

By, Kirk Gaston

So, I opened my big mouth and said that we need to have more recipes on the yahoo site to create a very good club database of winning recipes in hopes to make the club better. I don't know if anyone listened, but after this comment, I would like to set an example and offer up two award winning recipes for dry stout. The first beer I brewed was a horrible amber ale that came in a Mr. Beer Kit that someone got me for X-mas (I almost never brewed again), the second was a dry stout recipe. Fortunately it turned out better... much better. I altered the recipe very slightly and rebrewed it. It turned out to place at BBF that year. I have made it into an all grain recipe and won second at this year's BBF and also second for the Lucci Cup.

Recipe Specifics

Batch Size (Gal):	5.00	Wort Size (Gal):	5.00
Total Extract (Lbs):	7.50		
Anticipated OG:	1.062	Plato:	15.19
Anticipated SRM:	55.2		
Anticipated IBU:	40.1		
Wort Boil Time:	60 Minutes		

Pre-Boil Amounts

Evaporation Rate: 15.00 Percent Per Hour
Pre-Boil Wort Size: 5.88 Gal
Pre-Boil Gravity: 1.053 SG 13.02 Plato

Grain/Extract/Sugar

%	Amount	Name	Origin	Potential SRM
80.0	6.00 lbs.	Muntions DME - Dark	England	1.046 30
6.7	0.50 lbs.	Black Patent Malt	Great Britain	1.027 525
6.7	0.50 lbs.	Roasted Barley	Great Britain	1.029 575
6.7	0.50 lbs.	Chocolate Malt	Great Britain	1.034 475

Hops

Amount	Name	Form	Alpha	IBU	Boil Time
1.50 oz.	Goldings - E.K.	Whole	4.75	30.1	60 min.
0.50 oz.	Goldings - E.K.	Whole	4.75	10.0	5 min.

Yeast

White Labs WLP004 Irish Stout

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Recipe of the Month

After I switched to all grain brewing, I altered the recipe a little. In the first attempt at this, I used Marris Otter for the base malt and left the specialty malts the same. It didn't seem to work, though. The flavor profile was a little too flat. I think that is because I had used dark DME. So after a few recipes changes I came to this and it seems to work:

Recipe Specifics

Batch Size (Gal): 5.00 Wort Size (Gal): 5.00
Total Grain (Lbs): 10.00
Anticipated OG: 1.053 Plato: 13.14
Anticipated SRM: 53.0
Anticipated IBU: 33.1
Brewhouse Efficiency: 75 %
Wort Boil Time: 60 Minutes

Pre-Boil Amounts

Evaporation Rate: 15.00 Percent Per Hour
Pre-Boil Wort Size: 5.88 Gal
Pre-Boil Gravity: 1.045 SG 11.24 Plato

Grain/Extract/Sugar:

%	Amount	Name	Origin	Potential SRM
10.0	1.00 lbs.	Flaked Barley	America	1.032 2
70.0	7.00 lbs.	Pale Malt(2-row)	Great Britain	1.038 3
5.0	0.50 lbs.	Black Patent Malt	America	1.028 525
5.0	0.50 lbs.	Chocolate Malt	America	1.029 350
10.0	1.00 lbs.	Roasted Barley	America	1.028 450

Hops:

Amount	Name	Form	Alpha	IBU	Boil Time
1.50 oz.	Goldings - E.K.	Whole	4.75	31.4	60 min.
0.50 oz.	Goldings - E.K.	Whole	4.75	1.7	5 min.

Yeast:

White Labs WLP004 Irish Stout

I did a regular infusion mash in my cooler at 155F for 90 min (dropped to about 152). I added another .5 lb of Roasted to this recipe and added the flaked barley that I think helps to round out the flavors without making it too sweet and helps prevent a unidimensional, flat flavored beer. I know most stout recipes do not call for black patent malt and definitely not this much, but hey, it seems to work. I also don't like to add caramel malt to Dry Stouts because I think that it leaves it too sweet with unfermentable sugars. And yes, both of these recipes are technically on the high end of the OG for a Dry Stout, but in my experience (judging and entering beer) bigger beers seem to do better in competitions as long as you don't obviously overshoot the style. But hey what do I know

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Recipe of the Month

I have heard people complain about making stouts and have pointed to their water as a problem. The issue is that the roasted grain causes the pH to drop. To solve this issue I have heard of some adding the dark malts just before sparging to reduce this effect during mashing. I have never done this, although it should theoretically work. I have found over the years that here in Columbus (my water is from the Hoover reservoir), I have found that I make much better beer, including stouts, with filtered tap water. This seems to work improve my stout but I think it can be better. So, here is another solution to this problem, but to understand this, we must look at our water in Columbus (Dublin Road Water Plant) and those from an area known for Dry stouts such as Dublin, Ireland not Ohio.

Profile: Dublin Road Water Plant (From the documents on the Yahoo group)

Calcium(Ca):	39.0 ppm
Magnesium(Mg):	5.0 ppm
Sodium(Na):	52.0 ppm
Sulfate(SO ₄):	120.0 ppm
Chloride(Cl):	40.0 ppm
biCarbonate(HCO ₃):	118.0 ppm
pH:	7.80

Profile: Dublin (From ProMash)

Calcium(Ca):	118.0 ppm
Magnesium(Mg):	4.0 ppm
Sodium(Na):	12.0 ppm
Sulfate(SO ₄):	54.0 ppm
Chloride(Cl):	19.0 ppm
biCarbonate(HCO ₃):	319.0 ppm
pH:	8.33

Calcium and magnesium amounts relate to relative hardness of the water. Sodium is not necessarily a bad thing but if it is too high then it gives an off flavor so it shouldn't be above 100-150 ppm. Sulfate and chloride reportedly help extract hop bitterness and the bicarbonate or calcium carbonate level relates to total hardness and relative alkalinity or pH. The issue with water chemistry is that it is a seemingly complex system so have a beer first and try to figure it out. If it is still too complex, then have another and then look at John Palmer's book

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Recipe of the Month

<http://www.howtobrew.com/section3/chapter15-3.html>. At the bottom there is a figure that you can use to better understand the relationship of these levels.

The issue with using Columbus water for stout is the content of bicarbonate and the lower pH. In general, as the beer you are brewing gets darker, the mash water pH should increase. So how can we accomplish this? We can do one of two things. You can use distilled water and then add salts to match the salt conditions that you desire. For some popular brewing areas there are even tablets for this. Alternatively, you can add salts to the water above for dark beer and dilute it with distilled water for light beer. If you add salts to the water above then you would need to add either sodium bicarbonate (baking soda) or calcium carbonate. In the case above the level of Calcium is lacking so the better choice would be calcium carbonate. Now the question is, how much do we add? To figure that out I found an interesting calculator from John Palmer and have posted it in the files section of the Yahoo Group (named Palmers Mash Water Calc.xls). If you are one that has problems with stouts take a look at John Palmer's page and give these options a try. And I will be posting these recipes in the recipes section on the Yahoo page, otherwise I would be a hypocrite.

Cheers,
Kirk

Brewpub Update

<u>Gordon Beirsch</u>	<u>Weasel Boy</u>	<u>CBC</u>	<u>Barleys #1</u>	<u>Barleys #2</u>	<u>Elevator</u>
Gold Export	River Mink Mild Brown	Ohio Honey Wheat	Oatmeal Stout	Bombshell Blonde	Lift Light
Hefeweizen	Ornery Otter Blonde	Apricot Ale	Frambwa	English Stout	Xtra
Czech Lager	Brown Stoat Stout	Pale Ale	Scottish Ale	Pale Ale	Hefewiezen
Märzen	Plaid Ferret Scottish	90 Shilling	Pale Ale	Centennial IPA	Pale Ale
Schwarzbier	Dancing Ferret IPA	1859 Porter	Russin Imperial Stout	House Pale Ale	Necessity IPA
Festbier	Blackfooted Porter	Columbus IPA	Wheat Ale	Scottish Ale	Red Ale
	White Weasel Wheat		Pilsner		Nut Brown
	Wezel Junge Kolsch				Cole Porter
					Dopplebock

Tappings

Gordon Biersch



Winterbock tapping party is set for Thursday December 4th

Live Music

Weasel Boy Brewing Co.



Friday October 31st - HALLOWEEN PARTY!!!

Join us at Weasel Boy for Halloween 2008 with 'Soul Simple' Special 10pm start time!!

What's in Franks Fridge

Each Month we will take an in depth look at what is in (Master BJCP judge) Frank Barickmans fridge. We will see what commercial beers he's drinking at the time including seasonal microbrews, Imports and BMC, yes Bud Miller Coors. This month it looks like he has some Mendocino Oktoberfest, Great Lakes Imperial Dortmunder, Brooklyn Brewery Black Chocolate Stout, Saranac Adirondack Lager but the majority is Bud Select. This is the time I should insert a smart ass comment about the amount of bud select he has in his fridge but I guess we should cut him some slack knowing that



Anheuser-Busch just won the GABF large brewery of the Year Award. Next Month we will see if there has been a change or if the majority of beer in his fridge is Bud select.

SODZ Meeting Schedule at a Glance

October 08

Date: 10-18-08
 Location: Weasel Boy
 Time: 12:00 pm
 Style: High Gravity
 Tech Talk: Sanitation
 Off Flavor: Medicinal
 Judge: Open
 Other:
 Other:

November 08

Date: 11-17-08
 Location: Gordon Biersch
 Time: 7:00 pm
 Style: Belgian/French
 Tech Talk: Yeast Starters
 Off Flavor: Oxidation
 Judge: IPA
 Other: Teach a friend
 Other:

December 08

Date: TBD
 Location: TBD
 Time: TBD
 Style: N/A
 Tech Talk: N/A
 Off Flavor: N/A
 Judge: N/A
 Other: N/A
 Other: N/A

January 09

Date: 1-19-09
 Location: Old Bag of Nails
 Time: 7:00 pm
 Style: High Gravity 2
 Tech Talk: Open
 Off Flavor: Estery
 Judge: Belgian / French
 Other:
 Other:

February 09

Date: 2-16-09
 Location: TBD
 Time: 7:00 pm
 Style: Extract Beers
 Tech Talk:
 Off Flavor: Sour / Acidic
 Judge: High Gravity
 Other: Officer Nomination
 Other: British Beer Fest

March 09

Date: 3-16-09
 Location: TBD
 Time: 7:00 pm
 Style: Euro Amber Lager
 Tech Talk: Lagering
 Off Flavor: Light Struck
 Judge:
 Other: Officer Elections
 Other:

April 09

Date: 4-20-09
 Location: TBD
 Time: 7:00 pm
 Style: Mead
 Tech Talk:
 Off Flavor: Astringent
 Judge: Extract beer
 Other: New Officers
 Other:

May 09

Date: 5-18-08
 Location: TBD
 Time: 7:00 pm
 Style: Belgian Strong
 Tech Talk:
 Off Flavor:
 Judge:
 Other: Big Brew
 Other:

September 09

Date: 9-21-09
 Location: TBD
 Time: 7:00 pm
 Style: Sour Ale
 Tech Talk:
 Off Flavor:
 Judge: Amber Lager
 Other:
 Other:

Sodz Info

The Scioto, Olentangy and Darby Zymurgist, Inc. (SODZ) meets on the third Monday of the month at various locations in Central Ohio.

Meetings begin at 7:00 p.m. Membership dues are \$15 per year and are renewable during the member's anniversary month of joining SODZ.

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 email, preferably in MS Word, and graphics in jpg format to vicgonzalessbcglobal.net

Club Officers

President

Frank Barickman

fbarickman@columbus.rr.com

Vice President

Chris Alltmont

rcalltmont@aol.com

Secretary/Newsletter Editor

Vic Gonzales

vicgonzalessbcglobal.net

Treasurer

Kris Huckaby

kristen.huckaby@gmail.com

Membership Director

Bonni Katona

bkatona@columbus.rr.com

Treasurer Information

Dues may be mailed to:
Kris Huckaby, Treasurer
3190 St. Bernard Circle
Columbus, Ohio 43232

Membership Director

Membership Application
may be mailed to:
Bonni Katona,
Membership Director
2574 Zebec Street
Powell, Ohio 43065

Membership Application

SODZ Membership Application

Name _____

Address _____

Phone _____ Age _____

E-mail _____

Homebrewer yes/no _____ How Long _____

Make Checks payable to: SODZ

Bring this application to the meeting or send it to:

Bonni Katona
2574 Zebec Street
Powell, Ohio 43065

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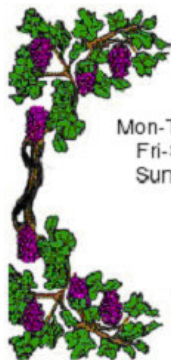


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Sunday: 1 p.m.-6 p.m.

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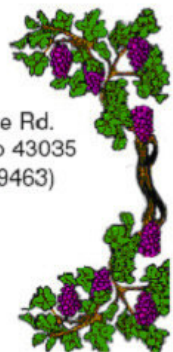
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Be Responsible... Drink Responsible



Columbus Pale Ale • Columbus Lager • Columbus Wheat • Columbus Specialty Ale
Columbus Heavy Wheat • Columbus Specialty Ale



Columbus Brewing Company is located in the capitol city's historic Brewery District and is the proud conservator of a beer-making heritage that dates back to the 1800's. We use only the highest quality ingredients - many locally harvested - to bring you the best in hand-crafted brews. Look for our award winning beers at your local grocery store and be sure to try our other seasonal selection on draft at fine restaurants and pubs throughout Ohio.

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