

The Grain Mill

**Publication of the
Scioto, Olentangy, & Darby**



President's Corner Sept. 2009
By Vic Gonzales

It's October and the brewing season is in full swing. I have only brewed two



times this summer but plan to get a lot of beer into kegs before teach a friend to homebrew day on November 7th. It will be at Gordon Biersch starting at 8:00am on the patio. If you would like to teach a friend how to homebrew or just want to brew with some friends stop by with your equipment and brewing supplies. Scott will have more details on the event at the next meeting.

A few SODZ members made it out to the CMI homebrew competition last weekend. It was a good time judging beer and talking about beer with fellow home brewers from around the state. New SODZ member Scotty Elliot apparently likes homebrewing more than long walks on the beach because he did very well in the competition. He took first with his Dortmunder Export and two thirds with a Mild and IPA. Frank Barickman and Dan George took a few awards

and Jeff Lewis got an Honorable Mention.

SODZ is very lucky to have Friends like Jay and Lori that are willing to host us every October for an oktoberfest meeting. Traditionally we have meet at Weasel Boy Brewing Co. in October for a Saturday Meeting that is Family Friendly. The meeting is October 24th at 12:00 so bring your best side dish and SODZ will provide the brats and hot dogs. Homebrew is welcome so bring those fest beers and any other homebrews to the meeting. We will be judging Belgian Strong Ale for the Club Only Competition, so bring your Belgian Blonds, Dubbels, Tripels, Golden Strong, and Dark Strong Ales too.

SODZ will be participating in a Brewing Science Event at COSI

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on Thursday October 22nd. Phil Seiwert and Frank Barickman will talk about Homebrewing and Kyle Bullock, Phil Siewert, Vic Gonzales, Sean Dawson, Bill Bopp, Mike Noonan, Frank Barickman, Scott Taylor and Jim Weidner will have homebrews entered in a popular vote Competition. SODZ members will get a \$2.00 discount so if you need something to do October 22nd stop by and join us.

Brew Pub 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	Blurry Bike IPA	Bitter Dan Extreme IPA	Flying Hydrant Light
Hefeweizen	Ornery Otter Blonde	Apricot Ale	Barley's Barleywine	Barley's Auric Ale	Xtra
Czech Lager	Brown Stoa Stout	Pale Ale	Barley's Ivan Porter	Barley's Ali Ali Ale	Heifer-wiezen
Märzen	Plaid Ferret Scottish	90 Shilling	Barley's Smirking Emperor Imp. Pils.	Alexander's Russian Imperial Stout	Pale Ale
Schwarzbier	Dancing Ferret IPA	1859 Porter	MacLenny's Scottish Ale	Barley's Cherry Porter	Three Frogs IPA
Seasonal	White Weasel Wheat	Columbus IPA	Barley's Pale Ale	Bombshell Blonde	Red Ale
Festbier	Feisty Fisher Amber Ale	Bodhi IIPA		MacLenny's Scottish Ale	Nut Brown
	Das Frettchen Oktoberfest				Dark Horse Lager
	Blackfooted Porter				Coal Porter
	Coming by the end of October: Bitter Sable Imperial Black IPA				Doppelbock

Meeting agenda

Welcome

**Lots of Food
(bring a side dish)**

Good Beer

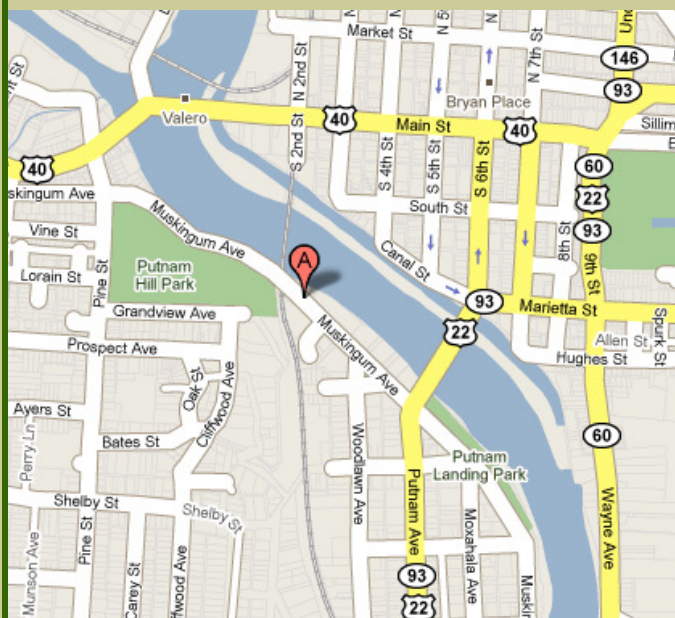
**Style Talk
(American Ale)**

**Judging
(Belgian Strong)**

Adjourn

Meeting Location

Weasel Boy Brewing Company
126 Muskingum Ave Suite E
Zanesville, Ohio 43701



October—November 2009

Schedule of Events

- 10/24 – SODZ
Monthly Meeting at
Weasel Boy Brewing
- 10/31 – Weasel Boy
Costume Party
with music by
Soul Simple – Weasel
Boy Brewing

Sun	Mon	Tue	Wed	Thu	Fri	Sat
18	19	20	21	22	23	24 <i>SODZ meeting</i>
25	26	27	28	29	30	31 <i>WB Party</i>
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21

All-Grain Vs. Extract

A look at what *really* makes the difference when switching brewing styles.
Kyle Bullock

I've been brewing all grain batches for about 18 months now and have also learned a lot about the technical aspect of brewing during the same time period. Before my move to all grain, I was a stove-top extract brewer who would never make starters, ferment in a closet, and always secondary my beers after 7 days in the primary. My results over my 30+ extract batches were mixed. None were great, about 25% turned out well, and the other 75% left me scratching my head. I became frustrated with my beers and out of the love of the hobby, I switched to all-grain.

Around the same time as my switch to all grain, I joined an online forum and started reading everything I could in regards to making consistently good beer. Making starters, pitching yeast below target fermentation temperatures, and then controlling the fermentation temperatures, were all practices that the 'better' brewers seemed to subscribe to. I also came across topics regarding mash efficiencies, lauter-tun design and sparging techniques, and even though I had a very loose grasp on these concepts, I felt like I knew enough to do my first batch.

So I threw away my old brew pot, purchased a 10 gallon kettle, a wort chiller and a 70 qt cooler, and set out to try all grain brewing. My main reference on how to brew that first batch was the Charlie Papazian book "*The Complete Joy of Homebrewing*". That's also where my first 2-3 recipes came from as well. The brew days weren't trouble free by any means. I kept missing my mash temps, had difficulty sparging, and would eventually come up a little short on my original gravities. But armed with a little knowledge from the brewing forum on how much yeast to pitch, when to pitch and how to control my fermentation temperatures, I was excited to see if all grain made a difference in my final product.

Upon opening my first Papazian all grain beer, *The Silver Dollar Porter*, I was shocked at how good it was. This wasn't just a good beer, this was 'competition good'. Sure enough, that first porter along with my 2 subsequent batches (also out of the Papazian book), won awards at the Ohio State Fair. I was totally sold on the fact that all grain had made all the difference. But was the increase in quality coming from how the wort was made, or were other factors like better equipment, pitching rates and better fermentation practices playing a role as well?

It's been almost 2 years since my last extract batch. Knowing what I know now, I've always wondered if I could get some decent results if I took another stab at extract

brewing. Of course I wouldn't be brewing on my stove, nor would I pitch just one vial and ferment in my closet. I'd use my outdoor burner to do a full boil, use my wort chiller to cool quickly, and ferment in my temperature controlled freezer in the basement.

Seeing how extract is quite a bit more expensive than grain and the fact that I get the results I want with all grain brewing, I had yet to find an excuse to brew an extract batch. Well, last month I finally had a chance to brew that batch of extract beer with a friend whom I'd shown how to brew. We were brewing 5 gallons of what could be classified as an English bitter for his up-coming Halloween party. It was a pretty basic recipe, 3 hop additions, some steeped grains and a malty English yeast.

The process was really simple compared to what I was used to. We steeped some grains in one pot for 30 minutes while dissolving the DME into the water that sat in the kettle. By the time we were done steeping, our kettle water was almost at a boil. We married the two pots, reaching our desired 6.5 gallon preboil volume, and began to boil. Three hop additions and 60 minutes later, we were ready to cool. We chilled the wort down to 65°, agitated the fermenter for several minutes, and repitched a measured amount of yeast from a 5 day old slurry. Start to finish, this was maybe a 2 hour brewday; much less than the 6 hours that it takes me to brew an AG batch.

The beer sat in my temperature controlled chest freezer at 67° for 8 days before we took our first reading. 1.017. The beer tasted very clean, slightly astringent, and had that yeast character that you might expect from a malty English ale yeast. The color was lighter than we were shooting for, maybe 7 SRM, which could have been the result of the full boil (less caramelization?). Another thing I noticed compared to my stove-top batches was that this had hop flavor and aroma, not just bitterness. I know this was from the use of a wort chiller. Whereas before it took me 25 minutes to cool my wort down in an ice bath, the wort chiller can do the same in about 10 minutes. This insures my late addition hops are truly a late addition. My initial impression of the beer was that it was about 85% as good as the all-grain version.

Five days later, the beer had fully fermented and reached 1.014 which is around 74% attenuation. The yeast had flocculated and left a very clear beer; it was time to bottle. At bottling, the beer was pretty tasty! My first thought was that it was MUCH better than any extract beer that I had made on my stove. The beer was bottled, carbonated to 2.3 volumes, and stored in a warm closet for a few weeks.

Final impression: After about 3 weeks of bottle conditioning, the beer was ready to be sampled. The beer poured lighter than my old extract beers and the aroma

was that of our late addition hops. There was a no malt character but a slight note from the malty English yeast. Head retention was good. The flavor was very nice! Good mouth feel, a touch of hop character, but I would have liked to see more of a malt backbone. I'm typically used to a Marris Otter base malt flavor in my own beers and this batch seemed to be missing that complexity. This could be either a function of the recipe or the fact that it was an extract batch, I'm really not sure. My overall impression of the beer is that it's clean, free of off-flavors, and very drinkable. Extract seems to have a reputation of being less fermentable than all grain worts but this beer doesn't have excessive mouth feel nor is it filling. It is, however, slightly astringent. In all honesty, it's the best extract beer that I've ever tasted. If we hadn't had brewed this and someone at a club meeting handed me this beer, I can honestly say that I wouldn't be able to tell if it's an all grain beer or an extract batch. Though, I would still assess it as stated above.

So it seems that what is more important than taking the step to all grain is taking the step to a larger brewing setup. Another huge factor, in my opinion, is proper fermentation technique. Proper pitching rates, pitching temps, and controlling the fermentation, gave this beer a clean profile with no fermentation-related off-flavors. In my own brewing experience, it seems that when I switched to all grain brewing, it wasn't just the ingredients that made the difference; it was a culmination of good practices and better equipment that lead to a superior beer.

If you're a stovetop extract brewer and you'd like to improve your beers, I highly recommend you look at an outdoor burner, a 10 gallon kettle and a wort chiller. I'd also recommend some sort of temperature control during fermentation too. This can be something as simple as a 15 gallon Rubbermaid tub filled with water and frozen ice jugs. All grain may give you more control, allow you to use a wider variety of ingredients, and brew any BJCP style, but don't count out the ease and quality that can be achieved with an extract batch that has been properly made. Cheers!

GABF!!

By Shawn Page

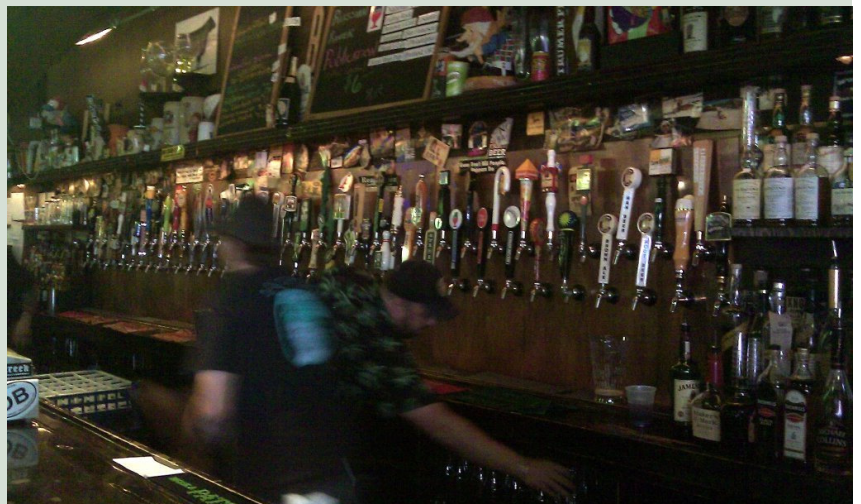
This was the year when we finally ventured out to Denver for a trip to GABF! All the excitement was well worth it, and this is going to have to be an annual trip from now on! We all flew out to Denver Thursday morning and flew back at various times on Sunday.

The festivities began Thursday morning before even reaching GABF, as New Belgium and Boulder Beer both have pubs within the Denver airport. Both bars had a nice selection with all of their regular brews and a few guest taps. Getting to downtown Denver took some time; it was about a half-hour taxi ride. It cost us \$60 to get downtown, but we had a great view the whole way. The six of us checked into our hotels, and got ready for some more pre-game!

After check-in, we ate lunch at Wyncoop – a great little brewpub with a variety of beer. They had a gold-medal winning Schwarzbier and Hefeweizen; both were outstanding. Their tuna melt was pretty good too!

We also stopped by Falling Rock. This famous bar has an unbelievable selection of taps. I ordered a Duchess de Bourgone on draft, Victory Wild Devil on draft, Blanche de Brucellis on draft, and everyone else got equally delicious beers out of the tap. The atmosphere was great and beer selection unbeatable, but you must be able to tolerate the rudest bartenders and worst service in the West.

GABF time! We casually walked past the line that was wrapped around the building and flashed our VIP passes. This is the best way to enter GABF. I am not even going to start listing individual beers, as there were over 2,000 beers and 450 breweries represented. When walking in, the sound was deafening. You can simultaneously hear the chatter of 15,000 beer geeks bouncing off the concrete walls of the 580,000sf facility. This is nothing, though,



Falling Rock Bar

to the sound that follows a dropped cup. Every time a cup was dropped, the place erupted with the sound of 15,000 beer geeks screaming at the top of their lungs! Good thing they were plastic, which turns artfully dropping your cup into a game of sorts. I may have lost a little bit of my hearing at GABF.



The mayhem that is GABF

Brewmasters and beer celebrities were scattered throughout the place, making frequent photo-ops a pleasant bonus to the event. Charlie Papazian was humbly chatting up any home-brewer who came his way, and is a hell of a nice guy. Sam Calagione, Greg Koch, Carol Stoudt, Garrett Oliver, Steve Grossman, and Adam Avery could all be found casually walking around tasting beers and enjoying life. We even ran into the Simpsons, and saw George Wendt (Norm from Cheers) walking around proudly with a beer in his hand.

The amount of beer available at GABF was simply intimidating. Even though the beer is strictly poured in one ounce samples, there is no way any human being could taste every one of them in three days. You have to cherry pick through the sea of choices, and if you get a beer you



It's Peanut Butter Jelly Time!



Of course no introduction is needed for Shawn and Kurt... but the guy in the middle is Charlie Papazian.

don't like – dump it – everything is unlimited.

It was nice to run into some fine folks from Ohio. We ran into several distributor reps and brewery reps that we all deal with regularly, and then we saw our good friends Jay and Lori from Weasel Boy Brewing! We closed out the day with a steak at the Rock Bottom Brewpub, and crashed for the evening.



Garrett Oliver of The Brooklyn Brewery



Steve Grossman of Sierra Nevada

Friday was a special day before GABF: the Denver Rare Beer Tasting. This was a very small charity tasting that was pieced together by a group of devoted head brewers. Unlike GABF, the brewers filled your glass up unless you instructed them otherwise, which quickly became a problem with many of the beers being served here! Most of the beers were one-offs, made strictly for this tasting. A small



The Gang at Great Divide

portion of the spectacular brews we tried includes: Brooklyn Wild 1 (Local 1 brewed with brett and barrel aged), Rogue Hazelnut Dead Guy, Stone Red-Wine barrel-aged Old Guardian, Stoudts Barrel-Aged Old Abominable, Michelob Brett (9%abv Brettanomyces ale), Lost Abbey's Brandy-barrel aged Angel's Share, and the last known keg of Alaskan's 1999 Smoked Porter. Did I mention unlimited Utopia out of a keg?

Friday's session at GABF was much like Thursdays: FUN. In good tradition, we ended the day with a steak and retired.



Shawn and Kurt fight for the window seat on the flight home

Saturday started out with lunch and beers at Breckenridge Brewery, which happened to be on the house due to some GABF party that was going on. After lunch, we walked to Great Divide Brewing, which is such a cool little brewery. They let us walk all through the brewery, and check out the fermenters and bottling line. Then it was on to GABF!

Saturday afternoon at GABF it was the “connoisseur's session”, which means you have to be an AHA member to get in. They handed out glassware at the door, and this day was much more about brewing science and appreciation. The place was a bit quieter, and you knew that anyone you walked up to was a beer geek just like you. Several breweries were breaking out special beers this day such as DFH 120 Minute and Sam Adams Utopia (yup, got some more on Saturday). The line to get a beer poured by Sam Calagione was about a hundred deep, while the Miller table seemed quite overstaffed. We finally bid farewell to GABF, and found our way to Denver's Oktoberfest where the madness continued. Sometime during the evening, it was a terrific idea for us all to participate in the “American Gladiators” tournament that had already commenced. It was a lot of fun... I think.

Much of the flight back was spent reflecting on how much fun the prior 3 days had been, as well as dreading work the next day. If you are ever considering going to GABF, take this into consideration: you will probably have at least twice the amount of fun that you think you will. With that, I hope to see you next year in Denver!

SODZ Meeting Schedule at a Glance

October 09

Date: 10-24-09
Location: Weasel Boy
Time: Noon
Style: American Ale
Tech Talk:
Off Flavor:
Judge: Belgian Strong
Other:

November 09

Date: 11-16-09
Location: Barley's
Smokehouse
Time: 7:00 pm
Style: English Brown
Tech Talk:
Off Flavor:
Judge: Open
Other: Teach A Friend
to Brew

December 09

Date: 12-12-09
Location: CBC
Time: TBD
Style:
Tech Talk:
Off Flavor:
Judge:
Other: Xmas Party!

January 10

Date: TBD
Location: TBD
Time: 7:00
Style:
Tech Talk:
Off Flavor:
Judge:
Other:

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 7:00 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 with graphics in jpg format to ben.siefker@gmail.com

Club Officers

President

Vic Gonzales

vicgonzales@sbcglobal.net

Vice President

Scott Taylor

estaylor3304@yahoo.com

Secretary/Newsletter Editor

Ben Siefker

ben.siefker@gmail.com

Treasurer

Steve Huckaby

huckabrew@gmail.com

Membership Director

Kris Huckaby

kristen.huckaby@gmail.com

Treasurer Information

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

Membership Director

Membership Application
may be mailed to:
Kris Huckaby,
Membership Director
3190 St. Bernard Circle
Columbus, Ohio 43232

Membership Application

SODZ Membership Application

Name _____

Address _____

Phone _____ Age _____

Email _____

Homebrewer yes/no _____ How Long _____

Make Checks payable to: SODZ

Bring this application to the meeting or send it to:

Kris Huckaby

3190 St. Bernard Circle

Columbus, Ohio 43232

Sponsors



Weasel Boy Brewing Company

Tap Room Hours

Tuesday through Friday: 4 p.m. - midnight

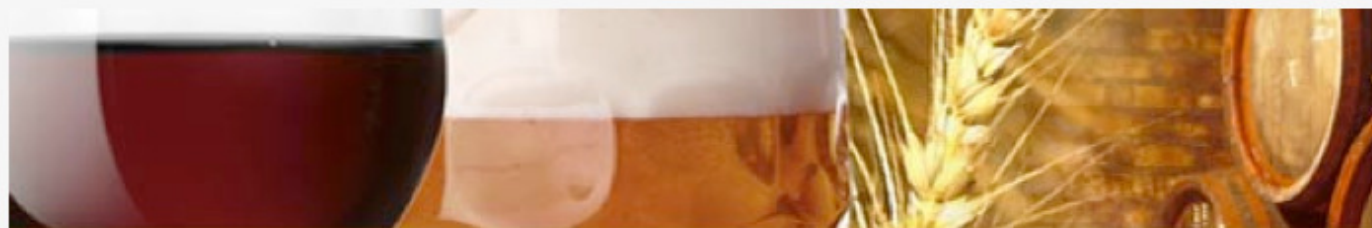
Saturday: 3 p.m. - midnight

126 Muskingum Avenue, Zanesville Ohio

740-455-3767 www.weaselboybrewing.com



Sponsors



Gentile's, The Wine Sellers

1565 King Avenue, Columbus, OH 43212

614-486-3406 gentiles@netwalk.com

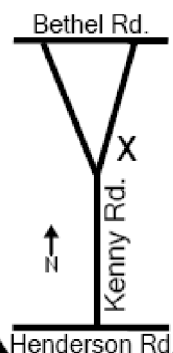
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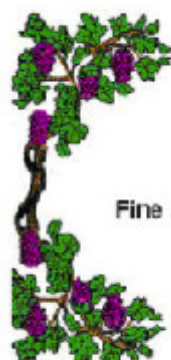
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