

The Grain Mill

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



President's Corner

October 2010

By Vic Gonzales



I would like to start out by thanking Jay and Lori for hosting us again for our October fest Meeting. I would also like to thank Bill and Jay for filling in and running the meeting. I tasted a lot of good beer at the meeting like Bill's American brown ale and Amanda's pumpkin stout just to name a few. The food was awesome (thanks for cooking Dan) and the sides were very authentic. I like the way this meeting has become a tradition and more of a social event rather than a formal meeting, I hope to continue this tradition into the future.

The Columbus Microbrew Fest was a huge success and I would like to thank all that helped at the SODZ booth. I would also like to thank The Wine Maker shop for providing the paper handouts, ingredients and extract kits for the

display. We signed up several new members and made contacts with dozens more. There seemed to be a lot of interest in home brewing this year and I'm hoping to get these people involved in the hobby of home brewing. The entire beer scene in Columbus seems to be thriving and the success of the microbrew fest is proof we have options when it comes to local beer.

Learn to homebrew day is November 6th and will start at 9:00am. I encourage all SODZ members who could make it to bring a friend and brew. Bring everything you need to brew including ingredients and equipment and spend the morning and afternoon on the Gordon Biersch Patio. This is always a good event to talk to new brewers and experienced brewers and ask questions

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about other peoples brewing equipment. There will be folks brewing with extract and others doing all grain and everything in between so bring your gear and your questions because this is an event to learn new ideas and procedures. The Buckeyes have a bye week on the 6th so if you need something to do stop by and brew or just hang out...

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	Ornery Otter Blonde	Ohio Honey Wheat	Raspberry Wheat	Ali Ali Ale	Fraoch with Honey Ale
Hefeweizen	White Weasel Wheat	Apricot Ale	Rye IPA	Bombshell Blonde	Over & Back IIPA
Czech Lager	River Mink Mild Brown	Pale Ale	Ol' Ron's Surly Oatmeal Stout	Pint O Joe	Icebox Eisbock
Märzen	Plaid Ferret Scottish	90 Shilling	MacLenny's Scottish Ale	Alexander's Russian Imperial Stout	McCrackin's Dunkel
Schwarzbier	Dancing Ferret IPA	1859 Porter	Pale Ale	Centennial IPA	Heiferweizen
<i>Seasonal</i>	Das Frettchen Oktoberfest	Columbus IPA	Centennial IPA	MacLenny's Scottish Ale	Flying Hydrant Light
Fest Bier	Blackfooted Porter	Super Fresh H-O-P		Pale Ale	Elevator Xtra
					Mogabi
					Bear Ass Pale Ale
					Three Frogs IPA
					Bleeding Buckeye Red Ale
					Dirty Dick's Nut Brown Ale
					Dark Horse Lager
					Procrastinator Doppelbock

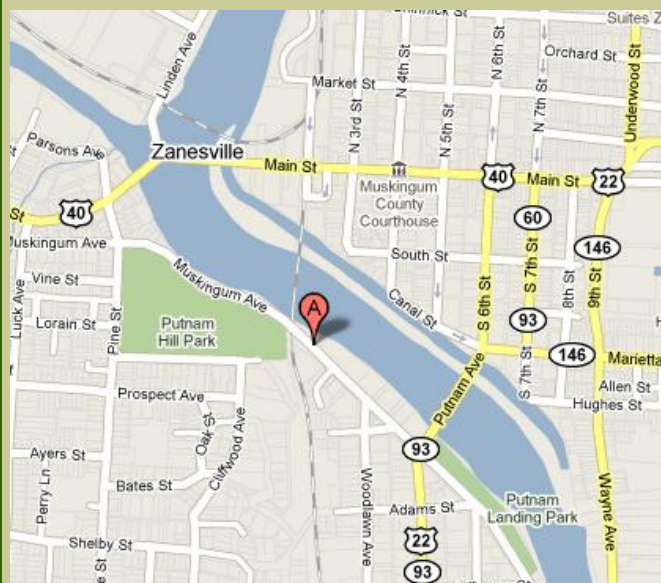
Meeting agenda

The October Meeting

You were prob'ly there
Good beer, friends, and special stout
The editor weeps

Meeting Location

Weasel Boy Brewing Company
Zanesville, OH



Oct-Nov 2010

Schedule of Events

- 11/6 Learn To Home-brew Day at Gordon Biersch
- 11/15 SODZ Meeting at Gordon Biersch

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

The Bieres of Paris

By Phil Siewert

In September I had the distinct pleasure of making a business trip to Paris, France. I had never been to Paris and was pretty excited even though there would not be much down time (again, the premise is that I was there for work). Now Paris, or France, for that matter is not really known for beer. However, there is a country just North of there that is. Belgium. Thus I made it my quest to find Belgian beer in Paris.

So the first beer in Paris violated my Belgian quest. The group I was with stopped by the Eiffel Tower and from there took a boat tour of the Seine. At the dock for the boat I grabbed the Bud of France, a Kronenbourg (40% market share – it is everywhere). I had been advised to stay away from this particular beer by a certain all grain brewer who will remain nameless. But to be honest, on a warm day, by the river, paid for by someone else, it was not the worst beer I've ever had.



From the Seine, we went to the Champs-Elysees and stopped to soak up the atmosphere and a couple rounds of Grimbergen. According to Wikipedia:



“Grimbergen is a group of Belgian abbey beers first brewed in 1128 at the abbey that Saint Norbert of Xanten built for the Premonstratensian (Norbertine) canons regular in Grimbergen. They became famous for providing hospitality and their home-brewed beer to visitors, and handed down the recipe over the centuries. The beers are now brewed by Alken Maes brewery group. The varieties are: Blond, Dubbel (brown), Tripel (blond), Optimo Bruno (brown), Cuvée de l'Ermitage (brown) Grimbergen and the latest innovation Grimbergen Gold (blond).”

As you can see, I had the blond. It was classic to the style (at least in how I interpret the BJCP guide)...light honey like malty sweetness, moderate hop, just a bit spicy. By the way, the “red beer” in the upper left in the picture above was some kind of beer/lemonade. I took a sip, got “wine cooler” flavor, and immediately ordered another Grimbergen.

The next day was all work. That evening after getting the customer we were working with (I'm in sales for a logistics services company) to the airport, I jump on a bus and went back into Paris to continue my Belgian quest. Before heading to France I had looked on the Beer Advocate website for recommendations in Paris. One of the recommended establishments with good reviews and a convenient address was *Au Trappiste*. Au Trappiste is just east of the Louvre, and one block off of the Seine; in other words, a great location. As you can see from the sign, they are about mussels and beer. I had found my Belgian Beer



source in Paris. Here are the draft and bottle selections from the menu (yes, the crowd quickly identified me as an ugly American tourist thanks to the pics I was taking).

Formule Belge Petites Moules Marinière, Frites, 25cl de Stella Artois. 14,70

Nos 20 Bières Pression

BELGIQUE	25 cl	50 cl	100 cl
Loburg.....	4,60	7,70	14,40
Stella Artois blonde.....	4,50	7,50	14,00
Leffe blonde.....	4,60	7,70	14,00
Leffe brune.....	5,20	8,90	16,80
Duchesse.....	5,20	8,90	16,80
Bush.....	5,20	8,90	16,80
Heuze.....	4,60	7,70	14,40
himay blonde.....	5,20	8,90	16,80
egaarden blanche.....	4,60	7,70	14,40
cheresse Lambic.....	5,20	8,90	16,80
imboise.....	5,20	8,90	16,80
olus Triple.....	5,20	8,90	16,80

ALLEMAGNE

Bitburger.....	4,60
Beck's Bier.....	4,60

FRANCE

Jenlain ambrée.....	4,60
Angelus.....	4,60

DANEMARK

Carlsberg Elephant.....	4,60
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REPUBLIQUE TCHEQUE

Pilsner Urquell blonde.....	4,60
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IRLANDE

Guinness brune.....	4,60
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Bière du mois (voir ardoise)

Nos Cocktails de Bière

Demandez

Bières Bouteilles	
BELGIQUE	BELGIQUE
LES BIÈRES D'ABBAYE : BRASSERIES SELON LES RECETTES ISSUES DU MEILLEUR MONASTIQUE	LES TRAPPISTES : TOUJOURS BRASSÉES PAR DES MONIÈRES DE L'ORDRE DES CÉLÉSTINS, LES SEULES BIÈRES AU MONDE AYANT DROIT AU LABEL TRAPPISTE
Leffe Triple (blonde) 33cl 8,40 7,70	Chimay Grande Réserve (brune) 75cl 14,50
Leffe Radieuse (brune) 33cl 8,20 7,70	Chimay Première (brune) 75cl 13,50
Leffe Vieille Cuvée (brune) 33cl 8,20 7,70	Chimay Rouge (brune) 33cl 7,70
Grimbergen Triple (brune) 33cl 7,70	Chimay bleue (brune) 33cl 7,70
Grimbergen C. Emilage (brune) 33cl 7,70	Chimay blonde (brune) 33cl 7,70
Florette Triple (brune) 33cl 7,70	Orval (brune) 33cl 7,70
Florette Meilleure (brune) 33cl 7,70	Rochefort (brune) 33cl 7,70
Saint-Paulin (brune) 33cl 7,70	Westmalle Triple (brune) 33cl 7,70
Valdieu Triple (brune) 33cl 7,70	Westmalle Double (brune) 33cl 7,70
Maredsous Triple (brune) 33cl 7,70	Achel (brune) 33cl 7,70
Maredsous (brune) 33cl 7,70	Achel (brune) 33cl 7,70
Enane Triple (brune) 33cl 8,50 7,70	
LES KRIEK :	LES GUEUZES :
BIÈRES À LA CÉRÈSE, LE MOÛT "KRIEK" DÉSIGNÉ LES CERVEZES ROUGES EN FLANDRE. L'ARÔME DE CES BIÈRES EST TRÈS PROFITE	BIÈRES DE FÉMENTATION SPONTANÉE, NE SONT FABRIQUÉES SELON LES MÉTHODES TRADITIONNELLES, QUI DANS LA RÉGION D'ARTOIS PRODUIT DE BIÈRES DE QUALITÉ
Kriek Lindemans artisanale 33cl 4,50 8,20	Pêche Mel Bush (brune) 33cl 8,50 8,20
Kriek Lambic Mort subite 33cl 4,50 8,20	Gueuze Lindemans 33cl 4,50 8,20
Kriek Lindemans artisanale 75cl 4,50 13,50	Gueuze St-Louis de Fond 33cl 9, 8,20
LES BIÈRES BLANCHES :	BIÈRE ROUGE OU CUVÉE :
BRASSERIES À BASE DE MÛT SUR LEVURE TRÈS DÉSAITÉRANTES	Spécialité de la Côte de la Bière, Vieilles 2 ou 3 Ans EN FORT DE CHÊNE, LÉGÈREMENT AIGRISSE
Hoegaarden Rosée 25cl 4,50 7,70	Rodenbach grand cru 33cl 6,50 8,20
Blanche de Bruxelles 33cl 4,50 7,70	
ANGLÈTERRE	ALLEMAGNE
Newcastle (brune) 33cl 4,50 7,70	MÜNCHENER
Watney Scotch 33cl 8, 8,20	Spaten 33cl 4,50 8,20
ECOSSE	BIÈRE DE COLOGNE
Gordon Scotch (brune) 33cl 8,50 7,70	Gaffel - Kölsch (brune) 50cl 4,80 8,20
Traquair Jacobite Ale 33cl 8, 8,70	LES DOUBLES-BOCK (PLUS DE 18°)
IRLANDE	Eku Kulminator 28 (brune) 33cl 11, 7,70
Kilkenny (brune) 33cl 4,50 7,70	La plus forte d'Allemagne
FRANCE	Ettaler Curalon (brune) 50cl 7, 8,70
Desperados (blonde) 33cl 5,90 7,70	Brassée par des Moines Bénédictins
Adelscott (blonde) 33cl 6,60 7,70	LES PILSENER
Bière du Démon (blonde) 33cl 12, 9,20	Warsteiner (blonde) 33cl 4,80 7,70
33cl 6,40 13,50	LES WEISSBIER (BIÈRE DE BÎLE)
	Berliner Weiss (blonde Berlin) 33cl 2,50 8,20
	Se soit additionnée de Sirop de Framboise
	Franziskaner Hefe (blonde) 50cl 5, 8,20
	HOLLANDE
	Heineken (brune) 33cl
	La Trappe Quadrupel (brune) 33cl
	Trappiste Hollandaise
	REPUBLIQUE TCHEQUE
	Budvar (brune) 33cl
	POLOGNE
	Zywiec (brune) 33cl
	ESPAGNE
	San Miguel (blonde) 33cl
	PORTUGAL
	Super Bock (brune) 33cl
	AUTRICHE
	Foster (brune) 33cl

I of course had to order a plate of mussels and fries. The first beer I tried to go along with my meal was the Carolous Triple. The BJCP flavor profile of this beer is ...marriage of spicy (I got clove and pepper), fruity (orange/lemon), and malty...dry finish with a moderately bitter aftertaste.



To follow up on the Carolous, I went for the Pecheresse Lambic. I had never had this beer and was sadly, a bit disappointed. It a pear flavored lambic – which I did not know until tasting it, then confirming it with an internet search. It is also a very light beer at 2.5% AVB. To be clear, it

was not bad. In fact it was quite drinkable. I was just hoping for a face puckering lambic of the ilk that I could not find at home. I've had more interesting lambic from "From the Vine". Regardless, the ambiance and the generally good mood I was in only motivated me to continue my quest.

The final beer of the evening, and of my quest, was a Rochefort 10 quadruple (dark strong). I've seen Rochefort in the US but not the "10". I figured it was the perfect night cap. At 11% AVB and a complexity of flavors, it was. Carmelized brown sugar, roasted malt, alcohol, a bit of spice...possibly the most complex beer I have tried.



So now that I'm home, and brewing season is in full swing, I'm planning to try brewing a round of Belgian beers. I'm thinking of starting with a dark strong.

I found the clone recipe below for the Rochefort 10. If any one else make this recipe or has a dark strong on hand, let me know. Maybe we can exchange samples at an upcoming meeting.

(Recipe on next page)

Rochefort 10

18-E Belgian Strong Ale, Belgian Dark
Strong Ale

Min OG: 1.075 Max OG: 1.132
Min IBU: 15 Max IBU: 35
Min Clr: 14 Max Clr: 20 Color in SRM,
Lovibond

Recipe Specifics

Batch Size (Gal): 5.00 Wort Size (Gal): 5.00
Total Grain (Lbs): 15.44
Anticipated OG: 1.092 Plato: 22.03
Anticipated SRM: 39.5
Anticipated IBU: 36.2
Brewhouse Efficiency: 71 %
Wort Boil Time: 90 Minutes

Grain/Extract/Sugar

% Amount Name Origin Potential SRM

--
32.4 5.00 lbs. Gleneagle's Maris Otter Pale Great Brit-
ain 1.038 5
32.4 5.00 lbs. Pilsener Belgium 1.037 2
8.1 1.25 lbs. Honey Pennsylvania 1.042 0
6.5 1.00 lbs. Candi Sugar (clear) Generic 1.046 1
6.5 1.00 lbs. Candi Sugar (dark) Generic 1.046 275
9.7 1.50 lbs. CaraMunich Malt Belgium 1.033 75
3.2 0.50 lbs. Special B Malt Belgian 1.030 120

1.2 0.19 lbs. Carafa Special Germany 1.030 600

Potential represented as SG per pound per gallon.

Hops

Amount Name Form Alpha IBU Boil Time

1.00 oz. Goldings - E.K. Whole 6.00 16.5 First WH
1.00 oz. Styrian Goldings Pellet 3.50 10.5 50 min.
0.50 oz. Fuggle Pellet 4.00 4.8 30 min.
1.00 oz. Hersbrucker Pellet 3.80 4.3 10 min.

Extras

Amount Name Type Time

0.20 Oz Coriander Seed Spice 5 Min.(boil)
0.25 gm Grains of Paradise Spice 5 Min.(boil)

Yeast

WYeast 1762 Belgian Abbey II

Primary Fermentation (# of Days & Temp): 10
Days @ 68-70f

Secondary Fermentation (# of Days & Temp): 45
Days @ 68f, 14 days @ 36f

Hop Trellis

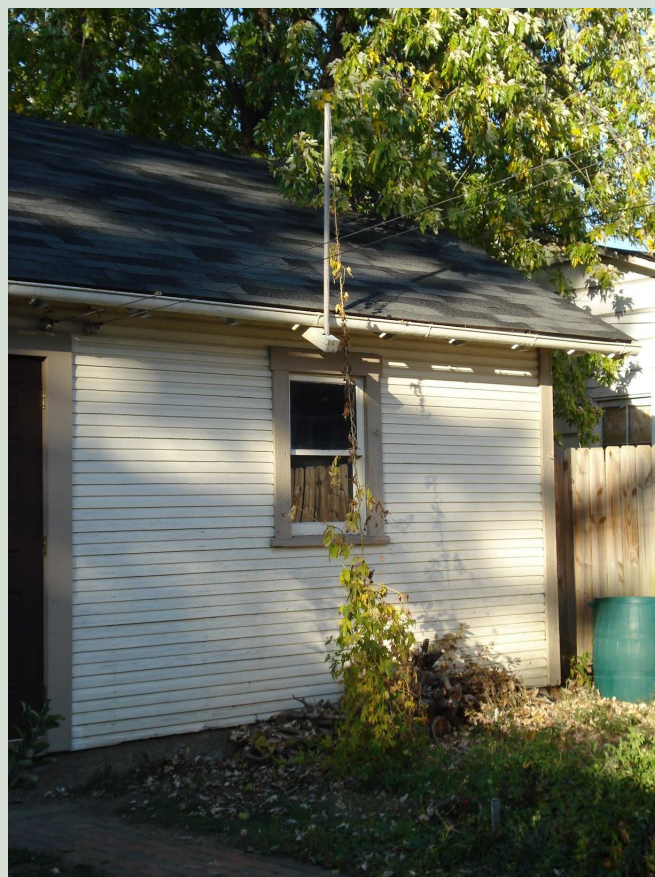
By Ben Siefker

In late summer of 2008, Vic asked me if I was interested in a hop rhizome from one of his Centennial plants. I said, “Sure!” but I didn’t really know what I was going to do with it. We had just moved a few months earlier, and the only garden I had was a little 4’ x 4’ patch by the garage. The only thing I knew about growing hops was that they get very big; I’d need something for them to grow on.

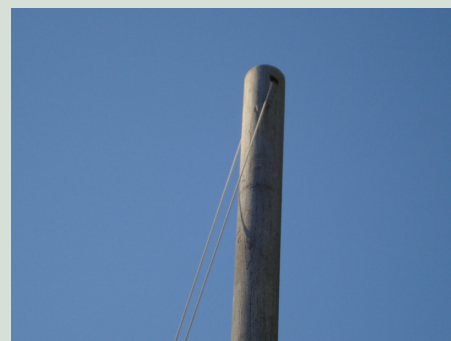
For those of you who haven’t been there, Vic has hops growing all over his house, and he has them growing a few different ways: some were growing up strings to the eaves of his garage, some were growing up strings tied to a pole... I got some good ideas just going over to his place to pick up the rhizome. I looked around on the internet that night for ideas and to try to figure out a little more about growing them. Between Vic and the internets, it seemed that I didn’t really need to worry about this thing taking over my back yard just yet; the first year they apparently didn’t do much. I kept looking for trellis ideas anyway, since I’d need something sooner or later, and how I would accomplish that would affect where I could plant it.

I ended up with a combination of a few different setups I saw. I liked the idea of using an existing structure – it’s simple and appeals to my laziness – but I didn’t really have anywhere in direct sunlight that was as high as I wanted. The best spot to plant them was on the south end of my garage, and I decided to get the height I wanted by attaching something to my eaves.

I wanted something relatively simple that looked good year-round. Since the hops would be dormant the majority of the year, I didn’t want a big permanent structure. If I was going to be setting it up and taking it down every year, it had to be simple. I decided to extend the exposed rafters under my eaves and to mount a pole to that. I would run a string from the hops up to the top of the pole, and take the whole thing down in the fall.



I used materials left in my garage by the previous owner: there were a few 2 x 4s and about a 4' length of 1" dowel. I cut two 2-foot lengths of 2 x 4s and screwed them together. Next I tacked them to the eaves and drew a vertical line on them where I wanted the pole. I made a plywood jig to hold the 2 x 4 assembly at that same angle and drilled the hole for the dowel by hand. With no drill press, it would be a bit tricky to get the hole right just jumping in with a 1 inch hole bit, so I started small – maybe 1/8" at first – and worked my way up. I drilled the hole all the way through the 2 x 4s for maximum contact with the dowel. I didn't want this thing to come off in the wind. I drilled 1/4" hole through the dowel where I wanted it to stop on the 2 x 4 and glued a 2" long, 1/4" dowel through it. I could have permanently attached the pole to the 2 x 4, but it would have made it more awkward to store, and I have very limited storage space. I painted the 2 x 4 assembly with a can of spray paint closely resembling the color of my garage, and put it all together after it dried. I used two 3 1/2" screws to attach the 2 x 4s to my rafter.



It works great, but I do plan on modifying it slightly for next year. This past spring, I planted a second rhizome (Cascade) close to the Centennial. I just let it grow along my garage last year, but next year it will need something to climb. I'm going to move the assembly a few boards down so it's half-way in between the two plants, and run string from a stake by the Centennial, up to the top of the pole, and back down to a stake by the Cascade so that they can share the pole. I'm also going to drill bigger holes through the 2 x 4 and the mounting board and attach it with bolts and wing nuts. This way I won't tear up the board and make the holes useless when I mount it and take it down every year. It looks like it could use a new paint job too.

Maybe my design will give you some ideas for training your own hops, or maybe you'll decide to grow some in the first place. If nothing else, it shows that, just like with home brewing equipment, there are many different ways to get the job done.

I wrote this article today on my lunch break. I missed out on some quality Bubble Bobble time, but I still got to eat my lunch. I took a few pictures when I got home and I ended up with an article. Some of the articles people submit really take a lot of time — and it shows! — but not all of them have to. If you have something to share, please do; I think people want to read about it while they're eating their own lunch and they can't get Bubble Bobble to start.

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

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kristen.huckaby@gmail.com

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Dues may be mailed to:
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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:

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**Beer List 2010
Course Schedule**

<input type="checkbox"/> JAN - BBL-Aged Porter III	101
<input type="checkbox"/> FEB - Mocha Plum Stout	110
<input type="checkbox"/> MAR - Imperial Witbier	201
<input type="checkbox"/> APR - BBL-Aged Barleywine	220
<input type="checkbox"/> MAY - Verano Mexicano Cerveza	300
<input type="checkbox"/> JUN - Blackberry Wheat	321
<input type="checkbox"/> JUL - Icebox Eisbock	401
<input type="checkbox"/> AUG - Over & Back Double IPA	420
<input type="checkbox"/> SEP - Oktoberfest	500
<input type="checkbox"/> OCT - Pumpkinweizen	550
<input type="checkbox"/> NOV - Winter Warmer	601
<input type="checkbox"/> DEC - Vic's Barleywine #5	612

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**2010 BEER LIST
COURSE SCHEDULE**

<input type="checkbox"/> JAN Belgian Strong Dark Ale	675
<input type="checkbox"/> FEB Chocolate Cherry Wheat	700
<input type="checkbox"/> MAR Irish Red	725
<input type="checkbox"/> APR Milk Stout	800
<input type="checkbox"/> MAY Poor Richard II Ale	850
<input type="checkbox"/> JUN Mark's Hard Cranberry	900
<input type="checkbox"/> JUL Homebrew Winner	925
<input type="checkbox"/> AUG Froch w/Honey Ale	975
<input type="checkbox"/> SEP Smoked Porter	1000
<input type="checkbox"/> OCT Abbey Dubbel	1150
<input type="checkbox"/> NOV Oud Bruin Ale	1350
<input type="checkbox"/> DEC Wheat Wine	1500

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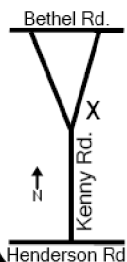
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