



The Grain Mill

Publication of the Scioto, Olentangy and Darby Zymurgists
Volume 4, No. 7 • October 1998

The President's Corner

by Bonni Katona

Hi Everyone!

After the hot summer months, it's finally brewing season. I'm looking forward to more opportunities to brew, both individually and as a group, and sampling what everyone's making.

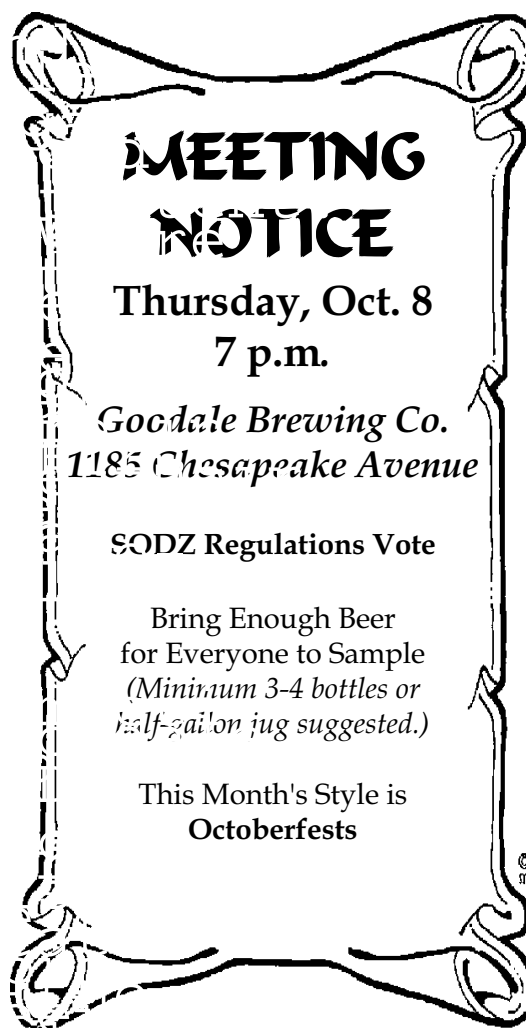
Last month's meeting was sparse, as a number of SODZ were called out of town on business. We did, however, hold a very brief discussion on the proposed Code of Regulations for SODZ; and a motion carried to have the membership vote on its adoption at the October meeting. Once approved, we'll file the necessary paperwork with the Secretary of State to become a not-for-profit corporation.

Also last month we set up the Millennium Brew. Mark your calendars for Sunday, October 11, at John and Julie Bohn's new house in Blacklick. A map is included in this newsletter. The festivities will begin at 10 a.m., so sign up with AJ for whatever role you want to assume as we brew an all-grain barleywine to make you forget about the Y2K problem. Bring some homebrew and a dish to share for a potluck meal.

Barley's Smokehouse will host us for the November meeting. I hear they recently tapped the cherry porter, so I'll probably check them out before our meeting. The Katona house will be the venue for the December meeting, per

tradition. By then I hope you will have brewed some really terrific beers for us to taste. Maybe we'll top last year's selection!

The next meeting is coming up soon-October 8. See you there!



Visit the SODZ Web Site

www.iiwaynet.net/~zaphod/sodz/sodzhome.html

SODZ INFO

The Scioto, Olentangy and Darby Zymurgists (SODZ) meets on the second Thursday of the month at Goodale Brewing Supply, 1026 Goodale Blvd., Columbus, Ohio.

Meetings begin at 7 p.m. Membership in SODZ costs \$20 and is renewed during the member's anniversary month of joining SODZ. Dues may be mailed to the Treasurer

Members receive *The Grain Mill*, the club's monthly newsletter. Articles for the newsletter are due by the end of the month. They may be emailed to the Editor or submitted on a 3.5" floppy disk in Word 6 or 5.1 format for either Macintosh or the PC.

The club's Web side is located at www.iwaynet.net/~zaphod/sodz/sodzhome.html.

The officers of SODZ are:

President—

Bonni Katona

bkatona@iwaynet.net

Treasurer

Jim Leas

JimLeas@aol.com

**Secretary and
Newsletter Editor**

Mark Katona

zaphod@iwaynet.net
792-7933

Directions to the Millenium Brew

From I-71 -

Take I-71 to I-270 East (towards Wheeling)

Exit on Broad St. East (towards Newark)

Travel east on Broad approx. 3 mi., Past Mt Carmel East Hospital, past SR 256.

Turn Left (north) on Waggoner Rd.

See Directions from Waggoner.

From SR 315 -

Take 315 south to I- 670 East.

Exit onto I-270 South.

Exit onto Broad St. East (to Newark)

Travel east on Broad approx. 3 mi., Past Mt Carmel East Hospital, past SR 256.

Turn Left (north) on Waggoner Rd.

See Directions from Waggoner.

From I-70 -

Take I-70 East to I-270 North.

Exit onto Broad St. East (to Newark)

Travel east on Broad approx. 3 mi., Past Mt Carmel East Hospital, past SR 256.

Turn Left (north) on Waggoner Rd.

See Directions from Waggoner.

Directions from Waggoner Rd.

Take Waggoner Rd. North From Broad.

Go approx. .5 mile, turn Right onto Arbor Rose Way (Woods of Jefferson development)

Follow Arbor Rose back into the development, across the ravine & up the hill.

Turn Right onto Mariposa St., first right at the top of hill.

Take the first Right off of Mariposa onto Scandia St.

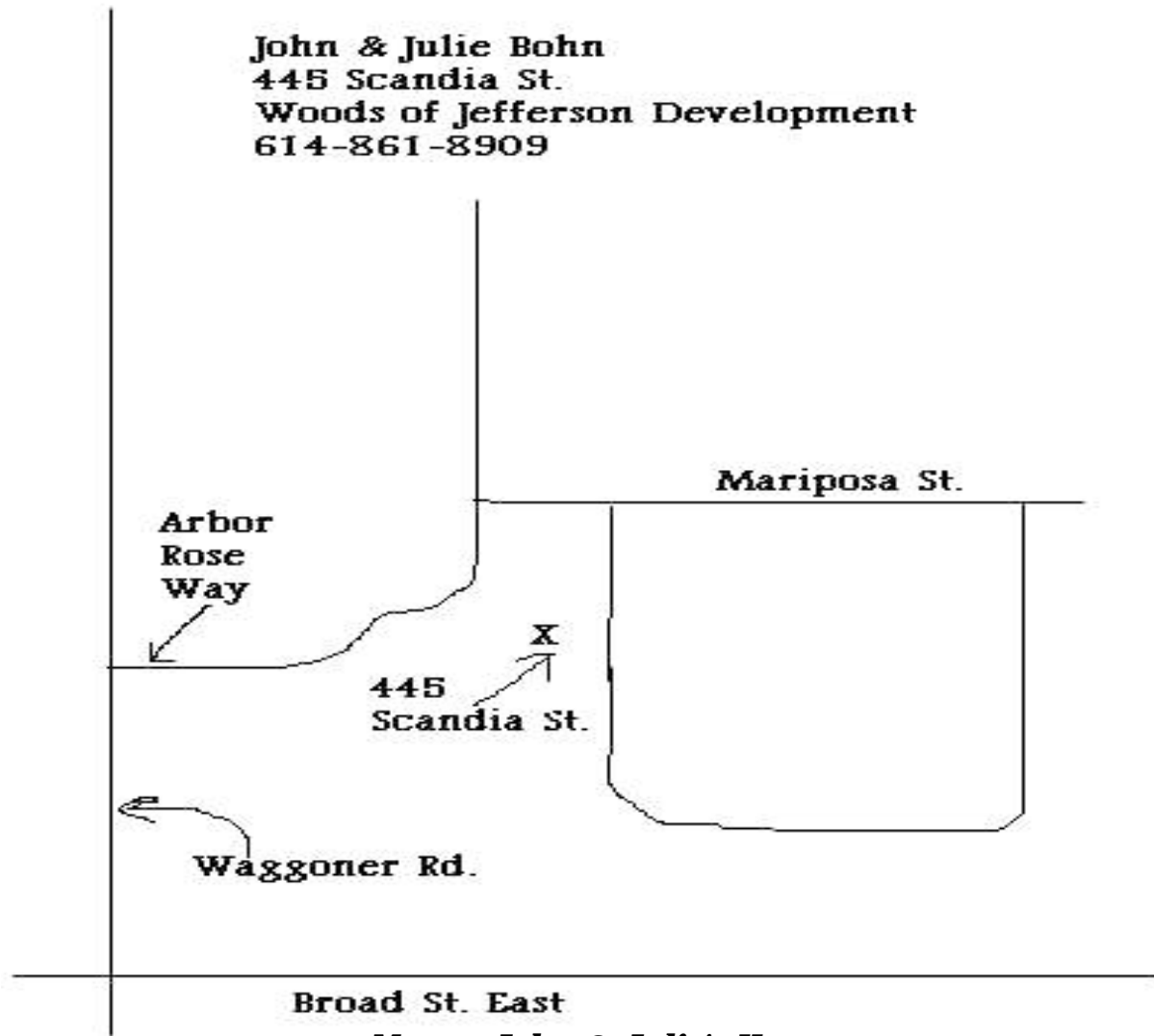
Ours is fourth house on the right. White house w/ red shutters. Big clouds of steam billowing from the garage.

John & Julie Bohn

445 Scandia St.

Blacklick, OH 43004

614-861-8909



Map to John & Julie's House

November Meeting

The November 12th SODZ meeting will be held at the New Barley's Smokehouse at 1130 Dublin Rd. in Grandview. Our host will be Matt, the brewer at this new facility.

We have permission for kegs, growlers, and bottles to be brought in and Matt will reserve a section in the back room for us.

Barley's Smokehouse is located a few buildings northwest of the corner of Grandview Avenue and Dublin Road. in the old Salvi's building. We will start the meeting at 7:00pm as usual, and Matt will show us around the brewery at 8:00pm after we finish club business.

Members are urged to come early and have dinner before the meeting. For information about the Smokehouse check-out Herb Bresler's review of the restaurant in September's newsletter.

'SKUNKED' BEER TASTES FINE, ITS MAKERS SAY

By FRED FAUST
St. Louis Post Dispatch

Supplied by Mark Irwin

Two years ago, Anheuser-Busch began a freshness dating campaign. TV commercials featured "Gus," a Budweiser deliveryman who brings emergency shipments of fresh Budweiser to parties whose hosts discover at the last minute that they had bought "skunked" beer.

Skunked is a term for beer whose taste has been ruined, either because it's too old or because it's been exposed to too much heat or light. Beer in clear or green bottles, experts say, is particularly susceptible to damage from light, even if it's reasonably fresh. A-B is test-marketing a light beer called Catalina Blonde that comes in clear bottles. The brewery's St. Louis County distributor, Grey Eagle Distributors Inc., found that Catalina Blonde is sometimes skunked.

But Grey Eagle is telling retailers that, well, a skunky aroma is OK. If the distributor is asked about the matter, its sales staff hands out a memo to retailers.

One sent me a copy recently. It's dated May 7, addressed to "all sales personnel" and signed by Tony Cira, key accounts manager at Grey Eagle. Here is the exact text:

"I have heard from several sources, and have experienced myself, that Catalina Blonde will sometimes have an off-odor or skunky aroma. I contacted the brand team to ask if they have had any comments along these lines, and surprisingly, their answer was yes. In talking further with the brand team and a subsequent conversation with the brewmaster, Scot Mennen, this was anticipated.

"As Scott explained, Catalina is made with natural cone hops, versus hops extract, to give the beer its clean, light, refreshing taste. Natural cone hops are extremely sensitive to becoming light-struck and creating a skunky aroma. All of A-B's other clear bottled products, i.e. Bud Ice and Bud Ice Light, are produced with the hop extract giving the product

more stability against light, but a heavier, fuller bodied taste. To maintain the desired taste profile for Catalina, natural hops was required.

"Other clear or green bottled beers that use natural hops in the brewing process, such as Corona and Heineken, characteristically has a skunky aroma that has actually come to identify those brands. Scott has heard comment from consumers that Catalina smells like Corona or Heineken. And this did not have a negative connotation, it was just a statement of fact.

"This off-odor, therefore, is not unusual. We do want to try to protect the beer from light as much as possible, but it more than likely will become light-struck despite you're best efforts. Let your retailers know that this is OK, and does not affect the taste of the product. I realize we taste what we smell, but fortunately, the vast majority of consumers drink their beer from the bottle not ever smelling the product as you would by pouring it in a glass."

So there you have it, fellow beer drinkers. Skunked is good. Or, at least, most people won't know the difference.

As the memo implies, a skunky aroma hasn't hurt the sales of Heineken or Corona. Just keep that Catalina Blonde away from a glass.

And Away from Me - MK



Upcoming Monthly Beer Styles

by Mark Irwin

Here is the proposed list of beer styles for the upcoming meetings. If any of you have any suggestions for the empty spots or for changes please let me know and I'll pass the suggestions on to the rest of the committee.

Remember these are the styles we plan to focus on for each meeting. If you have a beer you wish to bring along to a meeting that doesn't fit the style, please do. I fairly sure we might find somebody in attendance who would like to try it.

1998

October: Octoberfests (AHA Club Only Competition) -- Unfortunately, deadline is October 5.
November: Scottish (AHA Club Only Competition)
December: Anything goes (Christmas Party)

1999

January: ???
February: ???
March: Meads
April: Homebrew Homework II
May: Bocks
November: Big beers to make you ignore the Year 2000 computer problem (Barley Wines and Russian Imperial Stouts)

Here is some interesting information I got from the AHA TechTalk

I recently tried doing a decoction mash and I needed to know how much water to add to hit the protein rest temperature (I was making a weizen so this temperature rest was necessary). The only thing I found that was of any use to me was from Miller's latest book. In it he suggests using 1 1/3 quarts of water per pound of grain that is 11 degrees above the desired strike temperature.

Temperaturewise this worked great and I was right on the money. However, the mash was very thin (far too thin for decoction mashing). I

tried the normal procedure of using about 1/3 of the mash consisting of mostly grain and set about my decoction. Unfortunately, the thermal mass of all that water was such that I was only able to raise the temperature of my mash 10 degrees. This was particularly disheartening since the temperature of the mash had dropped about six degrees during the time it took to heat and boil the decoction. The net result was that I ended up with a mash temperature that was only 4 degrees warmer than I started with!

Oh the joys of decoction mashing. It's a pain but it is the only way I've found to really get the nice malt character to come through in weizens. Anyways, I seem to have made a short story long. I would really appreciate it if anybody has an equation to help me hit the proper strike temperature without yielding a soupy mess.

In his book, New Brewing Lager Beer, Gregory Noonan recommends using 24 to 40 OZ. of cold water to dough in the mash. This water is added a bit at a time and mixed with the grain until it has all it can hold. there should be very little free water in the pot. Keep track of how much is used to dough in and use half that much boiling water to achieve the protein rest temperature. Add the boiling water slowly so as not to over shoot. This has worked well for me.

Something to think about.





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Powell, OH 43065



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Mark Your Calendars

October 8	SODZ Meeting
	Code of Regulations, Octoberfests
	<i>Goodale Brewing Co.</i>
October 11	Millenium Brew
	<i>John & Julie Bohn's House</i>
November 12	SODZ Meeting
	<i>Barley's Smokehouse</i>
December 10	Christmas Party
	<i>Mark & Bonni Katona's House</i>

*Locations subject to change
with notice.*