
The Grain Mill

Publication of the Scioto, Olentangy and Darby Zymurgists, Inc.
September 2003

THE PRESIDENT'S CORNER

by Bonni Katona

The President's Corner *By Bonni Katona*

Hello Everyone,

It's been a while since we've all been together, and I hope you had a good summer mowing the grass twice a week. All that mowing sure builds up a thirst, so you probably drank a lot of beer!

Our club brew at Ben and Betty's house was a huge success, and the beer is delicious! If you attended the club picnic at Leatherlips in August, you got to sample both versions of the cherry wheat beer. Rick DeShone tells me that it's continuing to get better with age. That alone should be good incentive to attend our meeting on Monday night, September 15.

Thanks go to Ben Hansen and Betty Fisher for hosting the club brew and to Mike Mirarchi for arranging the club picnic at Leatherlips Yacht Club.

Judging at the Ohio State Fair Homebrewed Beer Competition was a lot of fun. Brett Chance does a great job of organizing that event. A number of new people took medals this year. We'd share some of my husband's Gold Medal foreign extra stout, but Cameron Begg finished off the keg at the club picnic.

The AHA National Convention was held in Chicago this year. Some of our members helped out with the

regional judging in Cleveland in April, and a few people made the trek to Chicago in June. Jay Wince is a real success story, having taken a Bronze Medal in the NHC and then the Best of Show in the Barley's Competition.

The big news is that Mark Irwin hit the real jackpot—a job offer at Harvard University! He moved to Boston a couple of weeks ago but promised he'd be back to visit. As the club's beer guru, we'll all miss his brewing knowledge and advice. You can read a tribute to Mark elsewhere in this newsletter.

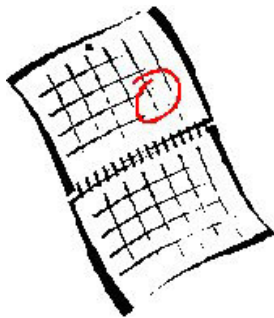
Have you made your Homebrew Homework yet? It's getting close, but you may still have time to brew your batch in time for the October 20 meeting. Mark Irwin's recipe for the Oktoberfest beer is in this newsletter.

The board will be meeting this Sunday and will have some announcements on Monday night about the progress of the new SODZ web site and some plans for future meetings. If you have any suggestions, please email me at bkatona@columbus.rr.com.

At press time, we don't have a confirmation yet of a potential speaker, but I'm looking forward to spending an evening with everyone. Be sure to bring along some homebrew (no kegs, please) so that we can compare notes about our summers.

See you Monday night at 7 at the Shamrock Club. Come early and enjoy a brew with us!

CALENDAR OF EVENTS



Mark your calendars for these meetings and future beer events!

- September 13 DRAFT Club Beerfest
 - September 15 SODZ Meeting
 - October 20 SODZ Meeting; Homebrew Homework Due
 - October 25 Deadline to Enter CMI's Oktobersbest Competition
 - November 1 CMI's Oktobersbest Zinzinnati
 - November 17 SODZ Meeting; Program TBA
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SODZ INFO

The Scioto, Olentangy and Darby Zymurgists, Inc. (SODZ) meets on the third Monday of the month at the Shamrock Club, 60 W. Castle Road, Columbus, 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:

Frank Barickman
Membership Director
133 Miners Court
Delaware, OH 43015

Members receive *The Grain Mill*, the club's monthly newsletter. Articles submitted for the newsletter should be received no later than the end of the month prior to issue and may be submitted by e-mail, preferably in MS Word, to mkatona@columbus.rr.com.

Current SODZ officers are:

President

Bonni Katona
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Vice President

Rick DeShone
rdeshone@CTCODEWORKS.COM

Secretary/Newsletter Editor

Mark Katona
mkatona@columbus.rr.com

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Mike Mirarchi
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Membership Director

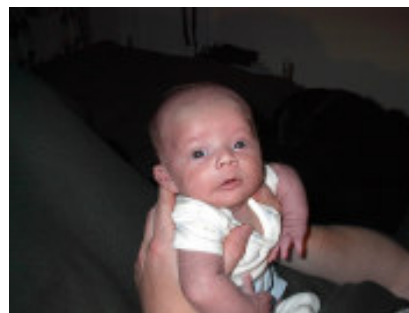
Frank Barickman
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The web page will be back up soon.

MEET SAMUEL GUINNESS ASEBROOK *By Eric Asebrook*

Thought you would like to see some pics of Sammy. He was born May 23, 2003, at 9:05am. He weighed 7 lbs. 5 oz. and was 21 inches long. Everyone is doing fine although Mom and Dad could use a little more sleep.

Sorry I have not been in touch for a while, but Sammy and work are keeping me very busy. Work is going well. They let me design and brew our fifth anniversary beer. It is a Munich Helles and should be on tap by the 1st of July. Initial testings (tastings) are very positive.



Competition News Frank Barickman

CMI Octobersbest Competition Nov 1, 2003 (deadline Oct 25, 2003)

<http://hbd.org/cmi/CompInfo2003.html>

DRAFT competition Sept 13, 2003 (deadline Sept 6, 2003)

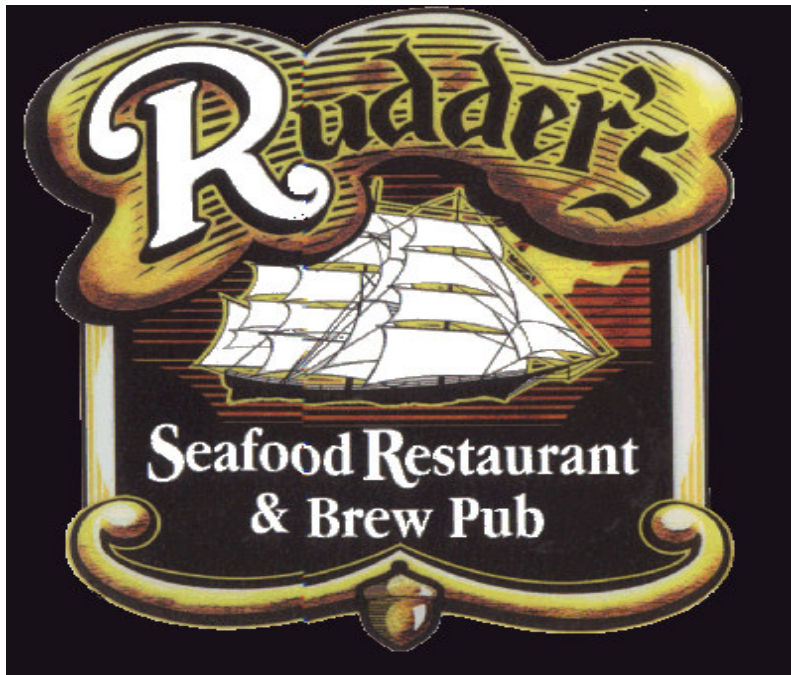
<http://hbd.org/draft/daybeerfest.html>

MUGZ Oct 11, 2003 (deadline October 8, 2003) [http://](http://www.mugz.org/NewSite/dfb2003.htm)

www.mugz.org/NewSite/dfb2003.htm

Prairie Homebrewing Companions (PHC) Oct 11 - Oct 31,
BOS Nov 1... Entries due Sept 27-October 10, 2003

-Hoppy Halloween -
<http://www.prairiehomebrewers.org/hoppyhalloween.htm>



Rudders - Yarmouth, Nova Scotia

Rick Deshone

Here is a brewpub that's a little hard to get to. It's in Yarmouth, Nova Scotia. Yarmouth is a port city on the South-East point of Nova Scotia. Two ferries arrive at Yarmouth from ports in Maine - Bar Harbor and Portsmouth. On my trip, I took the CAT ferry out of Bar Harbor. The CAT is a catamaran ferry that claims to be the fastest commercial ferry in the world. We crossed to Nova Scotia with 175 cars and 600 passengers in under 3 hours. Once we got out of the harbor and into open water the ship raised up and we sped up to 38 knots. On board there were two movie sections (Finding Nemo was a hit with the kids), two bars serving Alexander Keith's on tap, a casino (one armed bandits) and plenty of windows.

Rudders is a great place to celebrate your entry into Nova Scotia after the ferry trip and obligatory pass through customs. It would also be a good stop to unwind while waiting to load the ferry on your return. It would not warrant the 1,000 mile trip on its own, but when you team it up with Bar Harbor, the ferry, and a trip through Nova Scotia, its worth the stop. Rudders is on the waterfront just a couple of blocks from the port. Its in a historic building with extensive decks and boardwalk. The brewery itself will not really impress you when compared to American brewpubs. It's a 10 BBL gravity flow system set in a room in the front of the building. I was not able to tour the brewery, but talked to the staff and got a picture of their setup.

I was able to taste three of their beers. Unfortunately, the Acadian Wee Heavy was out. I was able to try the Blonde Rock – made with 2 row Canadian barley, wheat, and Munich malt. The body was fuller that most Blonde ales with hops that were evident, but not potent like an IPA. The Rudder's Red was a very pleasant beer that I would classify as an English mild. This was

a great session beer in a style that I like very much. The third beer was the Yarmouth Town Brown. A nice nutty, chocolate brown ale with better than average body.

This was one of several brown ales that enjoyed on the trip. The most impressive beers of Maine and Nova Scotia were their brown ales, porters, and fruit beers. In Bar Harbour, I stumbled upon Thunder Hole Ale a former Gold Medal winner that was probably the best beer of the trip. Propeller Brewing Company out of Halifax produces an excellent London Style Porter. Wheat beers with Apricot, Raspberry, and Blueberry were quite common. I tasted several excellent fruit beers, most notable an Apricot Wheat by Jacob Shipley's of Halifax. I heard their Blueberry is excellent, but learned that it is sold out as soon as it ships. (Blueberries grow wild all over Nova Scotia and we found ourselves feasting on several hikes.)

In addition to these excellent I had to fill in with the usual Canadian swill – Moosehead Ale, Keith Alexanders, Clancy's Amber, Black Pearl Cream Ale, and Granite Brewery Peculiar Strong Ale Forte. Nova Scotia was a great trip filled with exciting experiences. I may have to enter Rudders for most exotic brewpub visited by a club member this year.

Homebrew Homework 2003 – Oktoberfest

Due: October meeting

Batch Size: 5 Gallons

Target OG: 1.064

Target FG: 1.015

Alcohol: 6.7% (by volume)

All Grain Version

Fermentables

4 lbs	Pilsner malt
5 lbs	Vienna malt
2 lbs	Munich malt
1 lb	Caravienne 20°L (or a 20°L Crystal if you can't find the Caravienne)

Hops

3 HBU	Tettnanger (Bittering)
3 HBU	Hallertau (Bittering)
0.5 oz	Tettnanger (15 minutes for flavour)
1 oz	Hallertau (2 minutes for aroma)

Yeast

Wyeast 2206 Bavarian Lager or 2308 Munich Lager (or their White Labs equivalents)

If you are unable to lager the beer, I suggest a relatively neutral ale yeast such as Wyeast 1084 Irish Ale or 1007 German Ale and try to ferment as cool as possible

Brewers notes:

Infusion mash at 153°F. Note that the grain bill is based on 75% mash efficiency and 5 gallons going into your fermentor.

Extract version

Fermentables

8 lbs	Light Dry Malt Extract (or 10 lbs Light Liquid Malt Extract)
1 lb	Caravienne 20°L (or a 20°L Crystal if you can't find the Caravienne)
12 oz	Carahell 10°L (or a 10°L Crystal if you can't find the Carahell)
4 oz	Aromatic malt

Hops

4 HBU	Tettnanger (Bittering)
4 HBU	Hallertau (Bittering)
0.5 oz	Tettnanger (15 minutes for flavour)
1 oz	Hallertau (2 minutes for aroma)

Yeast

See All Grain version

Brewers notes

Steep grains at 155°F for 30 minutes in 1 gallon of water. Add bittering hops at start of 60 minute boil.
Note that the amount of hops suggested is based on the assumption that a concentrated boil will be done with the resulting wort topped off to 5 gallons by adding water in the fermentor. If a full wort boil is done, use the hop schedule for the all grain batch as you will get better hop utilization in this case.

MR. IRWIN GOES TO BOSTON

By Bonni Katona

By now most of you know that Mark Irwin has left Columbus to pursue a fantastic career opportunity at Harvard. We wish him the best, but we were sorry to see him leave.

Mark (husband) and I first met Mark Irwin during the summer of 1995 when SODZ was just a few months old. At the time, we were meeting in the basement of Wines, Inc. in Grandview Hts.

Many of us were extract brewers then, and Mark became well known for bringing his brown ales to meetings. He also had an extensive knowledge of microbrews, and it was always fun to go beer shopping at with him The Party Source stores in Covington and Newport.

As the club matured, so did its members' transition to all-grain brewing. Mark and some of the other members teamed up to produce a wide range of interesting brews. He attended all of the annual Easter Sunday brews with the Katonas, and he frequently brewed with AJ Zanyk. One of the more legendary experiences of a day brewing with AJ was the "Jelly Donut Beer," where a jelly donut was dropped into the boil. Its successor was "No Jelly Donut Beer."

Mark produced many award-winning brews. He and my husband entered a barleywine in the Barley's competition and won. They spent a day brewing with Angelo and produced a less-alcoholic version that was dubbed "Full Moon Ale." There's a story behind that name, but you'll have to ask us about it. J

Every year Mark attended the annual Beer & Sweat competition sponsored by the Bloatarians in Cincinnati. His favorite beer is Aventinus, and a few years ago his clone of that brew took Best of Show honors. You could see him walking about two feet off the ground when he learned he won!

Mark attended a many beer events, including the Real Ale Festival held annually in Chicago and the AHA National Convention whenever it was held in this region of the country, as well as numerous pub crawls. The Cincinnati Malt Infusers bus will seem a little empty without him next February.

Of course, anyone that serious about beer also serves as a judge at competitions. He passed the BJCP exam and became a certified judge. Mark took his duties seriously and volunteered at numerous competitions—Ohio State Fair, Barley's, Beer & Sweat, Oktoberfest Zinzinnati, and the NHC Regionals in Cleveland, to name a few.

Mark served SODZ as a two-term president, as vice president, and as membership director. He contributed articles for our newsletter on a variety of topics. We enjoyed his presentations at meetings, as he researched the history of a beer style and brought in several commercial examples, as well as some homebrewed varieties. His "going away present" was the recipe for the Homebrew Homework, an Oktoberfest due at the October 20 meeting.

In addition to his many beer accomplishments, Mark is a great friend. He will gladly provide advice on ways to improve brewing techniques, and he's also a good listener if you want to talk about any other topic unrelated to brewing. Mark has a great sense of humor, and I loved to hear him laugh!

Now that he's off to Harvard, he joins another past SODZ president, Geoff Larsen. Already I'm picturing them sitting at Redbones BBQ selecting brews from the 27 or so microbrew taps.

Mark has assured me that we haven't sent the last of him, and we look forward to seeing him again whenever he makes a return trip to Columbus.

A few other people have sent me some comments about Mark, so here's what they have to say.

From Jay and Lori Wince:

I met Mark at Barley's Homebrew Competition in 2002 although it seems a lot longer ago than that. Since then I have seen him regularly in Columbus at Barley's or the Smokehouse and had great discussions about beer and life in general.

My fondest memories, though, are spending time together at the Real Ale Festival this past February and at the National Homebrewers Conference in June. We had a great time and drank a lot of great beer.

He has been a source of invaluable information for me and my brewing. I give at least some credit to Mark for my Bronze medal in this year's NHC. More than he knows, he helped me improve my technique and my confidence. Lori and I will miss him. The pictures are from the NHC in Chicago in June. We hope to see you soon. Take care.



Mark & Jay



Mark & Lori

From Frank Barickman:

I know that I do not know him that well, but from what I do know, he sure will be missed (or should I say that I sure will miss him). I personally looked forward to talking to him at every meeting (and other times) about technical brew issues and problems I experience in my brew activities. He was a great source for technical information and yet a down-to-earth guy at the same time.

From Pat and Larry from Dayton:

"Hey, Mark, Mark, where did you get that shirt?? Are you the cab driver that will be taking us back to our hotel???"

Editor's Note: You have to understand Pat & Larry. Larry is a seemingly normal person who happens to be married to the (self titled) Dayton Beer Bitch. Pat is usually outgoing and is a lot of fun to be around, but she is usually off the wall, especially when she is schockered (which seems to be most of the time I see her). Love ya Pat! Mark

Club Brew May 2003





Club Picnic
Leatherlips Yacht Club
July 2003

Captain Mike



Yes, that is really what it is above



The Group



SODZ MEETING

Monday, September 15, 7 p.m.

Shamrock Club
60 W. Castle Road, Columbus