



# The Grain Mill

*Publication of the*

*Scioto, Olentangy and Darby Zymurgists, Inc.*

September 2006

Vol. 12, No. 4

## THE PRESIDENT'S CORNER

*BY RICK DESHONE*

I always find the summer to be a hectic time. Between the children and all their summer programs, all the projects around the home, and of course the heat, my brewing activities slows during the summer months. I did manage to get a couple of batches in along with a mead, but I look forward to the fall and the cooler temperatures.

As summer draws to a close, it's good to look forward to another football season, the World Series, and of course regular SODZ activities. I feel very good about the growth the club has experienced over the last couple of years. The active core of the club is much stronger, and we are reaching critical mass where we can organize additional club activities.

There are fall competitions in Dayton, Cincinnati, and Cleveland. These can be great opportunities to judge, steward, or submit some brews for feedback. In addition, there are always opportunities with SODZ to get questions answered or get feedback on your beer.

The Iron Kettle III Challenge occurred on May 5 this year. Each team was given a set of ingredients to pull from, develop a recipe, name the style they were going to brew, and brew the beer. It was a good time for everyone, but now we approach the day of reckoning. Who will be crowned the champion of Iron Kettle III? The entries will be gathered and judged by an independent set of judges to determine which team best met their style choice. The winner will be announced at our September meeting.

I am asking for a couple of additional bottles of each entry, so all at the meeting can taste them. There we can choose the most popular beer without resorting to matching a style category. It should be fun.

The beers brewed this year are quite varied. Here are the recipes that I gathered at the event.

### **Biere de Garde – 5 Gallons**

10 lbs	Pale Malt
2 lbs	Light Munich Malt
4 oz	Amber Malt
11 oz	Special B
7 oz	Honey Malt
2.5 oz	Roasted Barley
.6 oz	Brewers Gold 60 Min
.8 oz	Northdown 10 Min

### **American Amber**

8 lbs	Pale Malt
2 lbs	Amber Malt
1 lb	Light Munich Malt
6 oz	Special B
8 oz	Honey Malt
2 oz	Roasted Barley
1 oz	Brewers Gold 60 Min
.5 oz	Amarillo 20 Min
.5 oz	Northdown 20 Min
.5 oz	Amarillo Dry Hop

*(C continued on p. 2)*

## SODZ MEETING

**Monday, September 18, 7 p.m.**

**Columbus Brewing Co.  
Brew House**

525 Short Street  
Use rear entrance

(Optional--Bring a folding chair)

## 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 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:

Mark Katona, Treasurer  
2574 Zebec Street  
Powell, OH 43065

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 e-mail, preferably in MS Word, and graphics in .jpg format to [bkatona@columbus.rr.com](mailto:bkatona@columbus.rr.com).

Current SODZ officers are:

### President

Rick DeShone  
[rdeshone@CTCODEWORKS.COM](mailto:rdeshone@CTCODEWORKS.COM)

### Vice President

Frank Barickman  
[fbarickm@columbus.rr.com](mailto:fbarickm@columbus.rr.com)

### Secretary/Newsletter Editor

Bonni Katona  
[bkatona@columbus.rr.com](mailto:bkatona@columbus.rr.com)

### Treasurer

Mark Katona  
[mkatona@columbus.rr.com](mailto:mkatona@columbus.rr.com)

### Membership Director

Don Croucher  
[donpam@copper.net](mailto:donpam@copper.net)

### SODZ Web Site

[www.sodz.org](http://www.sodz.org)

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### American Amber

10 lbs	Pale Malt
1 lbs	Light Munich Malt
1 lbs	Amber Malt
.5 lbs	Honey Malt
1 oz	Amarillo 60 Min
1 oz	Brewers Gold 60 Min
.5 oz	Northdown 20 Min
.5 oz	Northdown 5 Min

### Old Ale

8 lbs	Pale Malt
2 lbs	Light Munich Malt
1 lbs	Amber Malt
.5 lbs	Special B
.25 lbs	Flaked Barley
1 oz	Roasted Barley
1.5 oz	Northdown 60 Min
1 oz	Brewers Gold 60 Min

### English Mild Brown Ale

3.4 lbs	Pale Malt
.86 lbs	Light Munich Malt
.43 lbs	Amber Malt
.21 lbs	Special B
.10 lbs	Flaked Barley
.4 oz	Roasted Barley
5 oz	Northdown 60 Min

### Robust Porter

8.5 lbs	Pale Malt
1 lbs	Amber Malt
.5 lbs	Flaked Barley
.5 lbs	Honey Malt
.5 lbs	Special B
.5 lbs	Roasted Barley
.5 oz	Peated Malt
1 oz	Amarillo 60 Min
.5 oz	Brewers Gold 30 Min
.5 oz	Northdown 15 Min
.5 oz	Brewers Gold 15 Min
.5 oz	Northdown 5 Min

Elsewhere in the newsletter you should find some information on the AHA Club-Only Competition. This is the year that SODZ is going to medal in the COC. The style currently up is Stouts. If you have brewed a stout and would like to have it judged for the club-only competition, you will need to get it to Frank in time for the judging, which has tentatively been set for Sunday, September 17.

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*(Continued from p. 2)*

I'm sure that many of you have brewed since your last meeting. The venue was chosen for September in part because it allows us to bring in our homebrews for tasting and sharing. If you have a sample of what you have been brewing, please feel free to bring it to the meeting. The board is exploring a number of technical topics as well as activities in addition to our meetings.

We are working on a location for SODZ to do a homebrewing demonstration on November 5, which is the AHA Teach a Friend to Homebrew date. With a little coordinated advertising this year, we may be able to draw in the curious and convert some to the homebrew hobby. The board has been discussing a number of other possibilities for our schedule this year, and I think we can have a great year.

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#### MATT PAULSON'S 2006 STATE FAIR GOLD MEDAL WINNER

Matt has been an active member of the club for a number of years and has a reputation for brewing fine English style beers. He has won a number of medals & ribbons with his bitters as well as English style IPA's. This past summer, Matt won the gold medal at the Ohio State Fair with his special bitter. He has been kind enough to share his recipe with the club. I brewed one of Matt's recipes once before and was able to place the beer in the AHA regionals. I look forward to trying this one. - Rick

#### **Special Bitter**

7.5 lbs English pale ale  
0.5 lb Durst light Munich  
0.5 lb crystal 60L  
0.5 lb biscuit malt

0.6 oz East Kent Goldings 6.6% leaf 60 minutes  
1.25 oz East Kent Goldings 6.6% leaf 30 minutes  
1 oz East Kent Goldings 6.6% leaf 1 minute

1 tsp gypsum  
Irish moss

WLP002 yeast

60 minute 152°F infusion mash  
90 minute boil  
fermented at 68°F for 14 days, then kegged

OG: 1.045  
FG: 1.015

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# BEER & SWEAT

Cincinnati, Ohio

August 19, 2006



*Jeff Hornberger claims the first SODZ Medal*

After Frank Barickman's name was read numerous times as a medal winner, they cheered, "Lucci no more!"



*Frank Barickman & Mark Katona claim medals in the Belgian category*



*Frank Barickman's medal collection at the end of the evening--wow!*



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# SODZ Golf Outing

## Arrowhead Lakes Golf Course

August 13, 2006



The 3rd Annual 2nd Ever SODZ Golf Outing was organized by Don Croucher and held at the Arrowhead Lakes Golf Course in Sunbury.

There were five more golfers this year than last year. Once again, Mark Katona won the event.

Following the golf outing, Don and Pam Croucher hosted the golfers and SODZ non-golfers to a cookout at their home in Westerville.

Encouraged by the increased participation this year, Don is already planning next year's event.



Hours:  
Mon-Thurs: 11 a.m.-8p.m.  
Fri-Sat: 11a.m.-9 p.m.  
Sunday: 1 p.m.-6 p.m.

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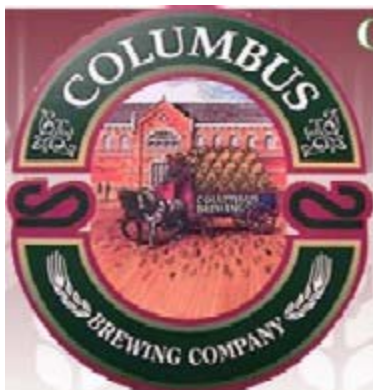
## CALENDAR OF EVENTS

Mark your calendars for these meetings and future beer events!

- Sept. 18 SODZ Meeting, Columbus Brewing Co. (Brewhouse in Rear of Building), 7PM  
Winners announced for Iron Kettle Challenge and COC (Stouts)
- Oct. 13 AHA Club-Only Competition Entries Due (Stouts)
- Oct. 14 Columbus AleFest, Columbus Convention Center (Date & Venue Change)
- Oct. 14 CMI's Oktobersbest Zinzinnati Competition
- Oct. 16 SODZ Meeting, (Location TBA), 7PM
- Nov. 4 Teach a Friend to Homebrew Day (Location TBA)
- Nov. 8 AHA Club-Only Competition Entries Due (Light Hybrid Beers)
- Nov. 20 SODZ Meeting (Location TBA), 7PM
- Dec. 16 SODZ Holiday Party (Rick DeShone's House)

## UPCOMING AHA CLUB-ONLY COMPETITION SCHEDULE

COC Category	SODZ Judging	AHA Due Date
BJCP 13. Stout	September 2006	10/13/06
BJCP 6. Light Hybrid Beer	November 2006	11/08/06
Low Gravity/Session Beers	February 2007	02/08/07
Scottish Ales	March/April 2007	TBA
Extract Beers	May 2007	TBA



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525 Short St.  
Columbus, OH 43215  
[www.columbusbrewing.com](http://www.columbusbrewing.com)

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## THANKS TO OUR 2006 BRITISH BEERFEST SPONSORS

Be sure to express your thanks to the following for their donations of sponsorships and raffle prizes in support of our 3<sup>rd</sup> Annual British Beerfest Competition:

Ale Fest

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