



The Grain Mill

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

September 2007

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The Presidents Corner

By Frank Barickman

Fall is almost here and the summer is over. Fall is a great time to brew. No more 70 degree ground water! Ask yourself, "when is the last time I brewed a beer?" No excuses, has it been awhile? Why not brew a batch for the upcoming holiday season! Not sure what to brew? Barley Wine, Russian Imperial Stout, and Weizenbock always taste good during a cold winter night! Take a look at the SODZ recipe box. There are many ideas to start from. Speaking of which, the SODZ recipe box is becoming quite dated and could use some fresh recipes. Why not submit something to Rick DeShone and have him post it.

SODZ members have much to look forward to this fall. September 15 is the 2nd Annual Columbus Microbrew Fest at the North Market, it also the DRAFT (Dayton OH brew club) Beerfest Competition. September 17th is the return of the SODZ monthly meetings (Chris Allmont has good stuff planned for upcoming meetings), September 20th is a tapping party at GB (6:30pm). October I believe we are going to try and meet at Weasel Boy Brewing, October 27 is the CMI Oktoberbest homebrew competition. November tentatively will be "Teach a Friend to Brew Day" again at the Biersch with a follow-up monthly meeting where we can sample the libations. Finally, December will be the annual Christmas party.

As the 2008 rolls in, SODZ will have lots to do! A quick list of events includes the 5th Annual British Beer Fest, AHA National Homebrew Conference in Cincinnati, and possibly the AHA NHC regional judging here in Columbus OH. SODZ will be taking the lead role in organizing the hospitality suite at the NHC. The hospitality suite is kind of a "hub" for the whole conference. The suite is open most of the day (and night!) and conference attendees can stop by and enjoy a seemingly endless supply of beer and snacks. SODZ will be responsible for signing up other homebrew clubs to staff the suite and provide beverages and snacks. We will need volunteers to make sure this runs smoothly. Again, it will be quite a busy yet exciting time for SODZ!

The NHC conference hotel is booking quick! If you are planning on attending I suggest you make your room reservations now. Rick D and I attended a planning meet last month and were told that the official hotel is already 50% booked!

Good Brewing!

**September Meeting
Barleys Ale House #1
Monday, 17th
7:00 PM**

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:
Kris Huckaby, Treasurer
3190 St. Bernard Circle
Columbus, OH 43232

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 rdeshone@columbus.rr.com.

Current SODZ officers are:

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Chris Alltmont

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Secretary/Newsletter Editor

Rick DeShone

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SODZ Web Site

www.sodz.org

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Mon-Thurs: 11 a.m.-8p.m.
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Sunday: 1 p.m.-6 p.m.

From the Vine

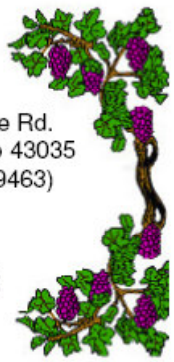
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Beer in the Czech Republic

By Rick DeShone

The second destination on my beer tour this spring took me into the Czech Republic. Initially I started in Praha and then heading back to Germany, stopped in Pilsen. Finally I had a chance to have fresh local Bohemian Pilsner with all the crispness and fresh hops. I tasted a lot of good beer in my short trip including a surprise or two.

Praha is a beautiful old European city. It sustained less damage than any of the German cities during the World Wars. There is plenty of old architecture, museums, castles, and stunning cathedrals. Like most European cities there is plenty of safe mass transit, so it's easy to get around



the city. It would be easy to spend more than the two and a half days I had there.

The first brewery I toured there was Staropramen. This is a brewery that has much of its infrastructure dating back to the communist

era. It was acquired by Inbev a few years back and is undergoing a lot of capitol influx – new fermentation tanks, a start of the art brewery were being installed while we are touring.

Staropramen is brewed with a double decoction mash. The malt flavor profile is rich, full and grainy. One thing that struck me by surprise was a note of diacetyl in the flavor. I had an opportunity to sit with the head brewer over dinner. I asked about the flavor note and he indicated it was there on purpose. They watch it, they measure it, and strive to hold it within range. At one time when they dropped it too low, there were a lot of complaints that they were messing with their recipe. Overall this is a very refreshing beer.



My other surprising find in Praha was at a bar in the old town. I stepped under an awning at an outside bar and ordered a Pilsner Urquell. While I was drinking it, two older gentlemen sat a table next to me and ordered a goblet of a dark beer.

They then commenced a political argument that I could not follow since it was in Slavic, though it involved a lot of gesticulation. I called the waiter and said I wanted one of those. The beer was called Master, and oh, what a kind master it would be. I was trying to decide if it was a Baltic Porter or a Russian Imperial Stout. It was probably 8.5 – 9% alcohol. When I asked the waiter who brewed it, he said Pilsner Urquell. I thought it might have been a language barrier, but the next day when we toured Pilsner Urquell I learned about a pilot brewery that was supplying local establishments with two Master brand brews. Another popular brand of pilsner there is Kosaviche. It seems to have very good market penetration, and I would expect to see it exported over here in the near future.



After Praha we traveled to Pilsen and had had one of the best brewery tour I have ever experienced. It was of course at Pilsner Urquell. They were purchased a few years back by SAB. SAB seems to understand the heritage of the

brand and invested extensively in the facilities. The visitor's center is well conceived and depicts a lot of history. The tour itself included one of the best descriptions of the brewing process including triple decoction and why it is important to their beer. There were wonderful graphics along the tour giving details of equipment and volumes.

The guides were very knowledgeable, and the premises were very clear and well maintained. The tasting room, gift shop and meeting facilities are clear indications that they get it. I highly recommend anyone get here if you find yourself anywhere in the vicinity.



After touring the modern brewing facilities, we went into a historical room that housed some of the treasures of this historic brewery. Amongst them we a pounded copper kettle that looked more like a cool ship which dates back to the 1500's. From there we were taken into the caves to see the old brewing technique – open wooden fermentors in the 50-degree caves.



Whether propaganda or not, our guide said that they continue to brew batches down here to compare the beer with that coming from the modern facilities upstairs and insure they are not drifting from the original style. All I know is that this is beer geek heaven. We were then escorted through caves filled with wooden barrels of beer that was lagering. On the way down one of the isles, an associate tapped one of the kegs and poured glasses as we passed. We were then lead to a tasting room in the caves. Wow! Fresh unfiltered Pilner Urquell, straight from the barrel is an amazing beer.



From here we were off back to Germany for many other fine beers and experiences, but I will never forget this tour or the taste of Pilsner Urquell I had down in the caves. We were supposed to head off for lunch, but I talked our guide into one more glass before I left. Just in case there was any doubt that I wasn't really in the Czech republic, I thought I would share one more picture of Bev from our group with the second tour guide for our group.



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UPCOMING AHA CLUB-ONLY COMPETITION SCHEDULE

COC Category SODZ Judging AHA Due Date

Bocks Sept./Oct. 2007 TBA

Pilseners Nov./Dec. 2007 TBA

Dark Lagers Jan./Feb. 2008 TBA

Perfect Porter Challenge March/April 2008 TBA


Extract Beers May 2008 TBA

Mead August 2008 TBA

Imperial Anything Sept./Oct. 2008 TBA



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FROM THE VINE

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CALENDAR OF EVENTS

Mark your calendars for these meetings and future beer events!

September 17, SODZ Meeting, Barley's Ale House #1
September 15, North Market Ale Fest
September 15, Dayton Beerfest Competition
September 20, Festbier Tapping Party, Gordon Biersch
October 1, Entries Due, Club Only Competition - Bock
October 15th, SODZ Meeting, Location TBA
October 27, Oktobersbest Zinzinnati Competition
October 28, Wizard of SAAZ Competition
November 3, Teach a Friend to Homebrew Day
