



By:
Frank Barickman



Here it is, yet another month, where to begin. The SODZ homebrew club is still busy even though we have been on summer break. SODZ had a great showing at this year's Ohio State Fair Homebrew competition. Congrats to Bob Breckler for winning best of show (and a few more awards). Also congrats go out to fellow SODZ members who won or placed in flights: Scott Brandewine, Vic Gonzales, Dan George, Sean Dawson, Jeff Hornberger, Matt Crill, Jeff Lewis, Bill Bopp, and Frank Barickman. SODZ swept the IPA category and in total took 23 awards. Also congrats to A.j. Zanyk for winning BOS in the OSF wine competition.

The annual picnic was held the day after the OSF at Leather Lips Yacht Club. Thanks to our Commodore, Mike Mirarchi for hosting us. Also thanks to Bonni for organizing the food and Mark, Steve, and Kris for doing the grilling. As always, there was too much food and many gallons of good homebrew. The AGB had

his/her chance to shine that day with their interpretation of an all-grain weizen beer. As it turns out, I believe most of the extract versions were rated higher by popular vote. Who knew! Jeff, I will leave you alone on this one, you know who won. It's your turn to pick the extract challenge beer.

“SODZ members should consider attending in the future”

SODZ members also participated in the Mountain Brewer Open in Huntington, WV. Congrats to Dan George for getting honorable mention in the best of show round with his Russian Imperial Stout. I was also lucky enough to win a couple of awards. MBO does a nice job with their competition and puts on a party with a pig roast, commercial beer, and public gathering after judging. SODZ

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Scioto, Olentangy, & Darby Zymurgists, Inc.

The Grain Mill

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members should consider attending in the future.

Beer and Sweat 2008 was a blast this year, but I am biased. I had a pretty good year. I took 8 kegs and managed 3 firsts and 3 seconds. Not a bad day. I also managed to win runner up BOS (they give an award for this), with my Out of the Office Mild (the may be a more colorful name, but that does not need to be in print.) It was only 10 days old.

Finally, reports are coming in about the SODZ night with the Clippers. Sounds like Rick DeShone organized a great outing. I am not sure I am a fan of deep fried pbj, but hey, if you like it go for it. I am still waiting to hear who ate the most dogs. Also, if you have not noticed, SODZ.org has been updated. Rick DeShone secretly put the new design online in August. Looks great and I am sure there is more changes coming.

I am very happy to announce, SODZ will be hosting the Nov/Dec American Homebrewers Association Club Only Competition at Weasel Boy Brewing. The competition will celebrate the hop and accept entries for IPAs only. We anticipate receiving about 75+ entries from homebrew clubs across the nation. This should be a great event, more to come in the upcoming months.

This should be an exciting fall and upcoming

Celebration of the Hop

As SODZ continues to grow so do the opportunities for our club. As an AHA registered homebrew club we have the privilege of hosting the November / December 2008 Club Only Competition "Celebration of the Hop". This Club Only Competition will cover all BJCP 14 styles. This includes English IPA, American IPA and Imperial IPA. The judging will take place on December 6th at Weasel Boy Brewing Co. and entries are due from November 19th to the 28th.

At the next SODZ meeting on September 15th we will cover IPAs for the style spotlight to get everyone fired up for the COC. Frank will give his interpretation of the style and Vic will give his. There will be several examples available for sampling during the demonstration.

This Year SODZ has done well in competition with our IPAs. We swept the Ohio State Fair by taking 1st 2nd 3rd and 4th we also took two of three in NHC East regionals. SODZ has taken first at other competitions including British Beer Fest and Beer & Sweat this year.

Last year SODZ finished a disappointing 25th in the 2007-2008 AHA Club of the Year award. This year we could finish in the top ten if we could win a few COC and have a good showing at NHC Regionals and Nationals. We can't win competitions if we don't enter so start making your best IPAs now for the November / December COC.

Here are some links to the AHA website for all the rules and complete schedule of Club Only Competitions. I included links to some sites that have hops for sale by the pound (good IPAs have a lot of hops). The new 2008 crop is for sale and I recommend getting everything you need now.

AHA COC Website

<http://beertown.org/homebrewing/schedule.html>

Hops Direct

<http://www.hopsdirect.com/>

Fresh Hops

<http://freshhops.com/>

*"SODZ
will be
hosting the
Nov/Dec
American
Home
brewers
Association
Club Only
Competition"*

Meeting Agenda

7:00 Intro/Welcome
Old Business / Recap of summer activities

Officer Reports

Style Discussion IPA –
(Vic and Frank)

BJCP Description

Vic Recipe
(and interpret)

Frank Recipe
(and interpret)

Samples

New Business—
Upcoming Events

Club Only Comp.

Off Flavor of the month -Diacetyl
Chris Allmont present
(Frank has butter extract)

Tech Talk – Mead

Club Judging
Imperial Anything

Open Floor – Questions?

Meeting Location

Monday September 15th
7:00 pm

COLUMBUS
1414 Polaris Pkwy.
614.885.1800 TEL



September–October 2008

Schedule of Events

Sun	Mon	Tue	Wed	Thu	Fri	Sat
14	15 <i>SODZ Meeting</i>	16	17	18 <i>Gordon Biersch Tapping</i>	19	20 Mark Snider At Weasel
21	22	23	24	25	26	27 <i>AHA Rally at Bell's</i>
28	29	30	1	2	3	4
5	6	7	8	9 <i>GABF</i>	10 <i>GABF</i>	11 <i>GABF</i> <small>COC Imperial anything entries due</small>

- September 15th– Sodz Meeting at BJ's Polaris
- September 18th– Tapping the festbier at Gordon Biersch
- September 20th– Live Music at Weasel boy brewing
- September 27th–AHA Rally at Bell's brewery
- October 9th–11th – GABF
- October 11th–Club only Competition Imperial Anything

The All Grain Brewer

All grain brewer here again. Hope everyone had fun at the SODZ picnic. It was a nice day. So, Jay didn't like my beer. It's not the first time. It was my first attempt at wheat, and I wasn't happy with some of the temperatures that I hit while brewing, but I did make it to the challenge. Maybe my next wheat will turn-out better. At least it wasn't made from syrup. So I have a buddy who is getting into kegging, and I thought, well this might be a good topic for me to discuss this month. So here it goes.

Force carbonating a keg

- transfer carboy to keg. Put CO2 cap on keg. (I usually fill and release pressure 4 or 5 times to make sure all air is out of the keg). Put full keg in refrigerator for 12 hrs (Cold liquid absorbs much more gas).
- Put CO2 tank on a table or on something higher than where you are sitting because when you are force carbonating you do not want any beer going up your CO2 hose into your regulator or the tank.
- Usually a good CO2 keg pressure is around 12 psi (depends on the beer style). I usually force carbonate a little higher maybe 14 psi.
- Sit in a chair, put a towel on your lap (keg is cold), attach CO2 line, lay the keg across your lap with CO2 connection up (again we do not want beer up the hose), and rock the keg for about 10 minutes. You will hear the gas coming out of the bottle and bubbles going into the beer. After about 10 minutes you will hear no more sound.

Now the beer is force carbonated, and you are good to go. I always find that the carbonation level is better the next day.

Also I always remove my gas in fitting from my CO2 tanks gas line and spray some Star San inside because there is always a little beer that gets in the line. that's why you should always have the tank higher than the keg. Again, do not get any Star San in the regulator. I only try to get Star San in about the last foot of the CO2 hose. Then let it drip dry. You can also blow the line out with CO2 as well.

Here's another observation. Isn't the club big enough to have meetings all year long? Do we really need to take the summer off? Of course the picnic could count as the July meeting. The All Grain Brewer has spoken.

“F.U. O-Ring” Schwarzbier

By, Jeff Lewis

I mourned the passing of GB’s Dunkles, but quickly found a new favorite in its replacement, the Schwarzbier. The Schwarzbier is the darkest and roastiest of the dark lagers and I recently made my first batch. The name of my beer alludes to an o-ring failure that occurred at the most inopportune time. Near the end of a very long brew day, I stared in horror as my semi-cooled wort began flowing onto the floor. I shut off the pump and closed the nearest valve to reduce the leak somewhat. I still needed to cool/re-circulate further and this meant the hose had to be changed out while there was plenty of wort in the pipeline. While wort continued to pool on the floor, the foulest language spewed forth even faster as I realized what needed to be done. I scavenged two quick disconnects from other equipment and sanitized them along with a new hose. With no valves in place to isolate the leaking hose, I called in my wife for assistance and explained to her the unpleasant task ahead to change out the hose while the equipment was full of wort. We discussed the mechanics of the switch and she agreed to not let go of her end even if she got doused (I may have downplayed the odds of this occurring slightly). Amazingly, the switcheroo went quite smoothly (at least for me) and I lost about ½ gallon of wort in total including the initial leak. Serendipity intervened however as my efficiency had unexpectedly increased (in hindsight due to a finer crush) and nearly perfectly offset the lost wort. In the fermenters, I was able to dilute back to my target volume *and* gravity. F.U. O-Ring!

According to BJCP, the Schwarzbier is “a dark German lager that balances roasted yet smooth malt flavors with moderate hop bitterness.” Sounded pretty good to me, but having never brewed it before, getting started was a challenge.

Schwarzbier Tale of the Tap

(Style guidelines from BJCP.org)

OG/FG: 1046-1052/1010-1016

IBU: 22-32

SRM: 17-30

ABV: 4.4-5.4



Continued on pages 5, 6 & 7

“F.U. O-Ring” Schwarzbier

By, Jeff Lewis

I don't brew nearly as much as I'd like and often have to rely on outside sources as much or more than my own experiences. I try to do some research and rely on a number of sources including various brewing texts, the internets, BYO and Zymurgy, brewing buddies, and our local braumeisters. I usually don't have too much trouble settling on base malts, but specialty grains and hop schedules are where I need guidance. I look for common themes in the types and typical proportions of specialty grains and hops used in numerous sources. The good news on brewing a new style is that there are a dizzying array of recipes available for any beer you want to make. The bad news is that some of them suck (or at least they don't make the beer they purport to make).

I never liked not having a very good way to vet the recipes I came across, and I always dreaded wasting a batch on an unproven recipe. Enter “Brewing Classic Styles” by Jamil Zainasheff and John Palmer. This is far and away my favorite compilation of recipes. Not only does JZ provide winning recipes and keys to the style, but he also discusses in detail the characteristics of the actual beer that the recipe will create. Since I typically use these recipes as a jumping off point, this is extremely helpful as it gives a sense of what the beer would be like without any modifications. I can then make educated guesses about what is needed to change it more to my own tastes.

For my Schwarzbier, “F.U. O-Ring”, I used Jamil's recipe for the starting point of my brew. He uses crystal and aggressive additions of chocolate, roasted barley, and Carafe Special II (dehusked) admitting that his recipe is too roasty for the style. Based on this information I wanted to reduce the roasted barley. In deciding how much to lower it, I had to make some guesses about what “too roasty” meant, but it seemed clear to me that it would need to be a significant reduction. Fortunately, I had recently brewed an ale that had a roasted barley addition that lent nice roast and chocolate notes to the beer. Using this as a guideline, I decided to reduce the roasted barley addition by two-thirds to 0.8% of the grist. Because I wanted to simplify the recipe and rely more on my favored Carafa which seems to belong more in this German lager, I eliminated chocolate malt from the grain bill and increased the Carafa accordingly. Finally, I needed to make a decision about the crystal malt. In my thinking, the crystal in part serves to counterbalance the roastiness and perceived bitterness contributed by the roasted barley. Having greatly cut down the roasted barley addition, I felt that a modification of the crystal was needed as well. Of course, this train of thought was all premised on an assumption that the original recipe had a desirable ratio between the various specialty grains that should be maintained. This is where it's nice to have some confidence in the recipe source. I used the ratio of crystal to total dark grains and crystal to roasted barley to set some parameters. Maintaining the ratio of crystal to the total of all of the dark grains dictated lowering the crystal to 3.3% of the grist in the modified recipe. Maintaining the ratio of crystal to just the roasted barley required a reduction to 1.4%. Hedging my bets, I decided to take the middle of this range and set my Crystal addition at 2.4%.

“F.U. O-Ring” Schwarzbier”

By, Jeff Lewis

Your own experience and familiarity with specialty grains will of course be your best guide, but in my circumstance of wanting to modify a new (but trusted) recipe for a never before brewed style, the above did a reasonable job of keeping the resulting beer on track and produced a gold at the Ohio State Fair.

My last modification was unintentional as I accidentally reversed the proportion of Munich and Pilsner malts. So much for trying to be scientific about the process! Both base malts were still well within typical parameters for this style, however, and as I liked the outcome, I plan to keep this base malt proportion for future batches.

Despite the greatly reduced roasted barley, the batch was still a bit too roasty and on the cusp of being too dark. Some astringency also came through. Chris Allmont suggested adding the dark grains only during the Vorlauf to mellow this out, and I plan to try this as well as a further reduction in the dark grains on the next iteration.



Final Lessons Learned

- Marry someone who doesn't mind getting sprayed with wort now and then.
- A small amount of roasted barley goes a very long way.
- Don't ignore quick disconnects that are difficult to connect or show other signs of wear. Your o-rings may be ready to break.
- Size 40 o-rings are 10 for \$2 at Home Depot (thanks Vic!). They fit the Colder quick disconnects nicely and I have brewed on them since with no problems. If one fails or shows signs of wear, replace it. While you're at it, why not replace them all assuming they are the same age? Clean the body of the quick disconnect so that there is no grime in the o-ring groove. This will prevent unnecessary wear and allow the o-ring to seal properly.

Comparison of Specialty Grains in Original and Modified Recipe

Specialty Grains in Original Recipe	Specialty Grains in “F.U. O-Ring”
Crystal 4.2%	Crystal 2.4%
Chocolate 4.2%	Chocolate 0%
Roasted Barley 2.4%	Roasted Barley 0.8%
Carafa Special 2.4%	Carafa Special 6.4%

Brewpub 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	River Mink Mild Brown	Ohio Honey Wheat	Oatmeal Stout	Bombshell Blonde	Lift Light
Hefeweizen	Ornery Otter Blonde	Apricot Ale	Frambwa	English Stout	Xtra
Czech Lager	Brown Stoat Stout	Pale Ale	Scottish Ale	Pale Ale	Hefeweizen
Märzen	Plaid Ferret Scottish	90 Shilling	Pale Ale	Centennial IPA	Pale Ale
Schwarzbier	Dancing Ferret IPA	1859 Porter	Russin Imperial Stout	House Pale Ale	Necessity IPA
Festbier	Blackfooted Porter	Columbus IPA	Wheat Ale	Scottish Ale	Red Ale
	White Weasel Wheat		Pilsner		Nut Brown
	Wezel Junge Kolsch				Cole Porter
					Dopplebock

F.U. O-Ring!

Batch size: 5.5 gal

OG 1051

FG 1012

SRM 30-40

IBU 30

Efficiency: 68%

Pilsner Malt	5.8 lb
Munich	4.4 lb
Carafa Special II	0.72 lb
Crystal	0.28 lb
Roasted Barley	0.09 lb

Magnum, whole 13% AA 0.55
oz at 90 minutes

Hallertauer, whole 4% AA 0.45 oz at 20 minutes

Hallertauer, whole 4% AA 0.69 oz at 0 minutes

Yeast: Wyeast #2124

Water: Carbon filtered
tap water Pitched yeast at
53 F and inject pure O2

Fermentation: 48 – 50 F
with a 2 Day diacetyl rest
at 56-58

Lagering: 33 f for 4 weeks
or until thirsty

By, Jeff Lewis

Tappings

**CELEBRATE 20 YEARS OF
FRESH FOOD AND
GREAT BEER!**



September 18th
5:30 pm—8:00 pm
Tapping party for the Festbier

Live Music

Weasel Boy
Brewing Co.



Classical Guitarist
Mark Snider
Saturday Sept. 20. 8:00 pm

2008 Hop Season

So how are everyone's hops doing? Mine? Well I have already harvested 10 oz of Chinook, and 10 oz of Cascade. My vines mature pretty early, and I started harvesting in late July. My vines get full sun, which is important to vigorous summer growth. I probably have about 2 more ounces of Chinook left, and about 4 more ounces of Cascade. One bummer of the summer is that my cheap pole for my Cascades pulled out on of my big vines, so I probably lost about 1/5 of my crop. One thing that has happened with my Cascade, after 3 years is that it put out seeds meaning that this is a male plant which is not suppose happen. Now I can start growing funky Ohio hop varieties. Another thing of interest was on day I was inspecting my vines and a 24" snake was rapped around it. I did not touch



him, as it was the height of Japanese Beetle season, and they are my worst enemy. I do not use pesticides on the beetles, and I just pick them off and crush them with much pleasure. I planted two other vines this year: Sterling and Kent Goldings. Both vines have done well, and have a handful on cones on them. I'll wait until next year to make an opinion on them. I have an opinion on my 5th vine, which is a Saaz. My opinion is that its like a person who does not want to get off welfare. It takes up space and water and gives back nothing. It will be dug up before the season. Maybe I'll pass on the worthless vine, and maybe it will perform in your yard. My Silver Medal American IPA at the State Fair this year was made from my homegrown Cascade and Chinook vines, so homegrown hops can produce good beer.
By Dan George



North Market Microbrew Festival

The third annual Columbus Microbrew Festival is this Friday and Saturday at the North Market. There will be seven breweries from Columbus and surrounding areas serving over 30 different beers at the event. Friday night the event will be held outside under the awning in front of the North Market from 5:00pm to 9:00pm. Saturday the event will be held inside on the second floor of the market starting at noon and ending at 7:00 pm. Discount coupons for \$2.00 off are available at each participating brewery starting September 1st. There are rumors of some 5 year old barley wine and other surprise specialty beers at the festival this year. See the list of this years beers on the right.

Barley's Brewing Company

1. Barley's Rye IPA
2. MacLenny's Scottish Ale
3. Barley's Raspberry Wheat

Barley's Smokehouse & Brewpub

1. Barley's Pale Ale
2. Barley's Pilsner
3. Double Dog Dare Imperial IPA (two tickets)

Columbus Brewing Company

1. Pale Ale
2. IPA
3. Nut Brown
4. Batch 1000
5. Ohio Honey Wheat
6. Apricot

Elevator Brewing Company

1. Procrastinator – Doppelbock (two tickets)
2. Hu-bris - Vienna Lager
3. Xtra – Kolsch
4. Bleeding Buckeye - Red Ale
5. Three Frogs - I.P.A – 2 tickets
6. Oktoberfest - Seasonal Brew

Gordon Biersch

1. Golden Export
2. Czech Lager
3. Marzen
4. Schwarzbier
5. Hefeweizen
6. Dunkles

Hoster Brewing Company

1. Hoster Gold Top: German Dortmunder Lager
2. Frostop Root Beer 1 ticket:

Weasel Boy Brewing Co.

1. River Mink Mild Brown Ale
2. Dancing Ferret India Pale Ale
3. Plaid Ferret Scottish Ale

SODZ Meeting Schedule at a Glance

September 08

Date: 9-15-08
Location: BJ's
Time: 7:00 pm
Style: IPA
Tech Talk: Mead
Off Flavor: Diacetyl
Judge: Imperial Anything
Other:
Other:

October 08

Date: 10-18-08
Location: Weasel Boy
Time: 12:00 pm
Style: High Gravity
Tech Talk: Sanitation
Off Flavor: Medicinal
Judge: Open
Other:
Other:

November 08

Date: 11-17-08
Location: Gordon Biersch
Time: 7:00 pm
Style: Belgian/French
TechTalk: Yeast Starters
Off Flavor: Oxidation
Judge: IPA
Other: Teach a friend
Other:

December 08

Date: TBD
Location: TBD
Time: TBD
Style: N/A
Tech Talk: N/A
Off Flavor: N/A
Judge: N/A
Other: N/A
Other: N/A

January 09

Date: 1-19-09
Location: Old Bag of Nails
Time: 7:00 pm
Style: High Gravity 2
Tech Talk: Open
Off Flavor: Estery
Judge: Belgian / French
Other:
Other:

February 09

Date: 2-16-09
Location: TBD
Time: 7:00 pm
Style: Extract Beers
Tech Talk:
Off Flavor: Sour / Acidic
Judge: High Gravity
Other: Officer Nomination
Other: British Beer Fest

March 09

Date: 3-16-09
Location: TBD
Time: 7:00 pm
Style: Euro Amber Lager
Tech Talk: Lagering
Off Flavor: Light Struck
Judge:
Other: Officer Elections
Other:

April 09

Date: 4-20-09
Location: TBD
Time: 7:00 pm
Style: Mead
Tech Talk:
Off Flavor: Astringent
Judge: Extract beer
Other: New Officers
Other:

May 09

Date: 5-18-08
Location: TBD
Time: 7:00 pm
Style: Belgian Strong
Tech Talk:
Off Flavor:
Judge:
Other: Big Brew
Other:

Sodz Info

The Scioto, Olentangy and Darby Zymurgist, 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, and graphics in jpg format to vicgonzales@sbcglobal.net

Club Officers

President

Frank Barickman

fbarickman@columbus.rr.com

Vice President

Chris Alltmont

rcalltmont@aol.com

Secretary/Newsletter Editor

Vic Gonzales

vicgonzales@sbcglobal.net

Treasurer

Kris Huckaby

kristen.huckaby@gmail.com

Membership Director

Bonni Katona

bkatona@columbus.rr.com

Treasurer Information

Dues may be mailed to:
Kris Huckaby, Treasurer
3190 St. Bernard Circle
Columbus, Ohio 43232

Membership Director

Membership Application
may be mailed to:
Bonni Katona,
Membership Director
2574 Zebec Street
Powell, Ohio 43065

Membership Application

SODZ Membership Application

Name _____

Address _____

Phone _____ Age _____

E-mail _____

Homebrewer yes/no _____ How Long _____

Make Checks payable to: SODZ

Bring this application to the meeting or send it to:

Bonni Katona
2574 Zebec Street
Powell, Ohio 43065

AHA Club Night Recap

By: Frank Barickman

For those of you who missed Club Night at the AHA National Homebrew Convention this year, it was definitely a “should have been there” event for any home brewer. Lots of good homemade beer, many different personalities, and even a wardrobe malfunction or two! SODZ made quite a showing at club night. I have received some great information from a private source that I would pass along.

For those of you who are not aware of it, the Pissoir d'Or (Golden Urinal) is given out at every AHA NHC. The Pissoir d'Or is awarded to the club that “officially” brings the most beer to the conference. Kegs that are brought to the conference but not officially checked with the cellarmaster do not count (believe it or not there is quite a bit of ‘private stash’ kegs brought!) This year the Rocket City Brewers from Huntsville, Alabama won the award. They were a nice group of people and had some great beer! RCB put a lot of effort into bringing that many kegs from AL. They won with an official keg total of 40.

What is not known or announced is that the local organizing clubs are not allowed to win this award. I have attached the official keg counts that were logged from the cellarmaster. SODZ great job! We as a club should be proud to have such a strong showing! I am actually bummed we did not beat AABG!

Notice DRAFT at 2 kegs. Those were not Gordon’s. When Gordon was asked at club night where they could taste some of his beer? He kindly graciously responded, “if you want to drink my beer, judge Best of Show.”

Club	Kegs	Club	Kegs	Club	Keg
BBL	84	PRIME	16	BFD	8
RCB	40	CRAFT	14	FOAM	8
AABG	39	RLB	14	MHL	8
SODZ	36	MALT	13	MECA	7
LAGERS	27	SNOBS(OH)	11	SNOBS	7
CMI	23	THC	11	CARBOY	6
MCB	23	ASS	10	GHHA	6
CCAR	22	CASK	10	UNYHA	5
FBI	18	CBS	10	HTC	4
FORD	18	KGB	10	HB&A	4
MCM	18	CRABS	9	SHIT	3
BOCK	16	FOSSILS	9	TRASH	3
BOOZE	16	UKG/BUZZ	9	DRAFT	2
BURP	16				

Sponsors



Gordon Biersch



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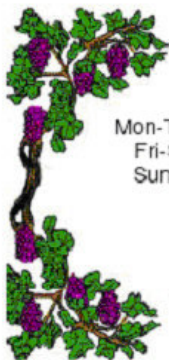


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From the Vine

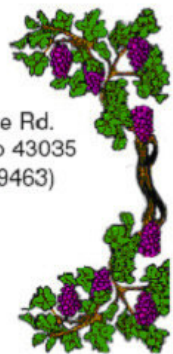
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Columbus Pale Ale • Columbus Lager • Columbus IPA
Columbus Heavy Wheat • Columbus Specialty Ale



Columbus Brewing Company is located in the capitol city's historic Brewery District and is the proud conservator of a beer-making heritage that dates back to the 1800's. We use only the highest quality ingredients - many locally harvested - to bring you the best in hand-crafted brews. Look for our award winning beers at your local grocery store and be sure to try our other seasonal selection on draft at fine restaurants and pubs throughout Ohio.

614.224.3626 • contact@columbusbrewing.com



Brews Cafe



great times!