

The Grain Mill

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



President's Corner
September 2010
By Vic Gonzales



My two favorite things start in the fall, football and SODZ meetings. Summer is always fun but I'm ready for the cool fall brewing weather to get here so I could start my ambitious fall brewing schedule. I plan to not make so many IPAs and hoppy beers this year (ha, I say that now) and focus on more specialty beers. I have been putting together a recipe for an Old English Porter brewed with brown malt, smoked malt and Brettanomyces. I also want to experiment with smoking my own malts and maybe hops for some rauchbiers and smoked porters. I also want to try to make some really high alcohol beers in the range of 18 – 20% ABV. I still plan to make stylistic beers like 70/- and hefes but I want to try some unusual stuff as well. The next SODZ meeting is at Old Bag of Nails in Westerville. We

will be meeting on the third floor at 7:00 September 20th. OB of N is homebrew friendly, but please keep it discreet as you enter the restaurant. Scott and I put together some interesting meetings with decent content including a talk from a historian that focuses on the brewery district. Our style discussion will be on Pilsners this meeting, and hopefully Old Bag will have some good examples for us to try.

In September we also have the Columbus Microbrew Fest, and once again SODZ will have a table at the event to promote the club and the homebrewing hobby. The North Market gave us a prime location this year for our table and we will need people to volunteer some time to talk to people about homebrewing and the club. I will put a call out for volunteers on the Yahoo group. The North Market

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has also asked us to be prepared to help pour beer if any of the breweries need help. Octobers Meeting will again be at Weasel Boy brewing company on October 9th at 2:00. SODZ will supply the brats and buns but members will need to bring a side to share. This is also a family and homebrew friendly event so make sure you bring some homebrew and feel free to bring your family. We will have a formal meeting and will be judging Strong Ales for the club only competition. We will announce the exact time of the meeting next month but I need to first confirm the time with Jay and Lori.

Brew Pub 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 | Ornery Otter Blonde | Ohio Honey Wheat | Raspberry Wheat | Oktoberfest | Fraoch with Honey Ale |
| Hefeweizen | White Weasel Wheat | Apricot Ale | Rye IPA | Auric Ale | Over & Back IIPA |
| Czech Lager | River Mink Mild Brown | Pale Ale | Ol' Ron's Surly Oatmeal Stout | Pint O Joe | Icebox Eisbock |
| Märzen | Plaid Ferret Scottish | 90 Shilling | MacLenny's Scottish Ale | Alexander's Russian Imperial Stout | McCrackin's Dunkel |
| Schwarzbier | Brown Stroat Stout | 1859 Porter | Pale Ale | Centennial IPA | Heiferweizen |
| <i>Seasonal</i> | Dancing Ferret IPA | Columbus IPA | Pilsner | MacLenny's Scottish Ale | Flying Hydrant Light |
| Fest Bier | Das Frettchen Oktoberfest | Eyr Der, Eyr Der (Red Rye) | | Pale Ale | Elevator Xtra |
| | Blackfooted Porter | | | | Mogabi |
| | | | | | Bear Ass Pale Ale |
| | | | | | Three Frogs IPA |
| | | | | | Bleeding Buckeye Red Ale |
| | | | | | Dirty Dick's Nut Brown Ale |
| | | | | | Dark Horse Lager |
| | | | | | Procrastinator Doppelbock |

Meeting agenda

7 pm Start

Officer Reports

Style Discussion:
Pilsners

Brewery District History

Adjourn

Meeting Location

Old Bag Of Nails Pub
24-26 North State Street
Westerville, OH 43081



Sept–Oct 2010

Schedule of Events

- 9/16 Fest Bier Tapping at Gordon Biersch
- 9/20 SODZ meeting at the Old Bag of Nails Westerville
- 9/24-9/25 Columbus Microbrew Fest at the North Market

| Sun | Mon | Tue | Wed | Thu | Fri | Sat |
|-----|-------------------|-----|-----|------------------------|-------------------------------|----------------------|
| 12 | 13 | 14 | 15 | 16 <i>Fest Bier</i> | 17 | 18 |
| 19 | 20 <i>SODZ</i> | 21 | 22 | 23 | 24 <i>Cbus MicroBr</i> | 25 <i>ew Fest</i> |
| 26 | 27 | 28 | 29 | 30 | 1 | 2 |
| 3 | 4 | 5 | 6 | 7 | 8 | 9 |
| 10 | 11 | 12 | 13 | 14 | 15 | 16 |

A Word From the VP

Summer is coming to an end and it is once again time for the monthly SODZ meetings. Most of the meetings will be on the 3rd Monday of every month, but there will be some exceptions. We are trying to keep the meetings educational and informative, so if there is a subject or topic you would like to see discussed, please let me know. The September meeting will be at the Old Bag of Nails in Westerville on the 20th. We meet on the 3rd floor and the meeting starts at 7:00 p.m., but please come early and enjoy dinner beforehand. The style discussion for this meeting is going to be Pilsners done by Jeff Lewis so come learn from someone who knows a “little” about this style. The October meeting is going to be one of the exceptions to the third Monday format. It will be held on Saturday October 9th at Weasel Boy brewing, and there will be an Oktoberfest theme. We have not set a start time for this yet, but I will let everyone know when it has been decided. This will be a potluck like in years past, so start thinking about great German recipes you can make. I look forward to seeing everyone on the 20th.

Scott

Sixty's Dirty Secret: Krausening to Eliminate Diacetyl

By Jeff Lewis

I brewed a 1C Premium Lager using 2042 yeast that had a very noticeable diacetyl problem, likely due to a poor primary fermentation. Neither of the two smack packs swelled much and the 2 gal starter I made showed little activity. To make matters worse, I was on a tight schedule and harvested the yeast from the starter after only a couple days. That would have been ok if fermentation of the starter had been normal, but in this case, it was not, and with the benefit of hindsight, it is clear that the smack packs had a lower amount of viable yeast than usual. The resulting cell count from my starter was therefore also of lower quantity and probably poorer health.

I pitched this less-than-optimal yeast to 10 gallons of 1.045 wort at 50 F. While I normally get noticeable activity in 8-12 hours, this one was sluggish and I had no activity until more than 48 hours passed. The beer maintained a steady but slow pace after this. After a diacetyl rest and secondary, it fermented out to 1.010. The purpose of the diacetyl rest is to reinvigorate the remaining yeast which will consume diacetyl after the available sugars are used up. Something went wrong at this point of the fermentation, however.

I kegged the beer and force carbonated it. By appearances this beer rocked. From the keg it

poured pale yellow with a thick, stark-white head and was brilliantly clear (3 points, move on). It did not fare as well on aroma and taste. The beer had a huge buttery aroma and flavor, the classic hallmark of diacetyl and strictly verboten in most lagers (Czech pilsner being a rare exception). Apparently during my fermentation, the yeast were too few or too poor in health to do their job on diacetyl (lazy, one-celled bastards!), or I racked too soon or cooled too quickly, either of which would prematurely halt the activity of the yeast (stupid Sixty!).

I did not want to dump the beer, but I also did not want to drink it. I was vexed, terribly vexed. How to fix it? I wondered if krausening the beer could be the solution.

Krausening is a traditional technique whereby about 5% of fermenting beer at high krausen is added to beer that is in secondary. It is used to boost fermentation in the secondary, to naturally carbonate beer, and can also be used to provide the yeast for the initial pitch. It is also said to give a smoother tasting beer. The active yeast in the krausen beer scavenges oxygen, making the beer more stable and less likely to stale, and as the available sugar dwindles, the healthy yeast begin metabolizing fermentation by-products including diacetyl. Thus, krausen beer can be used to reduce diacetyl. It is specifically recommended if the primary fermentation has been poor. From that standpoint, it seemed an ideal remedy for my diacetyl problem.

I brewed a 1 gallon batch of 1.045 beer from light pilsner DME. I made the krausen beer with the same OG, IBU, and flavor hops as the original so that its addition would not change the basic profile of the main beer. The yeast for the krausen beer was harvested from an Irish Red which had a normal fermentation. This was not only the same strain of yeast, but it had itself been harvested from the original light lager that now had the problem. I pitched about 200 ml of yeast slurry into 1 gallon of wort and 8 hours later when it was at high krausen, I added it to the light lager. Activity continued in the carboys holding the combined beers. I took a sample one week after adding the krausen beer, and the diacetyl was not noticeable even when warm in the glass. After an additional week, I will cool and keg the beer per usual procedures.

Krausening will not help with off-flavors from infections, but since metabolizing diacetyl is part of yeast's natural activity, it can be effectively used to reduce diacetyl. In my case, it worked exactly as hoped. As my alternative was to dump the beer, krausening it was well worth the extra work.

Splitting Your Beers

By Scotty Elliott

Editor's Note: Scott wrote this article this past summer, but held on to it since I didn't have enough for a full newsletter. He sent it to me on August 24. Everyone who gets Zymurgy knows they just did an article on splitting batches in their most recent issue! This shows that Scott has his finger on the pulse of the homebrewing world, and possibly proves that the Zymurgy staff paws through our hard drives while we sleep.

Why Split?

OK, you can relax. I don't mean pouring half of that coveted bomber you've been saving into the empty Wendy's cup your brother-in-law is extending towards you. This is about getting two different beers with minimal extra effort. Think about it: if you go to buy two six packs or two growlers, they are not often the same two beers. So why always do that with five or ten gallons?

Splitting is commonly done for reasons such as experimentation, where the brewer will use two different yeasts to better understand their properties and record this for posterity. Our cause is less noble and is simply about variety. Sometimes we just want two beers to be as different as reasonably possible from one session!

For me, this originally developed to get more bang per brew session. Two, then three small children, long work hours, home projects etc... just like most of us Americans, there just isn't enough time. So I do more ten gallon batches now, and ten gallons of anything is surely not as fun as two fives. Keep in mind, however, that you can split batches of any size.

My other reason is patience, or lack thereof. Although some of the best beers (ales and lagers) are cold aged for a period to properly develop, I want beer and I want it now! So lagering some and making some fresh ale that will be ready in a couple weeks gives the best of both worlds.

What kinds of beers?

It helps to understand the styles and the respective ingredients/processes that go into them so you can get a good feel for your boundaries (if you care). The BJCP Guidelines are the best resource, and it is free online. If you like to enter beer for competition, you may want to really focus on one beer to be exactly as you want, then make the other as well as you can. To set this straight now: to me, in all-grain, two different mashes is not splitting; ditto for two brew pots if doing extract. So the main limiting factor is going to be the grain bill. There are ways to get around this to a point, but for the most part you want to consider your gravity and color. It would be nearly impossible (or plain pointless) to make an Imperial Stout and a Kolsch in the same batch. So when you decide on one beer to make, do a little thought and research into what else will work with that. Then, if they are close but not quite

what you want, consider methods to close the gap (more on tricks later).

The hop schedule is also important, especially if using the same kettle. Once you drop that 60 minute, 3 oz bittering charge of Chinook into that five gallon batch, you aren't going to get a Southern English Brown no matter what you do. Again, keep in mind your IBUs, taste, and aroma when formulating. The good news is that there is quite a bit of style overlapping, many hops are quite diverse, and there is always dry-hopping once the batches are split.

Finally, the common reason and method for splitting beers: the yeast. I didn't mean to dismiss this earlier, as it really is a great way to get two different beers and to learn about the most mysterious element of brewing. This is especially true when splitting a batch into an ale and a lager. What I want to keep in mind though is that this doesn't have to be the only difference, and that yeasts can especially help differentiate two beers when compounded with other changes.

What kinds of splitting?

First of all, there is much written on the original batch splitting, partigyles. This has been done by many more knowledgeable and experienced authors, so let's leave that to them. Splitting can take place at different stages, and I will touch on each main stage. The first is to mash then split into different kettles. Next split is after boiling (cooled and into different fermenters). The last opportunity to split is anytime after primary fermentation.

By mashing then splitting into two kettles, you can take the same base grain bill and really make some very contrasting brews. You could drop three pounds of roasted grains into one, and blast the other with 8 different hop additions. This is on the borderline of splitting/not splitting, and many do not have two kettles/burners, so we will touch on this quite minimally.

Single kettle splitting is the stage where most of these concepts lie. It is where most of us are equipment/process-wise, and where explorations can be made to further understand our possibilities. It is where we can use our imaginations to exercise our options, and is where I tend to focus here.

Post-primary is commonly from a fruit or dry-hop addition, as well as cocoa nibs, coffee beans and whatever the else the brewer dreams up for his/her creation. Significant changes and splits can be made at this stage with very minimal effort, and it is quite commonly covered in books and forums, thus I will focus less here too.

Examples?

Following are some (perhaps twisted) thought processes and their respective actions; neither of which are refined. Most of you should be able to improve upon these ideas, as they are simply props to get the gears turning. For each example, the beer on the left of the slash is the main intended product; the beer to the right of the slash is the one that took some manipulation. Also, as a reference, I included my humble opinion as to how they turned out. For the sake of brevity and because of so many great ones out there, I omitted the actual recipes. They are no secret (not that they are worth hiding); so if interested email me for an

all grain or extract version; or with any other questions: elliotttness@embarqmail.com or chumpydog@yahoo.com

1. Hefeweizen /Hoppy Weizen. (Split after Mash)

Alright, who doesn't dig a Hefe on a hot summer day? Besides, they are cheap, easy, and fast. But if you are having a hop craving like many of us do, ten gallons of Weizen isn't gonna do it. I like Three Floyd's Gumballhead, and used that as a concept for the second beer. There are obvious hopping differences in these (many tiny late-addition Amarillo in the Hoppy), so two kettles were needed. They have the exact same grain bill, except I do drop in a small bag of C40 to steep in the Hoppy-Weizen for balance as it heats. They are both nice while fresh, and go quickly. As a reference, I brought two 40oz bottles in brown paper bags of these to the Elevator (thanks Elevator) for the SODZ meeting in May if you happened to be there.

On a side note, there was another split. I took about a half gallon of the Hefe and incrementally added locally-tapped maple syrup into the growler. Nothing spectacular, and a little weird, but I thought the maple played well with the sweeter fruit esters and soft wheat.

2. Cream Ale / American Premium Lager. (Split after Boil)

Last Summer I was low on grain but had some two-row and leftover flaked corn; and I had just come from a reception featuring a keg of an impressive New Glarus Spotted Cow Cream Ale. Looking at the BJCP, I noted that the stats (IBU, SRM, OG etc) of a Cream Ale were identical to that of a Premium American Lager. Having jars of Cali Ale and Bock yeasts around sealed the deal. The Cream Ale turned out decent and the American Lager so-so, not that I really cared - the procedure was gravy, and both brews were great for washing down pizza, mowing, and feeding to macro-drinking buddies.

3. Dortmunder / ESB. (Split after Boil)

I loves me some German Lagers, but man sometimes I want beer right away.. Although their gravities are similar and some of the bittering hops can overlap (true-check ESB in the guidelines), there are some fundamental IBU, color, and character differences.

This was a little trickier. To get more English hop character and IBUs into the ESB, I did a separate 30 minute Willamette hop tea boil. For the color and character differences, I put some heated steeping/mini-mash water into two pots and wrapped with towels: one with a C40/C60 mix for the ESB and the other with a little Melanoidin for the Dort. Yeah, a little extra effort, but it didn't add any more time. The ESB is going down quite nicely (the bittering Hallertau is welcome here) though it is really more of an APA (OK, I couldn't resist dry hopping with Cascades). The Dortmunder is quite tasty too but is more of a higher gravity Helles. These two can definitely use some tweaking to style

but I'm happy at for a first attempt.

German Pilsner / Belgian Tripel. (Split after Boil)

“What?!”, you say? Well again, this needed some doctoring; but this was much easier than you would think. The grains and hopping are very similar to one another, which got them into the same kettle. The trick here was this: make that original gravity at a specified point between the two beers. Then dilute the Pils with water and add sugar to the Tripel, use the two different yeasts at their proper temps - and Bingo. Pre-calculations are necessary, as well as follow-up gravity checks. I really loved how the Pilsner turned out. The Tripel's recipe was solid, but it is a solvent-pepper bomb that would have been better had I not miscalculated the fermenter sugar additions then lost temperature control. (OG 1.084+ to FG 1.001 - Doh!)

4. Berliner Weisse / Fruit Lambic. (Split after Primary)

I already had the Berliner fermenting with no intentions to split. But then I had begun picking raspberries in the back yard. A little research later, I racked off 2.5 gallons of pure Berliner, then added over two pounds of thawed and crushed berries into the 2.5 gallons left in the primary, where I was hoping there would be more yeast and Lacto lurking to help attenuate the fruit. The Berliner turned out like I had hoped, but wow – loving the Raspberry Lambic. The sourness and funk really brings out the burst in the berries unlike a lot of the dud fruit beers out there. I would like to tell you the Lambic was three batches aged a year apart then carefully blended, but I would be fibbing. Besides, I personally think that is overrated (like any extra time and effort!).

Can you wrap this up please?

Besides the benefits of splitting noted in the first section, I found a couple of other hidden gems: First, it forced me to further understand the styles, both in numbers and character. It has also expanded my skills as a brewer, where I have had to do more thorough planning, work the numbers more closely, conduct multiple processes; and get to realize just how different two simultaneous beers can be.

If you as a SODZ member are ever around Bellefontaine and get an odd notion, please feel free to contact me, stop by and sample – I usually keep a few split batch examples on tap!

Again, this is more to stimulate and share ideas. So if you feel like getting some variety out of your brew day, I would encourage you to try splitting your beers, and to share some of your own ideas (plus proof!). I know I'd appreciate it – unlike your brother-in-law, who is now forced to keep his skinnies off of your bomber and stick to the Coors in his cooler.

The Land of 10,000 Homebrew Geeks

By Bill Bopp



Do you look forward to the monthly SODZ meetings? Does the evening just seem to fly by too fast? Can you ever get enough beer related info? If you're like me, the answer is...of course not. For anyone with this type of addiction, the place to be is the National Homebrewers Conference. This year's conference was held this past June in Minneapolis, MN. Picture a homebrew meeting where over 1000 people show and lasts for three days, not three hours.

The only drawback to an event like this is that it's the furthest thing from a vacation. You will not return well rested. You will, however, return full of ideas for enhancing your brewery and eager to brew every spare moment you have.

This year my wife and I were part of a group of approximately 17 from Columbus. Yes, SODZ was well represented.

The conference officially lasts for three days, Thursday through Saturday. Arriving early is usually a good idea as there are plenty of "pre-conference" events that scheduled. Another advantage to arriving early is that it gives you the opportunity to check out the local beer scene.

I chose to go to the BJCP judge's reception held on Wednesday evening. This event, which included dinner and some education, was held at the Summit Brewery, in St. Paul. They brew mostly English style beers, but my favorites of the evening were their Red Ale, which was more of an American IPA, and their "Hefe Weizen".

After dinner, the education was centered around mead. There was a short discussion on meads, which focused on pyments, followed by a “hands on” session where attendees were invited to wander around, sample various meads and doctor them up at various stations. The idea here was along the lines of a Bloody Mary bar. There were several different flavors/extracts that you could add (a drop at a time) and see the impact it made on the mead you were drinking. In addition, there were five different acids to try. The idea of adding acid to mead is to balance the sweetness; much like winemakers will add acids for balance. It was a great way to experiment. I thought it was pretty interesting to see how one drop of chipotle adds a hint of smokiness. Then, as subsequent drops are added, the smoke character increases, and the heat from the pepper slowly emerges. Although, I think there were those who thought the heat was too much after the first drop! I was most amazed at how only one drop of rose, which I thought would be subtle, overpowered the mead. All in all, it was an interesting/informative evening.

Thursday, I was lucky enough to judge the second round of beers at the National Homebrew Competition. I judged category 8, English Pale Ales. My judging partner was English, Anthony Hayes. This man knows English beers and it was a great learning experience. I finished early enough to check out the last round of seminars for the afternoon, so I sat in on a session about the science of hops. The seminars run throughout each day of the conference and cover every topic imaginable. Full of beer related information, the seminars often offer samples to go along with the topic at hand. What more could you ask for?

Now, it was time for a relaxing break, dinner, and then Pro Brewer Night.

If you’ve ever been to Ale Fest in Columbus, you can picture what Pro Brewer night is like. In Minnesota, there were over 50 breweries offering various samples of their products. This is the perfect chance to try something from a brewery you’ve never heard of before. Maybe you’ve even seen the six pack on the shelf, but haven’t had a chance to buy it yet. Now you have the perfect opportunity to sample it. I’d never tried any of Surley’s beers before. I really enjoyed their Russian Imperial Stout, Darkness. They also had a very nice American Brown. It’s probably the hoppiest commercial version I’ve run across. Weasel Boy was even there, offering two of my favorites, their Russian and the Imperial Black IPA.

If you have the opportunity to go to NHC, don’t overlook a booth like Boston Beer. Sure, you can find their beer anywhere and everywhere. But, did you know they make a Flanders Red or a Belgian Tripel? I didn’t until I stopped by their booth. The line was pretty long, and I only tried the Flanders Red, Stony Brook Red. It was a nice beer. Not as sour and say Rodenbach, but I will definitely pick up a bottle if I ever see it in a store. Speaking of Flanders Red, New Belgium was pouring their take on the style, La Folie, but you had to get there quick; that beer ran out early in the evening.

When the Pro Brewer’s event shuts down, we headed over to the hospitality suite. This is

yet another wonderful part of NHC. For most of the conference, the hospitality suite is open and there is always a club pouring beer. There's also a mini trade show there where you can check out the latest gadgets you've heard about from a variety of vendors. This year, you could find anything from hop candy to the latest stainless steel conical. It's also a great place to just hang out, talk to friends and meet new people.

So, what do you do when the hospitality suite closes and you're not ready to call it a night? Follow the beer. This night, it led to the Frances' hotel room which had the remaining Weasel Boy beer. When we got there, the door was open and the room was packed. Across the hallway, the door was open and that room was full as well. Parties abound.

It sure was hard getting up Friday morning for those 9:00am sessions. But, with the day full of beer knowledge, I drug myself out of bed compelled to go learn what I could despite just a few hours of sleep.

Also on Friday was the keynote address. This year, the speech was given by the founder of the Summit Brewing Company, Mark Stutrud. He spoke for about 30 minutes and answered questions for another 10. The focus of his speech centered around three topics: deviance, enthusiasm, and advocacy. All of which he feels are important qualities of a homebrewer. If you didn't make it to Minnesota, or travelled all that way and spent Friday in your hotel room watching the world cup, you can listen to a recording of the keynote at <http://www.basicbrewing.com/index.php?page=radio>.

Friday evening's event was club night. This is without a doubt, the biggest party in homebrewing. Over forty clubs had booths set up with a wide variety of themes, offering beer and sometimes some pretty good food. Hundreds of beers are available for sampling. My favorite was a Flanders red, which I think was served by the Chicago Beer Society... although I had been drinking (all day) so I could be wrong. This beer was about three years old and was a great version of the style. Here's a list of some of the other memorable ones (for one reason or another):

- Coon pecker scrumpy. Don't ask....if you really must know check out: <http://beertzo.com/boyce/scrumpy.htm>
- Curry IPA: I love Indian food and this made for a very interesting and drinkable combination.
- Margarita mead: tasted just like a margarita with a background honey character. Not something I'd want to drink a lot of, but it was certainly a drink I'll remember. But, my comment was, "Wow, that *is* a margarita"
- Jeff Renner's Classic American Pilsner: If there's one guy who knows this style, it's Jeff Renner. This was well brewed. Clean, crisp, hoppy. Very enjoyable and refreshing.

I could go on and on. It's really fun to explore all the avenues of creativity. There seems to be no limit on club night.

Saturday is the final day of the conference. More seminars, more time in the hospitality suite and then the conference concludes with the awards banquet. A great beer pairing dinner was assembled for us by Sean Paxton, the self proclaimed "Homebrew Chef". He does a lot with beer and food, and you can learn more at his website, <http://homebrewchef.com/index.html>.

As is tradition, the evening is sponsored by Rogue, so their beer is served with dinner. The three course dinner started off with a salad paired with Morimoto Soba Ale. The main course was a very good chicken breast with wild rice, sautéed vegetables and Hazelnut Brown Ale. Finally to wrap things up we had a "chocolate berry martini". A chocolate flourless torte with blackberries, raspberries, and strawberries served with Double Mocha Porter. Thanks to a couple of assertive members at our table, we had more than our "allocated" share of beer. Life was good.

After dinner the awards for the National Homebrew Competition are given out. This year, SODZ was well represented. Two of our members received medals, Jeff Lewis (silver) for his German Pilsner and Dan George (gold) for his English Mild. We had two full tables so we made our presence known for our winners.

Overall our club did very well this year. With two final round medals and several first round winners, we finished tied for eight overall in the running for Club of the Year, which is award to the club that wins the most points in the club only, NHC first round and NHC final round competitions.

Gordon Strong won the Ninkasi, given to the brewer winning the most from the first and second rounds, for an unprecedented third year in a row.

So, after the awards, it's back to the hospitality suite, where (you guessed it) more beer is served...just in case you haven't had your fill yet. Beer and socializing filled the rest of the evening and early morning hours.

Alas it was back to reality and a 10:00am flight. This was my second conference and certainly won't be my last. I would highly recommend attending NHC to anyone considering it in the future.

Next year it's on to San Diego.

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 7:00 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 with graphics in jpg format to ben.siefker@gmail.com

Club Officers

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Membership Director

Membership Application
may be mailed to:
Kris Huckaby,
Membership Director
3190 St. Bernard Circle
Columbus, Ohio 43232

Membership Application

SODZ Membership Application

Name _____

Address _____

Phone _____ Age _____

Email _____

Homebrewer yes/no _____ How Long _____

Make Checks payable to: SODZ

Bring this application to the meeting or send it to:

Kris Huckaby

3190 St. Bernard Circle

Columbus, Ohio 43232

Sponsors



Weasel Boy Brewing Company

Tap Room Hours

Tuesday through Friday: 4 p.m. - midnight

Saturday: 3 p.m. - midnight

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**Beer List 2010
Course Schedule**

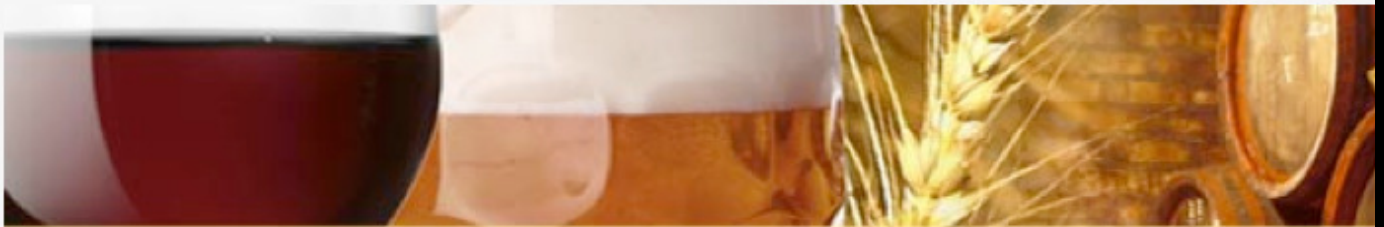
| | |
|--|-----|
| <input type="checkbox"/> JAN - BBL-Aged Porter III | 101 |
| <input type="checkbox"/> FEB - Mocha Plum Stout | 110 |
| <input type="checkbox"/> MAR - Imperial Witbier | 201 |
| <input type="checkbox"/> APR - BBL-Aged Barleywine | 220 |
| <input type="checkbox"/> MAY - Verano Mexicano Cerveza | 300 |
| <input type="checkbox"/> JUN - Blackberry Wheat | 321 |
| <input type="checkbox"/> JUL - Icebox Eisbock | 401 |
| <input type="checkbox"/> AUG - Over & Back Double IPA | 420 |
| <input type="checkbox"/> SEP - Oktoberfest | 500 |
| <input type="checkbox"/> OCT - Pumpkinweizen | 550 |
| <input type="checkbox"/> NOV - Winter Warmer | 601 |
| <input type="checkbox"/> DEC - Vic's Barleywine #5 | 612 |

PROFESSOR OF
HEARTY DRINKING

**2010 BEER LIST
COURSE SCHEDULE**

| | |
|--|------|
| <input type="checkbox"/> JAN Belgian Strong Dark Ale | 675 |
| <input type="checkbox"/> FEB Chocolate Cherry Wheat | 700 |
| <input type="checkbox"/> MAR Irish Red | 725 |
| <input type="checkbox"/> APR Milk Stout | 800 |
| <input type="checkbox"/> MAY Poor Richard II Ale | 850 |
| <input type="checkbox"/> JUN Mark's Hard Cranberry | 900 |
| <input type="checkbox"/> JUL Homebrew Winner | 925 |
| <input type="checkbox"/> AUG Froch w/Honey Ale | 975 |
| <input type="checkbox"/> SEP Smoked Porter | 1000 |
| <input type="checkbox"/> OCT Abbey Dubbel | 1150 |
| <input type="checkbox"/> NOV Oud Bruin Ale | 1350 |
| <input type="checkbox"/> DEC Wheat Wine | 1500 |

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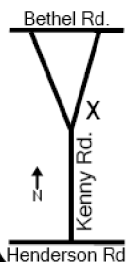


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