



The Grain Mill

Publication of the Scioto, Olentangy and Darby Zymurgists
Volume 3, No. 5 • September 1997

THE PRESIDENT'S CORNER

by Geoff Larsen

Well, summer is about to enter its final stages and slip into fall. I hope you had time to do all the things you wanted to do and go all the places you wanted to go. Now, you can get down to the really important stuff, brewing beer. This was actually a stellar summer for the club. See the attached article, Competition News.

Some of you are aware that I wanted to make it a point to visit various brewclubs around the state this year. In August, I kicked things off by joining our Fraternal Brothers in Dayton last month. I am referring to the Dayton Regional Area Fermentation Technologists, otherwise known as DRAFT. This is a splendid group of individuals, and they definitely know how to have a good time. They meet at the Dayton Canoe Club on the second Friday of each month. (Yes, it really is a canoe club. This is not just the product of someone's whimsical imagination.)

Their meeting started about 7:30 PM. Their club president, Gary Foskuhl, kicked off the meeting with a brief discussion of club business. Then, Bat Bateman took a few minutes to encourage folks to get involved in the Beer Judge Certification Program. They talked about the upcoming Dayton competition (September 13) and put out a list for volunteer sign-up. They are a pretty laid-back group and got all of their business done in the first thirty to forty minutes. After that, the only really organized meeting stuff going on was their judging of extract beers. Each month, they pick a category and you are welcome to submit beers for judging by a panel of three judges. The winner can submit his or her beer to an upcoming club-only competition. Meanwhile, everyone else just kind of kicks back, visits, and has a good time in general. Very low key.

Except for Bria... While the meeting was going on, she had dragged this huge container of corn on the cob to the back of the room, shucked the ears, and fired up a burner with a big pot of water over it. By the time she was done, she had ears of corn for fifty cents each—with three or four different types of butter and four or five different types of salt and pepper. Very much so a nice way to spend a Friday evening.

I would like to see some folks volunteer to help out with their September event. This is a very active group who get together regularly outdoors to brew and have fun. It would be a shame not to take advantage of the opportunity to do some things with these folks. If you are interested, contact me at (614)538-9159. I will put a list together, and we'll organize a

convoy to pop down to Dayton to join them on that Saturday. If you can't help out, then come on down anyway and join the fun.

For those who are interested in becoming a certified beer judge, or at least learning how to identify the characteristics judges look for in a beer, contact me. DRAFT has a cadre of experienced judges who might be willing to work with us to develop a local pool of experienced judges. All the clubs in the area would benefit.

Well, that's about it for the corner this month. I've been running off of the mouth long enough. Those of you who are interested in touring some other Ohio clubs with me this fall, contact me and we'll coordinate it. I'll see all of you at Hoster's on **Thursday, September 11**, for our next meeting. Until then, have fun! Later...

MEETING NOTICE

*Thursday
September 11
7 p.m.*

*Hoster Brewing Co.
550 S. High Street*

*Bring Enough Beer
for Everyone to Sample
(3-4 bottles suggested)*

THE ADVENTURE OF A NUBIE

by Eric Drake

It was not so long ago, that I was a beer hating, non-drinking, straight-laced, youth-to-youth kind of guy who felt that one drink a month was a bad habit. I never worried about other folks' consumption because they could take care of themselves, but I used to avoid alcohol at all costs. Even after my opinions changed as I attended college, I still didn't like beer, but was much more accustomed to it being around; I even tasted a few every-so-often.

Then I heard that my brother Woody was starting to homebrew. He talked about making mead and how it had much more potency than beer, and it was historically fascinating. As he would talk of this, I would listen and his stories of his own accomplishment sparked a curiosity. Was it really possible to make better tasting brews at home than you can find in the stores? This required some research, so I sat down at my terminal and hit the streets on the Internet.

I found many great sites, a terrific newsgroup, and a strangely named homebrew club in my own town. I also found an archive of recipes from a site called the Cat's Meow. I printed those recipes out, planning to giving them to my brother as a gift.

Well, I still didn't drink, but I just wanted to try homebrewing at least once; then I would give the recipes to my brother. I found a recipe for a Raspberry Imperial Stout, and then approximated it to match the stuff I could get from the homebrew store. I also wanted to use fresh raspberries instead of juice. I made it, and entered it in the First Annual DRAFT competition just to get the judges' feedback. I got a 20/50, but all my friends loved it! I decided that a 20 was discouraging, and all my friends were crazy for liking it, but I couldn't give up with out trying to make a mead.

My first mead decided to take more than 8 months to clear, and I got my second mead bottled before my first. I was interested in entering that second mead, my Apple Pie Metheglin, in a competition for judges' comments; and just for a hoot I entered it in the AHA's National Homebrewers Competition. I wouldn't win; I would just get the feedback of some really good judges. That is all that was important.

Well, in Chicago for the Great Lakes Region, the judges liked it enough to give my mead a 34/50 and third place. Placing third meant I went on to the final rounds, and some research on the internet told me that I was competing against only 16 other brews.

I waited, and when the day finally came, I was shocked to find that I had taken the bronze medal. I had placed third again with a 39/50.

Strangely enough, the two people I lost to in the first round were not the folks I lost to in the final round. People can get lucky, but if I can re-produce the same drink again this fall, that will tell me I am a competent brewer. Oops, I never did get *that* recipe book to my brother; but I did get him a copy.

—Hoppy Brewing!

REPORT FROM THE CINCINNATI BRANCH

by Jim Leas

I recently visited the BrewWorks in Covington to see how the place is progressing. The good news is that the U-Brew (brew-on-premise) was scheduled to open September 1. Also, the restaurant has new lunch and dinner menus, which will be great as soon as they open up a real restaurant. The food is actually good here, but you eat on various floors around the pub, including a poorly designed outdoor area right outside the front door! A lot of people like a dedicated restaurant where a server checks in on you regularly.

BrewWorks is now offering Devou Dark Porter. It is quite tasty. I sipped one recently while gazing out the windows of the pub at Devou Park, a popular Covington park for which it was obviously named.

There is also a lot of construction going on at the Party Source next door. I'm not sure what they are doing, but it is rumored that they will be scaling back their beer offerings. Which brings me to the bad news — the place simply does not have enough traffic to sustain it. Both BrewWorks and Party Source are going to need a marketing miracle to keep them open in this location. The Party Source in Newport, on the other hand, continues to do a fantastic business.

Watson Bros. brew pub in Blue Ash is brewing a beer I like quite a bit. It is a Honey Rye Ale. Kind of a fun brew with the honey sweetness balanced by some actual bittering hops! Watson Bros. has also changed their menus a bit. They now offer different menus for lunch and dinner, and have added some lighter items to the menu along with their traditional hearty fare. The food at Watson Bros. is quite similar to that offered by Cameron Mitchell in Columbus.

Some of you may know Martin Manning of the Bloatarian Brewing League here in Cincy. He has written an excellent article in the latest issue of

Zymurgy on refrigeration for homebrewers — not to be missed when you prepare to set up a brew fridge or chest freezer for lagering and serving your beers.

For those of you looking for a weekend field trip, Cincinnati's official downtown Octoberfest is the weekend of September 20th. Lots of beer, scads of food and good music. And, of course, those ubiquitous baby strollers nipping at your heels!

See you all on September 11th.

DR. BARLEYWINE'S (aka Wes Raynor's) CHOCOLATE CHAMBORD STOUT

Ingredients For 11 Gallons

22 lb. Munton-Fison British Pale Malt
1 lb. Crystal 40L
1 lb. Munich Malt

(The following were added to the mash 15 minutes before mashout)

1 lb. (Non)Malted Black Barley 499L
1-1/4 lb. Black Patent Malt 500L
1-1/2 lb. Chocolate Malt 300L
2 lb. English Wheat Malt
1 lb. Crystal Malt 40L
1-1/2 lb. Flaked Barley
1/4 lb. Oatmeal
1 Tbs. Burton Salts
1-1/2 Tbs. Gypsum
Lactic Acid as needed for Ph adjustment (5.45
Mash - 5.66 Sparge)

4-1/2 oz. Kent Golding Pellets 4.4 AAU's 60 min.
2 oz. Cascades 4.5 AAU's 60 min.

3 oz. Perle 6.3 AAU's 30 min.
1 Tbs. Irish Moss 30 min.
12 oz. Hershey's Baking Cocoa

2 oz. Kent Goldings 4.7 AAU's 15 min.
1 oz. Kent Goldings 4.7 AAU's Steep for 15 min.

Wyeast Irish Ale

Original Specific Gravity 1.079
Final Specific Gravity (Not Recorded) 1.031 after
primary
Boiling Time 90 min.
Primary Fermentation 8 days at 68-64 degrees F.
(Plastic)
Secondary Fermentation 14 days at 64 degrees F.
(Glass)

(Add 225 ml. Chambord Liqueur per 5 gallons
Tertiary Fermentation 60 days at 55 degrees F.
(Stainless)

Brewers Specifics:

Mash at 152 degrees until conversion is complete
or approx. 60 min.

Mash out to 166 degrees and sparge at 168 degrees.

Brewer's Note:

Age since kegged, 6 months at 38 degrees.

(Substitutions made for subsequent brews)

Colonial Club—Flavor

Chinook Bitter

Goldings Flavor Aroma

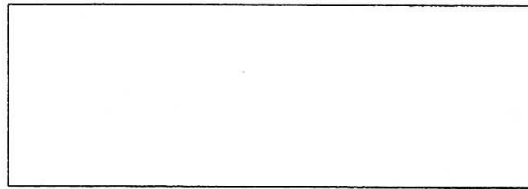
1 lb. Baking Cocoa

COMPETITION NEWS

- **Eric Drake** took a Bronze Medal at the AHA National Competition in the Spice/Mead category for his Apple Pie Metheglin Way to go, Eric!
- SODZ members had three entries place in various categories of the State Fair Homebrew Competition: **Andrew Hall** placed second for his Refreshing Citrus Wheat, **Jim Leas** placed second with Reggie's Pilsner, and **Jim Tiefenthal & Jamie Judge** placed third for their Hickory Smoked Porter.
- **Wes Raynor** (aka Dr. Barleywine) placed first in the Barleywine category at Beer and Sweat.
- *Editor's Choice Award* — Dave Guilford, Editor of the BBL newsletter, unofficially gave the "Best of Show Award" to **Wes Raynor's** Chocolate Raspberry Stout, which was *not* entered at Beer and Sweat but was available for general consumption. This Editor concurs with the award and was nearly reduced to tears when she learned the last of it disappeared when she left for a bite to eat. By the way, the beer has been affectionately abbreviated "CRS."

OTHER BEER & SWEAT WINNERS

- **Mark Irwin** — Phil Mill
- **Bonni Katona** — 1 lb. Fuggles Hops
- **Mark Katona** — Two identical posters (separate prizes)
- **Jim Leas** — T-Shirt
- **Wes Raynor** — One-year AHA membership



2574 Zebec Street
Powell, OH 43065



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MARK YOUR CALENDARS

September 11, 7 p.m. **SODZ Meeting**
Hoster Brewing Co.

October 9 **SODZ Meeting**
Wiess is Nice Club-Only Competition
Location TBA

November 13 **SODZ Meeting**
Bitter Mania Club-Only Competition
Location TBA

December 11 **SODZ Meeting**
Christmas Party

*Locations subject to change
with notice.*