

THE GRAIN MILL

A PUBLICATION OF THE
SCIOTO, OLENTANGY & DARBY ZYMURGISTS, INC

The President's Corner

October 2012
By Ben Siefker

Hello, SODZ. I hope you had a good October. We're rounding the corner to November, another month, and other meeting, and another newsletter, so this will be somewhat brief.

October was a good month for SODZ. We had our annual club meeting out at Weasel Boy Brewing in Zanesville (Weasel-toberfest?). I swear, somehow that meeting always seems to end up on the best fall day of the year. Blue skies, white clouds, fall colors, and the slow rolling hills of the drive from Columbus to Zanesville.... so nice. Of course, it's not just the drive that makes the meeting a good one. Like every year, it was a SODZ potluck, and there was a lot of good food and homebrew. I also had a couple pints of Weasel Boy's beer. Oh, and in case you hadn't heard, Weasel Boy just won a gold medal at the GABF for Anastasia, their RIS. What else can you say but holy crap, that is freakin awesome! A HUGE congratulations to Jay and Lori; they have earned it.

Frank Barickman conducted a "doctored beer" session as our meeting presentation. If you've never done that before, it consists of spiking or doctoring samples of beer to replicate typical homebrew off flavors. Being able to detect beer faults isn't just for judges; it's the first step in fixing problems with your own beer. Participating in a doctored beer session is a great way to begin learning about these off-flavors, but of course beer may have more subtle problems, multiple faults, or problems that are hard to replicate. Gordon Strong had a good article about advanced troubleshooting in the latest Zymurgy - check it out if you get a chance. He talks about some ways to detect the more common problems with modern homebrew (as opposed to the stale extract + weak fermentation = "homebrew taste" common years ago), but of course the best way develop your palate is with practice. Spend some time thinking about what flavors and aromas you're experiencing when you drink your next beer. You can take a minute or two when you first pour the beer (or the bartender hands it to you) and then go on enjoying the beer and the conversation like normal. Another way to get some experience is to help out with a competition. Beer For Boobs takes place November 10th at Weasel Boy. It's one of our two annual competitions, and all proceeds go to breast cancer research. Judging is the best way to learn, but volunteering as a steward is a great way to start (and how must of us judges, in fact, did start). Contact Bill Bopp so he can get you signed up today.

Our next meeting is at Gordon Biersch November 19th. I hope to see you all there.

Cheers,
Ben

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Imperial Smoked Pumpkin Porter

Brewed By: Matt Milholen and Brittany Lewis

For years I've strictly followed other people's recipes. The idea was that by playing it safe and using someone's winning recipe, I could work on improving my process and become a better brewer. Now I have a nice Top Tier system with a pump and plate chiller, ferment temp controller, and a little yeast lab. I started thinking, "what's the point in home brewing if I'm brewing stuff I could buy commercially"? Isn't one of the main things that makes this hobby so awesome the fact that we can experiment and come up with outlandish and sometimes delicious brews? Some ideas: Mint Chocolate Stout, using exotic grains, using lemon oil in an IPA, using verbena, herbs, etc. Maybe even a Bratwurst Porter!

So when my brew buddy Brittany Lewis called me up with an idea to smoke some pumpkins on cherry wood, I was all over it. Soon we had a recipe and planned a day to brew. What we ended up creating is probably the greatest experimental recipe I've attempted. The end beer is full-bodied, smoky, and has a subtle bacon and pumpkin flavor that is interesting and pretty damn tasty too.

Here's how we did it. First, Brittany had a friend who describes himself as a "professional smoker" smoke two medium pie pumpkins on cherry wood. He cut 4 triangular holes in each pumpkin - two on top and two on the bottom. He said this allowed maximum smoke penetration inside the pumpkins. He smoked the pumpkins for one hour. After smoking, they looked like they had been dipped in chocolate and gold. They smelled incredible.

Brittany cut the pumpkins up into 1 inch squares and added to the mash. To add a little more normal pumpkin flavor, we also added 1 non-smoked, roasted pumpkin to the mash. We chose a high mash temp as we wanted this beer to have some residual sweetness. Some 90L Caramel Malt contributes to a malty backbone. As the base grain, we chose Maris Otter over 2-row since Maris Otter has been described as "earthier" and seems like it would pair better with pumpkin and smoky flavors. Another pound of smoked malt ensures this is an exceptionally smoky treat. Here's the recipe (5 gallon AG) if you want to try this or something similar:

14lbs Crisp Maris Otter
1lbs Carafa II 300L
1lbs Caramel Malt 90L
1lbs Briess Smoked Malt
2 Cherry wood smoked medium pie pumpkins (lightly smoked)
1 roasted medium pie pumpkin
2 oz Columbus Hops 15.1AA 60 minutes
Wyeast 1728 Scottish Ale Yeast (pitched on yeast cake)
Whirlfloc tablet
Pumpkin Pie Spice

Mash at 155F for 60 minutes
Batch Sparge at 170F
Boil for 90 minutes
Ferment at 59F for 21days
Secondary ferment to clarify

Make tea using 1/4 teaspoon of pumpkin pie spice and add to keg or bottling bucket to taste.



Don goes West

By: Don Henderson

Great Time at White Lab's

Just recently went to White Lab's in San Diego Ca. where I met Lisa White who showed us around their laboratory and new tasting room. She just got back from GABF and had lots to say about the event, that it was a great time to see old friends and make new ones and how the Craft Brewing industry as a whole is growing with such enthusiasm. I told her I live in Ohio, that I'm a member of SODZ and that one of the breweries took Gold for their RIS. "You're talking about Jay at Weasel Boy... right?" she asked. I just smiled and gave her a hug of acknowledgment. A special treat while we were there was that Jerry Sanders, the Mayor of San Diego was brewing the next beer outside as we arrived. He was so gracious and allowed me to mash-in with him while discussing his interest in becoming a home brewer. The tasting room is a must see if you come to San Diego. The beers are of the same wort using different yeasts and all are on tap and Delaney was not only our bartender but she is also one of the brewers.



A visit to Rockmill

By: Carey Hall

Just outside of Canal Winchester, off of Lithopolis Road, you will find Rockmill Brewery at the edge of the Hocking Hills and near the headwaters of the Hocking River. Let me get this out of the way: This isn't going to be an article where I go into great length describing the brewery layout, the rocky head of their wit beer or how the Trippel is a nice balance between a traditional Trippel and a Belgian Golden Strong. I will be only talking about the tasting room, I leave it up to you to go out and find out those other things yourself.

Approximately five months ago, Rockmill opened up a tasting room where you can enjoy their beers in flights, by the glass and by the bottle while sitting in a cozy environment that resembles a rustic hunting lodge more than a commercial business. If you feel like you might be sitting in someone's house, it's because you are. Brewer Matt Barbee lives on the second floor above the tasting room, which was added onto the existing house.

When you enter the tasting room, you will find a bar to your left and tables to the right. As you walk further back there is a rustic farmhouse style table large enough to comfortably seat ten people. There is a set of couches by a fireplace adjacent to the dining room table, and above you is more seating in a loft-like space. Behind the table are french doors that overlook an expansive back yard that slopes down to a small pond with a rock formation, and a tiny church complete with stain glass windows and pews.

After we sat down and started to organize a spread of cheeses, charcuterie, bread, spreads, veggies and fruit, Matt poured each of us a flight of his beers. The beer flight at Rockmill includes a four-ounce sample each of their Wit, Saison, Dubbel, Trippel and Barrel Aged Trippel, all for \$10. I'd suggest getting the flight even if you've had their beers before, as it's a good way to get a feel for how the beers compare to each other side by side. After drinking our flights and ordering a couple more bottles to share, Matt walked everyone over to the brewery for a short tour.

The brewery is in a low building that used to be a horse barn. The setup is more more akin to large-scale homebrewing than a typical production brewery. Spread across the floor were sets of Blichman Pots and Blichman Fermenters. At their current capacity, they produce approximately a barrel of beer at a time with a brew day that takes around 11 hours from start to finish. With the tour finished, we all walked back to the tasting room, finished our beers, bought some bottles to go, and returned to Columbus.

The tasting room at Rockmill is open 12pm-8pm, Friday-Sunday. However, during the holidays you should probably call or email before going as they may not be open to the public. If you want something to eat while drinking, you can bring your own food and can borrow utensils and cutting boards if you forgot something. Rockmill accepts credit cards so there's no need to worry about cash. In the warmer months, you can to stroll around the yard (but due to last weekend's weather, we stayed indoors.) If you feel the need to work off some of the beer you drank, you can go to nearby Chestnut Ridge Metro park and hike or mountain bike.





Beerlovers.com is going strong for all those SODZ members who forgot that I am writing a weekly article about home brewing and home brewing related interests. Over the next several months I am going to start highlighting some of my articles via a good old web hyper link. The four I have chosen for this month is an interview with your Vice President Bill Bopp, my trip to Oktoberfest, and a couple others that you'll just have to read about. Prost! Dan George.

<http://beerlovers.com/homebrewing/104-an-interview-with-mr-bill-bopp>

<http://beerlovers.com/homebrewing/144-the-hacker-pschorr-tent>

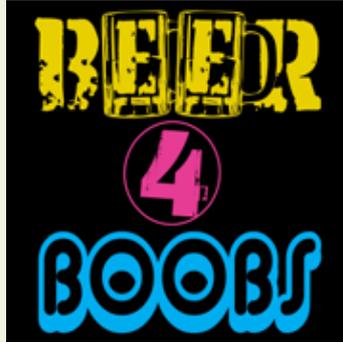
<http://beerlovers.com/homebrewing/123-a-bohemian-pilsner-revisited>

<http://beerlovers.com/homebrewing/95-lets-learn-about-dunkelweizen>



Don't forget!

By: Bill Bopp



It's time once again to start thinking about our Beer for Boobs competition. Our second year of this event is scheduled on Saturday November 10th at Weasel Boy Brewing Company, in Zanesville. Last year was very successful. We had nearly 250 entries and raised over \$990.00 for charity, which is tremendous for a first year competition. This year should be even bigger and better.

As I travel around helping with other competitions, I always get great feedback on how smoothly our events are. This says a lot about the great effort many in this club put into these events. It takes a lot of people for a successful event. And the end result is always worth the effort.

Jay and Lori Wince are great hosts and Weasel Boy is a perfect venue. Their back room provides plenty of space for judging, and their pub offers great beer and entertainment after judging completes. Plus, they graciously agree to select a beer from the best of show table to brew as a pro-am entry for the Great American Beer Festival.

Last year's honors went to Mike Yingling from the SAAZ club in Akron for a Wiezenbock. Will it be a SODZ member this year?

Even if you're new to brewing, don't be afraid to enter. Entering a competition is a great way to get unbiased feedback on your beer. A detailed scoresheet from at least two judges is returned for each entry. We are fortunate in Ohio to have a large number of experienced judges and this helps us provide quality feedback. Events like this also create perfect opportunities to learn the judging process. New judges are always paired with experienced judges who typically can mentor novice judges and teach them the process.

Not interested in judging? Volunteer as a steward. This takes no experience. A steward's main job is to deliver beer to the judges and make sure they have everything they need. This way you can learn the process, provide needed help, and sample a variety of beer.

When I introduced this competition last year, I said that it takes two things to make an event successful: entries and volunteers. Everyone came through. Join us again as we embark on our second year of Beer for Boobs.

You can sign up and get all the details on our web site: <http://beerforboobs.sodz.org/>.

UPCOMING CLUB ONLY COMPETITIONS

November/December 2012
Ant Hayes Memorial Burton (Old) Ale

January/February 2013
Un-Session Beers (OG>1.040)

March/April 2013
Barleywine Ales

May 2013
Extract Beers

You must be an AHA and current SODZ member to enter

UPCOMING LOCAL COMPETITIONS

SOURCE: [HTTP://WWW.HOMEBREWERSASSOCIATION.ORG](http://www.homebrewersassociation.org)

Beer for Boobs
Entry Fee: \$7 first entry / \$5 for each additional entry
Entry Deadline: 10/26/2012
Phone Number: (614) 309-1588
Location: Zanesville, OH, US

SODZ
MEMBERSHIP REPORT
VIC GONZALEZ: MEMBERSHIP DIRECTOR

New Members/Renewals

Nelson novak
Scott Elliott
Michael Sherry
James Sudduth
Adam Suhy
Jerry Auger III
Jeremiah Greathouse
David Barry
William Cipparrone
Richard Smith
Doug Ruth
Jeremy Greathouse
Nick Foor
Nick Filipow
Alex Aossey
William Cipparrone
David Barry

Number of members about to expire

7

Number of renewals or new

17

Total Current Members

126

SODZ
TREASURER REPORT
DAN FRANCE TREASURER

Fifth Third account balance 4289.51
Paypal 2073.89

No recent large changes to report

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, MAC PAGES or Google DOCS, with graphics in jpg format to **mgbyrne80@gmail.com**



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. Credit Card Payment also available at meetings.

Bring this application to the meeting.



SODZ PAYPALL INFO

The paypal account is ****sodz.treasurer@gmail.com****

To pay, please follow these instructions carefully to avoid paypal fees.

- Log into paypal.
- Click the “Send Money” tab at the top.
- Put in sodz.treasurer@gmail.com
- Put in the amount to send (\$15 is the cost of yearly dues).

Here’s the important part...

- Under the amount box, click the “Personal” tab.
- Select “Gift”.
- If you are paying from an existing paypal balance, or from your bank account, no fees will be charged. BUT... Paypal charges transaction fees for CREDIT CARDS. If you are paying with a credit card, you will have the option of selecting who is required to pay the fee. Do not push fees to SODZ, or a request will be sent to you for the fee amount charged to the SODZ account.

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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

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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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The advertisement for The Hops Shack features a photograph of beer-related items: a wooden barrel, a glass of beer, a brown beer bottle, a blue beer bottle, and a wine glass, all set on a surface with green hops. The text below the photo includes the business name "THE HOPS SHACK", the website "www.hopsshack.com", and the address and phone number: "1687 Marion Road, Bucyrus, Ohio, 419-617-7770".