

THE GRAIN MILL

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

The President's Corner

January 2012
By Ben Siefker

".....its not all sausage that's on my mind."

Well, Thanksgiving is over, Christmas is over, New Year's is over... It seems like we have some kind of holiday or party every weekend from the end of November to the end of the year. I don't have any bad feelings about the holidays – I really like them – but I am glad when they're over, too. Finally in January you start to get some free weekends again. We have some projects to do around the house, and I have some things I've wanted to do as well. I got book on sausage making for Christmas, and I bought a stuffer last week. I hope to get a chance to make a batch in the next couple weeks; after I figure it out I'll tell you all how it went. Of course it's not all sausage that's on my mind. I've got some more brewing to do, too. Last month I talked about some beers and brewing techniques I wanted to try, and I did take care of most of that. I will tap one beer later this week and bring it to the meeting Monday, so you can see how it turned out for yourself. Like most of you, there is no shortage of different beers I'd like to brew, but it's the beers I want to enter in the BBF that I need to take care of soon.

If you haven't checked out the competition information on our website, go take a look. There's a tab at the top you might not have noticed before that says, "British Beerfest Competition." You may be surprised to find out that that page contains information on our British Beerfest Competition. As it says there, this is a limited scope competition; it's only open to "British" style beers. You can see which styles we've put in that category at the site. One thing British beer culture is known for is "session beers." I'm not going to define that term here for the unfamiliar, but rather I will get to that point: many of these beers can be turned around in a quick time. You're not going to be able to brew an English Barleywine today and have it ready for the competition on Feb 25, but you can definitely turn around a mild in that time. Or a bitter. Or a Scottish ale. Or... That said, don't wait too long to get started; it will be here before you know it.

There's more than just our competition information on our site. We're trying to make it a hub for club information. Even though it will get announced a few times on the Yahoo group, there are still (weekly?) emails asking when or where we're having our next meeting. It seems kind of silly, but really it's understandable. There's a lot of traffic in that group, and emails can get buried in a pile pretty quickly. By keeping that kind of information on our site, we're hoping we'll all get used to checking there for information first. I'll be posting some information there this week about the upcoming meeting. Go check it out, and I'll see you Monday at the Old Bag of Nails.

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My Big Ass Beer: Part Deux

Richard Sheppard

The idea of making a clone of Utopias has been in my head since I knew the beer existed and we couldn't buy it in Ohio. Sam Adams website describes the flavor as, "A unique flavor of vintage port, old sherry and fine cognac. Layers of dark fruit, wood and vanilla." The 2011 version clocks in at 25.4% ABV. This is all true natural yeast fermentation, no cheating by freeze distilling!

The first thing I did was recruit Dan France. Mainly, because he was the only one crazy enough to do this with me. We had some planning sessions to kick around ideas. Originally, I thought we would do the brew at my house since I have the big equipment. However, I was worried about all of the fumes created by the big burner. So we moved it to Dan's house because he has the big flat concrete area outside we could do it. So the morning of the brew day it is 19F outside, we decide to brave carbon monoxide poisoning and brew in Dan's garage anyway.

The original clone recipe came from the HomeBrewTalk forums, just google "homebrewtalk utopias 3" Thanks, to paulthenurse and yeager for posting the recipe. We made a few changes from the original. The melanoidin malt was removed, personally I've never liked the flavor and we have plenty of specialty malt with a long boil to make up for it. Originally, the recipe had two additions of 2.6 oz Hallertaur at 15 min and 1 min. I planned on buying a pound of Hallertaur but that fell through. So we moved the Spalt and Tettnang to the end of the boil and used Dan's Hop Shots for bittering. I had the Maris Otter laying around and decided to throw that in place of some of the Pale Ale malt. Actually, the Sam Adams website lists only two row, Caramel 60 and Munich as malts. So this may not a true clone, but I've heard Sam Adams have brewed different recipes in the past.

Utopias Clone

Batch Size (fermenter): 14.75 gal

Efficiency: 68.00 %

Color: 25 SRM

Bitterness: 50 IBU

Boil time: 307 minutes

66 lbs	Bairds Pale Ale Malt
20 lbs	Pale Malt (6 Row)
15 lbs 5.0 oz	Maris Otter
5 lbs 3.2 oz	Munich Malt - 10L
4 lbs	Caramel/Crystal Malt - 60L
4 lbs	Victory Malt
1 lbs 5.0 oz	Smoked Malt (Weyermann)
0.5g	Maple Syrup
5.9 ml	Hop Shots - Boil 60.0 min
1.50 oz	Spalter [5.30 %] - Boil 15.0 min
1.50 oz	Tettnang [3.70 %] - Boil 15.0 min
1.50 oz	Spalter [5.30 %] - Boil 0.0 min
1.50 oz	Tettnang [3.70 %] - Boil 0.0 min
4.0 pkg	Super High Gravity Ale (WLP099)
0.50 tsp	Irish Moss (Boil 10.0 mins)
4.00 Items	Servomyces (Boil 10.0 mins)



Some abnormal things to consider for such a high gravity brew. Most of these techniques are taken straight from the White Labs website for WLP099

- * Aerate very heavily, 4 times as much as with a normal gravity beer. Less oxygen dissolves into solution at high gravity. Aerate intermittently during first 5 days of fermentation (30sec-1min).
- * Pitch 3-4 times as much yeast. Both Dan and I did 5g 1.040 starter using two vials each. This yielded a smaller yeast cake than I expected. Should look into a higher gravity starter.
- * Add 2 times the normal nutrient level
- * Begin Fermentation with wort that would produce a lower alcohol beer (6-8%) and then add wort each day for the first 5 days (wort can be concentrated at this point). We picked up some canning jars and sanitized them to add a little bit every day.
- * Add simple sugars like maple syrup last. I've read that after eating simple sugars the yeast gets lazy and won't ferment maltose.

The night before brew day I sanitized the carboy and crushed the grain. Crushing 121lbs of grain posed its own set of issues. Like a 4th grade math word problem the bags had to be emptied and refilled with crushed grain in the correct order so I didn't run out of bags to put the crushed grain into. My 30 year old, \$5 yard sale special drill kept overheating and the grip on the mill kept slipping. I had to file down the mill's metal rod to catch better. Four hours later three 55lb sacks for grain had been filled.

Dan had 30 gallons of hot water ready by the time I arrived at his house. Amazingly enough, we hit our mash temp of 145F. So, a big aluminum open mash tun outside on the coldest day of the year, the mash temperature dropped very quickly. We fired up the burner under the mash tun and started recirculating. This is where things started going bad. The mash temps became very uneven. Around the edges the temp measured around 140F, in the middle it was getting up to 180F there was some big burps where the mash started to boil. So what was happening, the wort pulled and recirculated from outer edges but was heated in the middle. This will have to be corrected for next batch. Any astringency in the final product is likely caused by this.

The sparge was pretty uneventful, still dealing with mash temperatures being uneven. The water hose started to freeze outside, so it was hooked up in the basement and ran out to the garage. The sparge water was pumped over from the keggles and kept a layer of water above the grain. We were standing around bs'ing and pulled off more wort than needed. The decision was made to go with and increase the volume of the final product. We added more hop shot for bittering and had a longer boil time. Final run off was 1.062, so another beer could be made with the second runnings, but we didn't want the extra work.

The boil was long, to say the least. While waiting we imbibed in some of Dan's wonderful homebrew and scarfed down some venison tacos. Boil started at 11:15AM with 32.5g of wort and finished at 4:22PM with 14.75g of wort, with an average of about 3.5g boil off per hour. The hydrometer only went up to 1.120SPGR and the refractometer became increasingly inaccurate the closer to the max we got. To fix this we added equal amounts of wort and water together to dilute the solution, then just multiplied by 2.

Dan, has a big ¾" immersion chiller that we chilled with recirculating the wort Jamil style. About half way through the chilling process we added half the wort to our mason jars. This should have been done first thing after flame out but we kinda forgot. The jars still sealed which was a good sign. So, we are running around getting everything cleaned up when Amanda yells at Dan to come in the house. I'm thinking, "Oh no, I've over stayed my welcome." No, it was a just a fire! Apparently, the plastic connection fittings on the hose in the basement broke and sprayed water all over the electrical box. Fortunately, there wasn't much damage and no one was hurt.

Below, you will find the fermentation schedule. I expected a more violent fermentation but it looked like it was barely working. I believe, that had something to do with removing the air lock everyday so no pressure could build up. Should have added more nutrient earlier.

12/12 - 65F No Addition. Oxygenated for 2 minutes.
12/13 - 68F 1q Addition. O2 for 1.5 min.
12/14 - 68F 2q Addition. O2 for 1.5 min. Low activity.
12/15 - 66F 1q Addition. O2 for 1.5min. 1/2 tsp of nutrient.
12/16 - 66F 1q Addition. O2 for 1.5min 1/2 tsp of nutrient.
12/17 - 68F 1.25q Addition. 1/2 tsp of nutrient.
12/18 - 66F 0.75q w/ yeast starter addition. 1/2 tsp of nutrient.
12/19 - 68F 2q Addition.
12/20 - 68F 1q Addition.
12/23 - 68F Added Maple syrup, dissolved in 1q water. (Use less water next time)

Lessons learned, need to control mash temperature better. Get an insulated jacket for the mash tun, possibly construct a lid for it. I'm thinking about not direct firing the kettle a more traditional way of adding hot water back to the mash would probably keep the temperature more constant. Obviously, pay attention and plan out more. That can be said about any brew day but, the stakes are higher when dealing with such an expensive beer.

Everything said, I had a lot of fun planning and brewing this beer. I hope it turns out good and I'll bring some to a club meeting in the future. A big thanks to Dan and Amanda France for hosting, feeding and putting up with me through this brew.



Teabagging

Scott Elliot

OK, before you get excited, this is about beer, not... tea. But the concept is somewhat the same: containing a substance in a mesh bag and steeping it into a liquid to impart that substance's desired effect into that liquid. In home brewing, many will use mesh bags for mini-mash/steeping grains, or perhaps to contain their hops during the boil/dry-hopping.

Sometimes I'll take this to the final level of the process and use mesh bags to teabag the keg. I've done so with both coffee and hops; and I enjoy both the effect and control of this method. By effect, I mean it certainly makes a noticeable change; and by control, I mean that unlike some processes, you can discontinue the steeping to taste whenever desired.

As you could guess, you may get a slightly different results from steeping cold than you do at other temps (in my process, the beer goes into the keg cold), but this is what I like. Coffee is often cold-steeped anyway, and hops can/do get added at about any desired temperature except cold until after it has fermented.

This pretty much started when I got pellet chunks caught in my dip tube when dry hopping in the keg and vowed to never have that mess again. Now, you will have the ability to absurdly hop in the keg without fear of clogging or doing something that cannot be discontinued.

The method is really simple but here is how I do it:

- 1.) Get the substance (hops here) into a mesh bag. Tie the bag. (note my shameless club promotion)



2.) Get a couple of feet of floss and tie some under the knot to keep it all secure. Next, tie the other end to the edge of the keg for insurance.



3.) To ensure a good seal with the floss hanging out, get some keg lube around the lid gasket. (KY may not be the best choice for this.)



4.) Drop the secured sack into the full keg.



5.) Seal the lid, like you normally would any other day. Make sure to check for CO₂ (that's Carbon Dioxide) leakage.



6.) Sample to taste, and remove when you are satisfied with the results, bottle and bring to the next club meeting.



meet the BREWER

Gautam Bagchi

How many years have you been brewing? Do you brew extract, all grain, partial mash or all of the above?

I started with a Mr. Beer kit back in 2004 and made several batches. Never really got big into it until last year when I got a great deal on some all grain equipment. Now my wife is fed up with my obsession.

How many years have you been a member of SODZ

One. Wish I found out about it sooner.

What is your favorite beer to brew/drink?

I like them all, except for chili beer that burns... everywhere.

How did you get into brewing?

When my wife pointed to the Mr. Beer on one of Targets clearance rack (I think it was at the end of the toy section). It was like \$15 and after doing a quick beer to cost analysis I could make like 50+ bottles of a Irish stout and linebacker bock. Best purchase ever...

What is your favorite hop?

No favorite hop, but I like centennial. It's easy to get and makes a great IPA that my neighbor babysits my kids for.

Do you have a favorite piece of equipment that you couldn't live without?

The utility sink I just installed in my garage. Saves a lot more water and I don't look like a fool in the winter running around the yard in shorts and flip flops with a garden hose. Did I mention it has hot water to thaw frozen hands in case I freeze in the garage.

What is your dream brewing set-up?

I don't know, having Barleys Smokehouse in my basement? Maybe a NG brew magic system with a chill wizard all chromed out with spinners.

What is the most important thing you have learned that improved your beer?

Joining SODZ has helped me understand so much more about the process and ingredients. Talking to anyone in the group is awesome because they always have some advise that you can take away and use to make improvements for my own beer and enjoy drinking it even more.

What is the best/worse beer you have ever made?

The Bock that Barley's liked and the Centennial IPA that won at Beer for Boobs were pretty good. I usually know it's really good because my neighbor keeps coming back to fill his growler up. The worst was when I made a Wheat IPA from last years big brew that had the ingredients for the CBC beer but the wort from Elevator. I don't know what happened but I still drink it. It's like an ugly baby: you still love it to death because it's yours, no matter what anyone else says.



Beer For Boobs: Wrap-up

Bill Bopp

On November 12, 2011 SODZ hosted the first Beer for Boobs homebrew competition. All profits for this competition benefited breast cancer awareness, cancer research and recovery organizations. SODZ is not new to hosting competitions. Over the years we've held the British Beer Festival, AHA first round competitions and a Club Only competition. All of that experience showed as the day ran very smoothly. By every measure, this competition was a great success. We drank a lot of beer, we presented a lot of nice looking medals to brewers of some outstanding beers, and we raised a lot of money for a great cause.

This competition raised \$991.69 for the Beer for Boobs organization. Since I've been part of the home brewing community, I've been impressed with how giving people can be. Home brewers are always willing to share a recipe or technique with each other. This takes everyone's generosity to a whole new level. It makes me proud to be part of the club that can support an effort like this.

As for the beer, the final count was 241 entries from nine different states. This included entries from as far away as California. This was a great response for a first year competition. The best of show was awarded to Mike Yingling of SAAZ in Akron, OH. His Weizenbock will be brewed by Weasel Boy and entered into the 2012 Great American Beer Festival. Good luck in Denver later this year! Mike has been kind enough to provide me with his recipe, so I've included it at the end of this article. SODZ had a nice showing, with members winning 18 medals.

To answer the call, about thirty people showed up to judge beer. Over 50 people from all over the state volunteered their time to help with the effort. We even had judges show up from Port Huron, Michigan.

I want to thank everyone who came out to help and especially a huge thank you to Jay and Lori at Weasel Boy. Not only did they put up with us taking over their brew-pub all day and offer to brew a Pro-Am beer from the event, they turned the entire evening into a fund raising event with their customers. A great time was had by all, and I am really looking forward seeing this competition and the profits grow each year.

Mike's Best Of Show Wiezenbock

1.070 OG
1.015 FG
37.5 IBU
65 % efficiency
90 min boil
11 gallons

15lb Wheat
10lb Light German Munich
5lb German Pils
1.75lb Melanoidin
1lb Special B

1.4 oz Magnum Pellets @ 75 min

Use a blend of WL380 & WY3068
Fermented at approximately 68F



SODZ British Beer Festival

Start brewing NOW for the 9th annual SODZ British Beerfest Competition.

When:

February 25th 2012, judging will start @ 9 a.m.

If you are helping out as either a judge or steward please show up at 8am. Please note attendance to competition is limited to only those who are judging, stewarding or participating. If you aren't doing either and would like to show up and say hi feel free to stop by after 1pm.

Where

Winking Lizard – Crosswoods
100 Hutchinson Avenue
Columbus, Ohio 43235
(Map)

Eligibility

The competition is open to all non-commercial, home-produced beers, meads and ciders. Please enter as many categories and as often as you wish. Competition organizers, sponsors, judges, and stewards may enter the competition but will not be permitted to judge or steward any category that they have entries in.

Categories

The SODZ British Beerfest will accept entries from the following BJCP styles (Please note: some categories may be combined with related categories for the purpose of awarding prizes):

BJCP CATEGORY STYLE DESCRIPTION

Category	Description
8	English Pale Ale (all subcategories)
9	Scottish and Irish Ales (all subcategories)
11	English Brown Ale (all subcategories)
12	Porter (all subcategories)
13	Stout (all subcategories except 13E. American Stout)
14	India Pale Ale (14A. English IPA only)
19	Strong Ale (19A. Old Ale and 19B. English Barley Wine only)
24	Traditional Mead
25	Melomel (Fruit Mead)
26	Other Mead
27	Standard Cider and Perry (all subcategories)
28	Specialty Cider and Perry (all subcategories)

Registration

All entries must be pre-registered online by Friday, February 17th: Registration Site

Please print out the completed entry sheet (or ProMash competition form), fold so your name appears on the front, and attach it to the beer bottles with a rubber band. Include entry fee or receipt from online payment (fold within label if you like). Two bottles per entry are required. Unlabeled bottles from 10 to 24 oz. will be accepted, but please use 12 oz bottles if possible.

Entry Fees

\$7 for first entry, \$5 per additional entry. You may send a check with your entry or pay online through PayPal. More information is available at the registration site. <http://bb>

MEETING AGENDA

7:00 MEETING START

OFFICER REPORTS

TECH TALK:
BOTTLE CONDITIONING
KYLE BULLOCK

STYLE SPOTLIGHT:
SCOTTISH
FRANK BARICKMAN

CLUB ONLY JUDGING:
DARK LAGERS

MEETING LOCATION

OLD BAG OF NAILS

24-26 NORTH STATE
STREET

WESTERVILLE, OH 43081

PHONE: 614-794-6900



UPCOMING CLUB ONLY COMPETITIONS

January/February 2012
Dark Lagers

March/April 2012
Stout it Out Loud!

May 2012 ***BOTTLE A FEW FROM BBF!!!!!!!!!!!!!!**
Scottish and Irish Ale

You must be an AHA and current SODZ member to enter

UPCOMING LOCAL COMPETITIONS

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

SODZ British Beer Fest

All entries must be pre-registered online by Friday, February 17th:
BJCP Catagories 8,9,11,12,13,14,19,24,25,26,27,28
<http://bbf.sodz.org/>

Upper Mississippi Mash-Out (Not local, but a great competition)

Entry Fee: \$7
Entry Deadline: 01/14/2012
www.mashout.org
02/11/2012

Cincy Winter Beerfest - American Ale Competition

Cincinnati, OH
Contact: Rick Franckhauser
Phone: (513) 379-8705
Entry Fee: \$5.00 per entry
Entry Deadline: 02/04/2012

SODZ
MEMBERSHIP REPORT
VIC GONZALEZ: MEMBERSHIP DIRECTOR

New Members/Renewals

John Riley

Number of current members # 128

Number of members about to expire #7

Number of renewals sent #7

SODZ
TREASURER REPORT
DAN FRANCE TREASURER

Fifth Third balance: \$6,120.27

Paypal balance: \$178.52

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 or send it to: checks payable to: SODZ

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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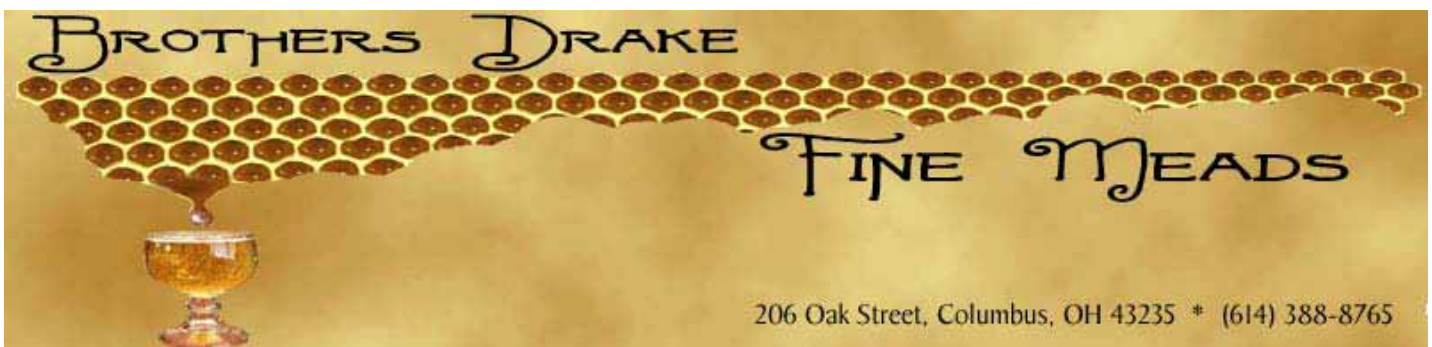
Tuesday through Friday: 4 p.m. - midnight

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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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