

THE GRAIN MILL

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

The President's Corner

May 2012
By Ben Siefker

I brewed an IPA last weekend. Sometimes when I brew, I listen to music; sometimes I don't. When I do, it's usually something I already have – the iPod on shuffle, a pile of old CDs, etc. Last Saturday I made a Slayer channel on Pandora instead. I am 33 years old, but I have never listened to Slayer before, despite them being around for about as long as I have. They rock, and they weren't what I expected. I had a lot of metal fan friends in high school, and though I have a few old school Metallica CDs and the requisite Vulgar Display of Power, I never really got into metal. The music's alright, but that metal death growl – meh. I can't exactly sing along; I get hoarse listening to it. I can listen to a few tracks but then I'm over it. Pandora shuffles around a lot, so I heard some of the death growl/wind tunnel/inward singing, but one here and there are fine with me. The Slayer tracks I heard were fast, and the vocals were more shouting than the growl. And I know I'm not converting anyone with that – "like loud music and shouting?" Anyway, it's good stuff to brew to, especially if you have a lot to do. I heard some Iron Maiden on that channel too, and with a nod to Dan, they weren't what I expected (for the better) either.

I had a similar experience with beer Thursday night. I picked up a Zum Uerige a few weeks ago – it's a classic example of a Düsseldorf Altbier. I picked up some age, but the beer was fantastic – smooth, malty, and a little carmelly and yet dry and very drinkable. The little bit of spicy hop flavor (med-low) and moderate bitterness kept it interesting, and it was easy to see it as a session beer. I'd sat down to watch TV with my wife, but I had to get up and get another beer before we started the show. Admittedly, I was probably blabbing and delaying the start with some forgettable anecdote, but it really went down quickly. As soon as I was done, I'd already made up my mind to brew one.

Zum Uerige is a 150 year old beer in a very traditional style; it's probably not considered the "Slayer" of beers (is there one?). I guess they've both been around for a while, and each is considered a classic in their style, but I'm stretching. Both were trying something new, though, and I recommend you do the same. Monday at the Elevator is the last formal meeting for the summer. We're hardly taking a break, as we have events every month until the meetings start back up in September. Still, summer is usually when your schedule frees up a bit. You've probably got some vacation to burn, and even if you're not planning to take some time off, you're planning to brew. This summer, take one brew day and try a new style. There are 80 BJCP beer styles in the guidelines. If you don't start a new one now, you're never going to get through them all.

As for upcoming events, we've got the Iron Kettle, Digfest, the State Fair Competition, and the summer picnic. Information on all of them is on our website with more to come.

I hope you can all make it to the Elevator Monday; see you then. ~Ben

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Inside this issue:

Slayer Rocks!

**Curse of the
Forgotten
Mustache**

Big Brew

Meeting Agenda

Membership Report

SODZ Contact info

Sponsors

Curse of the Forgotten Mustache

By: Richard Sheppard

Since I first read Palmer's How to Brew book I've been wanting to brew a good Classic American Pilsner. I love the idea of being able to recreate, smell and taste a piece of history. It took awhile before my first attempt it started out to be a good beer, but picked up an infection. The 2nd attempt was one of several beers that fell victim to a garden hose that threw off a nasty plastic flavor. I was excited to try this style again, I have more experience and have made several good beers lately. Little did I know the curse of the mustache was about to strike again!

The trouble started the night before. I planned a 10g batch, after all summer was coming up. I checked my temperature controlled freezer and both 6.5g glass carboys would not fit. The plan was to make an emergency trip to Gentiles to pick up a smaller Better Bottle. We had a family cookout on brew day at 4pm. I got up at 6am, had the mash tun heating by 7am. Nine hours for a brew day? Piece of cake. Then my wife informed that, that we were eating at 4pm and people would be showing up by 3pm. 8 hour brew day? No problem!

Sunday Brew Day: I overheated the mash water and had to cool it back down, using some bagged ice. I read on a fish website that it does not contain chlorine, so it must be true. Then a brand new screw up for me. I put my grain and strike water into my boil kettle, meaning no false bottom. I had to transfer the hot mash back to the mash tun and reheat. There was a pretty good amount of splashing, so I'm really worried about hot side aeration. Some people do not believe in this but it may cause oxidation down the road.

I do a protein rest and bring the mash up to 149F. It is about 9:30am since Gentiles opens at 10am now is the perfect time to go. I get there 5 minutes before they open, pull to open the door and it is locked! I didn't realize they don't open until noon on Sunday. On the way back I get a phone call from an 1-800 number and I let it go to voice mail.

The trip took longer than I anticipated and I only had 10 minutes left on the mash. I check the temp and it has dropped 15 degrees! I bring the mash back up to temperature and start the sparge water. Once, the sparge was ready the mash still looked cloudy. I did not have an iodine test and was under time pressure so went ahead and mashed out. Now, I'm worried about not converting all of the starches and possible permanent protein haze, along with having low body. During mash out the temperature raised to about 171F. Which is borderline higher than the recommended 170F. Now, I'm worried about astringency.

The brew day is back on track, I check my voicemail. It was my bank's fraud department. Someone in California just charged \$400 to my credit card at a grocery store. Fortunately, they caught it when they did. What else can go wrong?

The boil was collected and the gravity was high, 84%. Really 84%. Who gets 84%?? High efficiency can be a bad thing, it can add astringency and makes it hard to hit style. I add some more water, adjust the hops and go from a 90 minute boil to 60 minute. Now, I realize I don't have enough hops; I had a bought a pound of hops a few months ago and used it in a couple of brews. A pound of hops should last forever right? For flavor and aroma additions I originally had 3oz at 20 minutes and 4 oz at flame out. I changed this to 5.8oz at 9 minutes.

Now it was a cold day, my boil kept going out and I wasn't sure why. I had just filled up my propane tank, wind was blowing but not hard. Finally, I figured out my tank was freezing up. I kept it going for awhile but eventually had to switch out tanks. Really worried about the boil stopping. This can lower final gravity, lower bitterness and leave behind too much protein, sulfur and harshness.

Now running into time constraints. It was cold that day in the low 40's, I didn't think I would have any problems dropping the wort down to 50F. Unfortunately, the groundwater was 59. No, problem I bought some bagged ice to recirculate with my old sump pump. I drop the sump pump a big bucket of ice and turn it on. Nothing. It had been over a year since I last used the sump pump and it would not turn on. It is 3:20pm, guests are starting to arrive, I make the call to pitch my delicate lager at a balmy 64F. This may create too many esters and shock the yeast.

Despite everything, I did not skimp on sanitation and pitched a good amount of healthy yeast, so the beer should turn out drinkable, but probably not an award winner. I'm doing a bit of woe is me, but really all of the problems are preventable. So don't do what I do! Pay close attention to your temperatures and equipment. Pre-test your equipment and make sure you have everything needed. Be sure to have everything on your ingredient list. Make sure to add additional time when doing larger batches to account for heating extra volumes. Collect smaller amounts of wort for the boil and check before sparging is complete. Don't be a dumbass and put the grain into the wrong kettle. Finally, don't give your credit card number to Peruvian monkey knife fight websites.

Big Brew Pictures

By: Carey Hall



MEETING AGENDA

MONDAY, MAY 14
7:00 MEETING START

OFFICER REPORTS

NEW/OLD BUSINESS

TECH TALK:

STYLE SPOTLIGHT:
LIGHT HYBRIDS
ANDY ROBSON

SPEAKER:
MICHAEL PAULL

BEER REVIEWER FOR THE
COLUMBUS DISPATCH

MEETING LOCATION

ELEVATOR BREWERY

165 N 4TH STREET
IN DOWNTOWN COLUMBUS,
OH

*****NOT THE DRAUGHT
HAUS*****

SODZ ENCOURAGES
MEMBERS TO EAT AT THE
DRAUGHT HAUS, WHICH IS
LOCATED AT
161 N. HIGH STREET





To: Prospective Homebrew Competition Entrants

From: Brett Chance, Competition Organizer

Thank you for your interest in the Ohio State Fair Homebrew Competition. This competition is open to all Ohio homebrewers or any homebrewers currently belonging to an Ohio homebrew club. Judging will take place Saturday, July 14.

The on-line information contains everything you will need to enter this year's competition. The Rules & Regulations contain all of the general information and should answer any questions you have about the competition. The style guidelines we use are those of the Beer Judge Certification Program (BJCP). The guidelines are provided to assist you in entering your beer in the proper category. Print and complete the entry form and return it with your entry fees (postmark deadline is June 20). You can also print the bottle identification forms and rubberband one form to each bottle you submit (bottled entries due July 9 - 13). Finally, a map of the grounds and routing instructions are included to make delivering your entries easy (shipping instructions are also included if you prefer to ship your entries).

If you have any questions regarding the on-line information, please feel free to contact me at (614) 644-4126 Monday thru Friday 7:30 am – 3:30 pm. If you get my voice mail, please leave a message and I will get back to you. You can also email me at: b.chance@expo.state.oh.us

Whether you are an experienced homebrewer or a relative newcomer to the hobby, the Ohio State Fair Homebrew Competition provides an excellent opportunity to get feedback from experienced homebrew judges.

Thanks again for your interest and support of our competition. We look forward to receiving your entries!

UPCOMING CLUB ONLY COMPETITIONS

August 2012

Porter

September/October 2012

Light Hybrid Beers

November/December 2012

Ant Hayes Memorial Burton (Old) Ale

You must be an AHA and current SODZ member to enter

UPCOMING LOCAL COMPETITIONS

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

Ohio Brew Week Homebrew Competition

Athens, OH

Contact: Jody Grenert

Phone: (740) 591-5692

Entry Fee: \$6 per entry

Entry Deadline: 06/08/2012

Barley's Homebrew Competition

Entries Due 5/17-5/19/2012

http://barleysbrewing.com/downtown/homebrew_2012.html

Ohio State Fair

Entries Due 8/9-8/13/2012

http://ohiostatefair.com/osf/downloadbooks/entertainment/2012homebrew_form.pdf

SODZ
MEMBERSHIP REPORT
VIC GONZALEZ: MEMBERSHIP DIRECTOR

New Members/Renewals

Jeff & Amber Rodgers
Josh Fealy
Brad Reardon
Dan Hartnett
James Tappan
Jeff Lewis
Dave Kornmiller
Randy Aquino
John Prince
Tara Amenson
Jim Van Brocklyn
Jason Feder
Sean Dawson
Kurt Heidtman

Number of members about to expire # 19
Number of renewals or new # 15
Total Current Members # 144

SODZ
TREASURER REPORT
DAN FRANCE TREASURER

Fifth Third balance: \$ 5142.11
Paypal balance: \$ 534.07

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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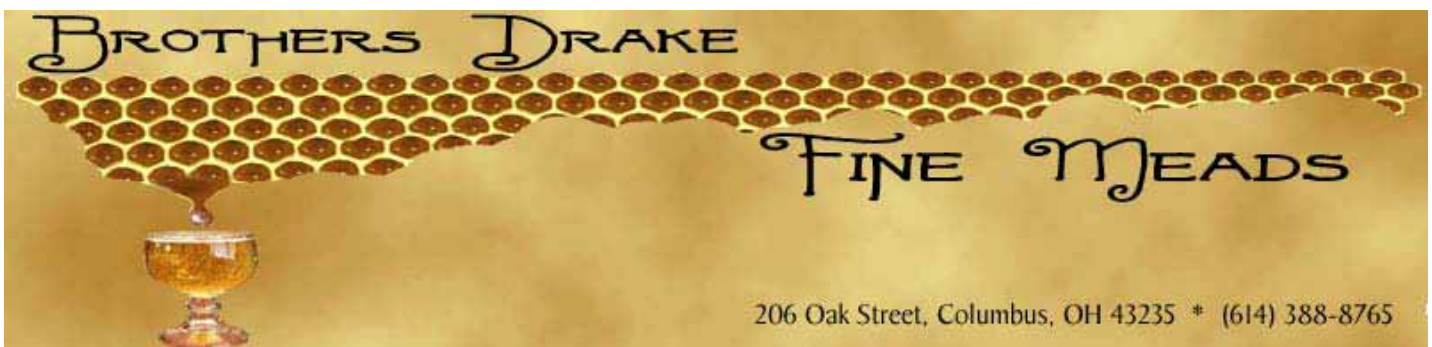
Tuesday through Friday: 4 p.m. - midnight

Saturday: 3 p.m. - midnight

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Glass of the Month:

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Irish Setter Red



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www.winkinglizard.com



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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

Elevatorbrewing.com



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