

# The Grain Mill

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



## President's Corner

January 2010

By Vic Gonzales



This is the time of year when some people make New Year resolutions that they do not intend to keep.

This year I resolve to brew a larger verity of beers. We all know this means by March I will be back to brewing only IPA's and thinking, "maybe I should be brewing different beers". While my resolution is still in progress I have managed to brew a nice amount of English Style beers for the BBF. I made a Mild, Robust Porter, Standard Bitter and Irish Red Ale. On deck is Northern Brown Ale, ESB, Dry Stout, Oatmeal Stout and of course English IPA. Most of these British beers I only make once a year for the BBF. I usually tend to over hop these beers so this year I went light handed on the hops at the request of the past BBF judges. I do plan to "Bring It" to the Lucci cup this year and encourage everyone else to participate in this friendly

"sub competition". For more info on the Lucci Cup see Franks article in last months newsletter entitled "Bring It".

February 27<sup>th</sup> 2010 will be the 7<sup>th</sup> annual British Beer Fest at the Winking Lizard. If you ever wanted to know how a homebrew competition is organized then get involved. Help is needed in many areas so please don't hesitate to email me or any other SODZ officer to get involved. The Competition is open to British styles only and we encourage all to enter as many beers as possible. The BBF and your Membership dues are our two main streams of revenue so the more success our competition has the more things your club can do for you. We have also tossed around the idea of having T-shirts made for the BBF. The more members that buy the T-shirts the lower the price will be.

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We will talk about this at the meeting so express your interest if you want one.

The Competition Committee will be judging English Brown Ales at the January Meeting for the Club Only Competition. If you don't already know the Club Only Competition is an AHA sponsored competition occurring once every two months. Each Competition focuses on a different style of beer. This month is "The Session Challenge" Brown Ales. If you have a Mild Ale, Southern Brown Ale or a Northern Brown Ale bring it to the January Meeting for evaluation. We will then send the best brown ale to the Club only Competition representing SODZ.

## 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	Alexander's Russian Imperial Stout	Saint Nick's Winter Warmer	Horny Goat Porter
Hefeweizen	White Weasel Wheat	Apricot Ale	Four Seas IIPA	Pint O Joe	Belgian Strong Dark Ale
Czech Lager	River Mink Mild Brown	Pale Ale	Auld Curiosity Ale	MacLenny's Scottish Ale	Flying Hydrant Light
Märzen	Plaid Ferret Scottish	90 Shilling	MacLenny's Scottish Ale	Pale Ale	Elevator Xtra
Schwarzbier	Brown Stroat Stout	1859 Porter	Pale Ale	Alexander's RIS	Mogabi
<i>Seasonal</i>	Dancing Ferret IPA	Columbus IPA	Pilsner	Centennial IPA	Heifer-weizen
Winter Bock	Blackfooted Porter	Black IPA			Bear Ass Pale Ale
	Bitter Sable Imperial Black IPA				Three Frogs IPA
	Snow Ermine Holiday Ale				Bleeding Buckeye Red Ale
	Anastasia Russian Imperial Stout				Dirty Dick's Nut Brown Ale
	Super Genius Barleywine				Dark Horse Lager
					Procrastinator Doppelbock
					Winter Warmer

## Meeting agenda

7 pm Start

BBF

BBF

Tech Talk

Home Brewing Vs  
Craft Brewing

Tech Talk II: Son of Tech Talk

How to Distill, For Example, Water

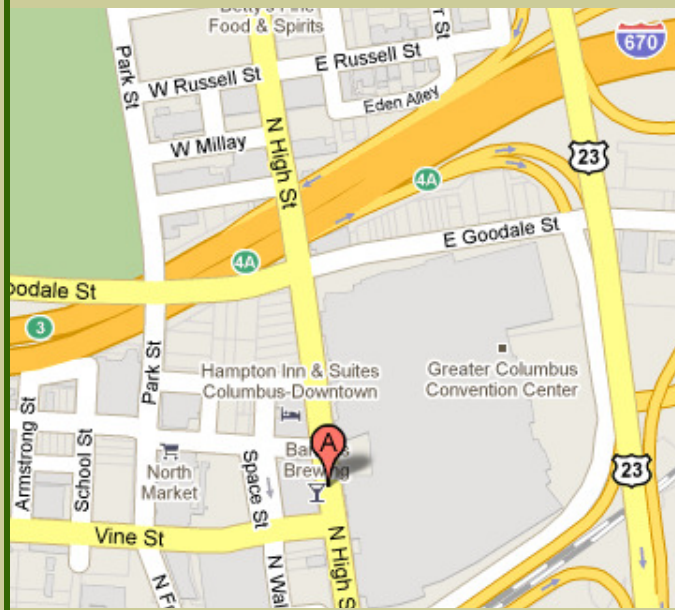
Judging

Brown Ales

Adjourn

## Meeting Location

Barley's Alehouse No. 1  
467 North High Street  
Columbus, OH 43215



## January-February 2010

## Schedule of Events

- 1/14 Entries due for Elevator competition
- 1/15-16 Elevator Comp Judging
- 1/18 SODZ Meeting at Barley's Alehouse on High

Sun	Mon	Tue	Wed	Thu	Fri	Sat
10	11	12	13	14	15	16
				<i>Ele-</i>	<i>-va-</i>	<i>-tor</i>
17	18	19	20	21	22	23
	<i>SODZ</i>					
24	25	26	27	28	29	30
31	1	2	3	4	5	6
7	8	9	10	11	12	13

# How I Found Myself in St Augustine With A \$20 Hooker

By Rick DeShone

The weather outside was frightful. The plan was to take a three-day leisurely drive down to Orlando with overnight stops in Charleston, SC and St Augustine, FL and a visit to a friend along the way. A blizzard was heading up the East Coast and was threatening to dump a lot of snow on Washington, DC. We had chosen an Eastern route down this trip, which explains the choices of where we were going to stay.

In light of the forecast, we headed out early to get a jump on the 1<sup>st</sup> leg down to Charleston. We pushed on Friday night, and got 230 miles out of the way. This put us in West Virginia with a reasonable 450 more miles the next day. When we stopped for the night, we were hitting what appeared to be the back edge of the storm. The snow was falling hard and the roads were starting to get sloppy. We were in Charleston, but in the wrong state. The only room we could find was at the Knights Inn – Ah, the high life.

Saturday we woke up refreshed to sunshine and a brilliant white wonderland. All the snow on the trees through the picturesque mountains turned everything bright and fresh. The hotel put out doughnuts and coffee. We snacked - Kyle claimed he had 5 doughnuts. Then we started out. When we got to the toll way on I77, we were told there was a two-mile backup. Our other options were no better, as I64 and I75 were both also dealing with closures and accidents.

About three miles along, we found the jam. For the most part everyone was in good humor. We were all stopped. We had a good environment inside the car. We were in a mountain pass, so there was no cell coverage. We played games, listened to Christmas music, built snowmen on the center barrier, and had the good fortune to be within a few hundred yards and easy hike to a rest area. The landscape was glorious. It would have been more fun had I packed boots and gloves, but we were making the most of it.

After about three hours, traffic started to move. People were scrambling back to their cars from the rest stop. People were tolerant of waiting for a driver backing up their lane and razzed them as they went by. We made it about 1/8 mile before the next stop. Over the next four hours, we progressed about 1.5 miles. We were coming up on the 1<sup>st</sup> exit since the jam. We were on this road at 8:30 AM and it was now getting dark.

In an interesting bit of driving that involved stretches on the shoulder, and weaving between the right and left lanes around the parked trucks. A small chain of cars made it to the exit.

Some were trying to get gas, some to get to a restroom, and others were just trying to get information. We spoke to one volunteer that told us there were still 37 accidents and 24 jack-knifed trucks to clear. We turned around, retraced our steps, and found our way back to Charleston.

With cell coverage returned, I was able to cancel our reservation and get one booked at the nearest vacancy – 50 miles West to Huntington. Not even the Knights Inn was available. We had a nice stay in the center of Huntington and a great meal. The next morning we went West to Kentucky and took I75 down. We reached St Augustine late and decided to take our time and explore it the following morning.

St Augustine has a lot of history. It has the oldest fort in the US dating back to the 1500's. The fort was never taken in battle. It was occupied by the Spanish, then the English, and then once again by the Spanish before we purchased it from them in the Louisiana Purchase. Touring the fort and seeing the barracks are a must. Seeing 18 pound cannons capable of firing a round 3.5 miles leaves you impressed with the technology the Spanish and English were capable of in the 1600's.

There is an old-town portion to St Augustine that has been mainly converted to a tourist area with hundreds of shops, eateries, and places to just people watch and there are lots of people. Florida is a place where even in the Winter, there can be a lot of skin showing. Sometimes that's good. Sometimes, that's not so good. I saw plenty of sagging tattoos and piercings. Some body adornments don't age well, though on the young they can look pretty exotic. This is bringing me around to the title of this piece.

After feeding the 2-hour limit parking meter for the 3<sup>rd</sup> time while I was awaiting my family as they divested their wallets of some of their weight, I found a little hideaway bar at the back of an alleyway past a number of boutiques selling dragon swords, henna tattoos, and celestial readings. That's where I found my hooker.

The place was called the Rendezvous Restaurant and what caught my eye was that they boasted an extensive beer list. When I got there, I found 180 different beers in the bottle. Usually in a venue like this, I would expect to find a large number of domestic lagers among the 180, but here there were probably less than 10. What I did find were some elite beers. Samichlaus, Samichlaus Heller, Delirium Tremens & Nocturnum, Nostradamus, Meredsous 10, Thomas Hardy, Wexford Irish Cream, Belzebuth, Oak Aged Double Bastard, Chimay, Westvletleren, Palo Santo Maron, Brooklyn Obsidian, etc. I came across several I had not tried, one of which was the Imperial Porter by Thomas Hooker Brewing Company out of Connecticut. How could I not get that beer here? Twenty dollars for a beer is steep, even for a large bottle, but when you are looking for hooker, it does not pay to go too cheap.

This beer has placed at the GABF in the strong beer category. A big porter that can stand up

well against strong ales is my kind of beer. This beer is large and it is very silky. It's full of coffee, chocolate, and caramel notes with a clean, almost dry finish, which is hard to do without leaving it too sweet or too roasty. It was a large bottle (more of a bomber, but with a swing top) and it was excellent. Kim the owner and the bartender were both entertaining and had been exposed to a lot of beer. This place dates back to the late 1980's and has always had a beer focus. If you are ever in St. Augustine, this is the place to go for a good beer.

Getting stuck in the car with my family for 8 hours and making the best of the time together before they started dissipating and having families of their own are things to cherish. Being able to tell the story of how I had a \$20 hooker in St Augustine is priceless.

## SODZ Financial Report

By Steve Huckaby

*(December Report)*

Current Balance is \$3,091.67

It will be a bit before all of the Christmas party reimbursement comes in, But I estimate it will be close to \$600.

*(January Report)*

The current balance is \$2652.82 after \$459 in reimbursements for the Christmas party. I'm assuming there will be a couple of additional reimbursements come up when we get together for the meeting, but nothing significant. Food is typically our only major cost for the party.



# The Poor Man's Vorlauf

By Kyle Bullock

I guess I should start by defining 'vorlauf'. Vorlauf is the action in which an all-grain brewer clears his wort of grain particles before the liquid from the mash makes its way to the boil kettle. This is an important step as wort with lots of grain particles in it can lead to an astringent beer as well as harm the quality of the final brew.

So the vorlauf is essentially a recirculation of the wort in the mash tun using the grain bed to filter the finer particles. As soon as the wort runs clear, it is then ready for the boil kettle. The trick to this step, without a pump, is to slowly pour your wort back into your mash tun and not disturb your grain bed. This has always been a tedious and time consuming step for me and short of getting a pump, I was constantly trying to come up with a way to make this step easier and quicker. For myself at least, I have come up with a \$4 solution. I have to give a little credit to Ben Siefker at a brew day last year for inspiring this idea. During his vorlauf, he laid a piece of foil over his grain bed and would pour his wort over-top. Though I never tried that method, he had the right idea. I wanted something a little more permanent that I could use batch-after-batch and this is what I've come up with:

It's a \$4 cooking tin from Kroger which I assume is disposable after cooking a roast or a turkey. The tin fits perfectly in my 70qt. cooler and the only modification that I've made is punched about 50 nail-sized holes through the bottom.



The first step of a standard pumpless vorlauf is to collect a few quarts of wort. The first few quarts are always cloudy with protein and grain debris.

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Before the wort is poured back into the mash tun, a \$4 cooking tin with about 50 holes is placed on top. The tin rests perfectly on the upper-ridges of the cooler.



The wort is gently poured into the tin and allowed to drain through the nail-sized holes.



Repeating this process once is usually all it takes for my wort to run crystal clear. As soon as my wort is clear, I start to run-off into my boil kettle and start my sparge. The wort draining through the holes not only keeps the grain bed undisturbed, but as it slowly drains through, you can start to pull out another quart or two. Where this process took me twenty minutes in the past, it now takes five. Hopefully this saves you some time too!



# Festina Peche

Reviewed By Scotty Elliot

Dogfish Head Festina Peche Berliner Weisse

OK, maybe I'm thinking sunnier times already, but I am reviewing a Berliner I got for Christmas (cheap bastard got it on clearance).

Pallid yellow and hazy, this has a spritzzy body temporarily topped with thin white head.

Smells like tart dried apricots. Bright and slightly lacto-funky. Not much in the way of malt, and no detectable hop scent whatsoever.

Whoa. Tastes like the dusty surface of one of those extremely sour fruit candies (which is the only part I like). The treat for me here is that every single drink gives me the pure joy and slight shock that comes with that initial sour candy taste. Opened salivary floodgates.

At the end of every swallow is a slight dry malt sweetness that sits briefly, and is enough to entice the next cleansing drink. As it warms, a little more of the unripened fruitiness emerges. Effervescent light body is refreshing (a necessity after shoveling snow). Very sour yet still balanced just enough to keep it real. Not incredibly complex; but that is part of the beauty, and it is interesting enough.

I love sour things + I love beer + I love DFH = No brainer. Hey, this is one I could keep in my fridge all year round, especially in the summer. I've had limited Berliners, and need to add them to my brewing collection. Maybe Chris can share a secret or two, as GBs is still my favorite.



## 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](mailto:ben.siefker@gmail.com)

## Club Officers

*President*

**Vic Gonzales**

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*Vice President*

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*Secretary/Newsletter Editor*

**Ben Siefker**

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*Treasurer*

**Steve Huckaby**

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*Membership Director*

**Kris Huckaby**

[kristen.huckaby@gmail.com](mailto:kristen.huckaby@gmail.com)

## Treasurer Information

Dues may be mailed to:  
Steve Huckaby, Treasurer  
3190 St. Bernard Circle  
Columbus, Ohio 43232

## 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:

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Columbus, Ohio 43232

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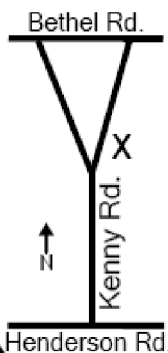
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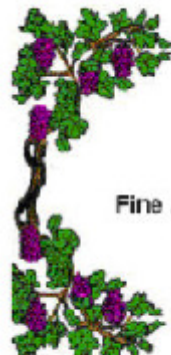
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