

THE GRAIN MILL

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

The President's Corner

April 2012

By Ben Siefker

Well, it's Sunday night. I just got back from a long weekend of judging beer in Indianapolis for the first round of the National Homebrew Competition, and I'm drinking a great lager from Sun King and reflecting on what a great weekend I had. Bill Bopp and I car pooled to Indy, and we were checked into our hotel by 4:30 on Friday. Judging wasn't scheduled to start until 7:30, so we had a lot of time to kill. Picking up on some recommendations from another judge, we ate dinner at Papa Roux at a place a lot like the North Market in Columbus. We both had catfish po boys and oh man were they good – blackened, spiced, moist fish, coleslaw, and some glorious sauce on a big fat piece of French bread. It was huge, too. From a distance, you'd think I was biting a greasy baby. We walked down the street to a bottle shop to pick up some beer we can't find in Ohio. I ended up with some Alpha King, a couple bottles of high gravity Scandinavian beer, and a 4 pack of the Sun King beer I'm drinking right now. We checked in at the competition, saw some friends, and judged a pretty good first session. Sun King was nice enough to let all of us judges get a beer from their tap room, and we all hung out for a little bit until it was time to go. As everyone was leaving, I found Bill talking to Adrian, one of the Brewers at Sun King. Everyone else left, but the three of us got into a great conversation about brewing which led to Maibock samples, additional touring of the facility, and sharing one of the few remaining cans of the first beer brewed at Sun King – a great barleywine out of Adrian's dwindling stash (he has one left now). Some of the other staff came back to the brewery then, and we shared some of the barleywine with them and got into other cool conversations. I was talking to the artist who does all of their work and ended up with a signed print. It was just a great night. There was no point in trying to top it on Saturday night, so after judging, Bill and I headed to the north location of the Rock Bottom brewpub. We had some great beer and ran into two other judges. We had dinner and a good time and stuck around for too long after they left. Back at the hotel we finished with some Alpha King; it's a long time to try to wait until you get it back home.

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Indianapolis is a pretty good drive from Columbus. It's not bad, but it's still 3 hours each way. Gas isn't cheap, and neither are hotel rooms. A lot of people didn't stay the night, but Bill and I stayed two nights. While we were gone, projects piled up at home, and I missed a free weekend with my wife while the kid was at Grandma and Grandpa's. So why do it? It's pretty easy when you have gigantic sandwiches and beers that will never exist again, but that's not always the case. Some competitions can't afford to feed you, and very few are at the winningest brewery from last year's GABF. Mostly, we do this because we love it. We have a passion for good beer and brewing. Competitions and judging are a part of brewing, and we spend our free time being a part of that.

I get a lot out of judging beer, but this isn't the time and there isn't the room to list it all here. This isn't a call to get you to learn how to judge either (though you should). Our conversation with Adrian Friday night was all about Sun King's passion for brewing – one that he definitely shared. It wasn't something he set out to tell us, or something he read off a mission statement on the wall, but it was the theme of the night and the undercurrent that ran through everything he told us and showed us. Everything just spoke to the fact that they want to be the best, to always get better, and that all of them actually give a fuck about what they're doing there.

Of course they won 8 medals at last year's GABF. If you talk to them, you understand, and if it hadn't happened yet, you'd know it was sure to happen soon.

Passion and work pays off. Again, what's my point here? Is this an ad for Sun King? No, although I should throw them a bone for the sweet artwork. None of you need to brew beer. It's cheaper to just go to the store and buy it. You may work out something of a price per 6 pack that beats retail, but you're probably not considering your equipment costs, and you're surely not considering the cost of your time. You do it because you love it. You didn't join a homebrew club because you don't care about beer and brewing, and don't forget that. When you're passionate and put in the time, great things happen. Don't forget why you got into all of this. Keep the passion going, keep working, and good things are in your future.

See you next Monday.

Ben





meet the BREWER

Frank Barbee

How many years have you been brewing?

3, and I have been a member of SODZ for 3 years as well.

What is your favorite beer to brew/drink?

I like to brew Russian Imperial Stouts, and I like to drink IPA's

How did you get into brewing?

Had always thought making beer or wine would be fun, then found beer came in different flavors instead of just different major brands.

What is your favorite hop?

I've always liked Centennial but lately I've really liked the way Mt Hood tastes

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

No, as a brew pot, I am using a 7 gallon trukey fryer that I found on clearance, ale pails to ferment and just started getting into kegging. Bought an old fridge that had been converted into a kegarator. Leaves a lot to desire.. but it does keep the beer cold and gives me a place to store my yeast and hops.

What is your dream brewing set-up?

At this point, going all grain is my next big investment.

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

Cleaning... cleaning ...cleaning...make sure everything is clean and sanitised prior to starting.

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

I've had my best luck making Russian Imperial Stouts. I have a great modified version of Ivan Drago off Gentiles website in bottles and my contribution to the Solero brew an extract version of Weasel Boy's Anastasia RIS was quite good as well. Worst was my 3rd batch, which was a Winter Warmer, it had way too much sugar and was just nasty..

Pomegranate Kölsch

By: Marc Peabody

Last year I had really good luck making a Pomegranate Kölsch. It's one of the most refreshing beers I've ever tried on a hot summer day and it got thumbs up at the SODZ picnic. Even my next door neighbor liked it.

After my first five prideful batches as a homebrewer I threw a tasting party at home, comparing my extract kit brews to commercial examples of similar styles. The most popular beer that night was my Blackberry Robust Porter. It was simply a 4oz bottle of blackberry flavoring added to the Brewer's Best Robust Porter extract kit but it got a lot of friends excited.

One of my last friends to leave the party offered a suggestion. She said: "You know what you should do? Pomegranate!"

"Riiiiight... Have a safe drive home!"

I'd heard of beers with blueberry, peach, raspberry. But pomegranate? I didn't think I'd even heard the word "pomegranate" uttered since high school Greek mythology and I'm pretty sure I didn't see a bottle of pomegranate flavoring at Gentile's. I was pretty sure it simply did not exist.

But I was curious. Surely some wahoo out there has tried it and failed. To the Internets!

I found some pretty useful info on homebrewtalk.com:

- 1) There are commercially available pomegranate beers (a good sign)
- 2) I can use POM Wonderful juice from the grocery store.
- 3) Wheat beers work well with fruit.
- 4) POM is pasteurized so I can get away with not boiling it, as that could cause a loss of aromatics.
- 5) Add the juice to secondary, otherwise the yeast will hit the fructose first and could then stubbornly ignore the maltose. Even if the yeast took to the maltose, the fermenting of it would push much of the pomegranate aromatics out the airlock.

Pomegranate juice didn't seem much more difficult than adding a bottle of flavoring so maybe my friend was right: this was worth trying.

I contacted her boyfriend who said her birthday was just 10 weeks away - plenty of time to get a few batches whipped up. He agreed to help me brew and he'd receive half the beer for her birthday present. I picked up three Brewer's Best kits of wheat beers (I only had one all-grain under my belt at this point and didn't want to screw anything up):

- * Dunkelweizen
- * Witbier
- * Kölsch

The idea was to brew each batch two weeks apart, splitting each batch in the secondary with a pair of 3 gallon carboys - one of which received POM juice for each batch. I had planned on using about 0.75 quart of POM per 2.5 gallons but went through a lengthy tasting experiment each time because I had read a few horror stories of getting too much POM and ruining the beer or not getting enough. I ended up with about the 0.75 quart amount that many recommended anyway (a tad more on the Dunkelweizen) but better safe than sorry. The forums had mixed results for this quantity, so I'd recommend doing it by sight and taste like I did (sanitize a bunch of glasses) because your base beer might require a little more or a little less. It's a bit more effort but could really pay off.

I wanted the POM to give just enough color and flavor to let you know it was there without getting in the way. What I didn't expect was how much the flavor changes when all the sugar ferments out, leaving only tartness behind. Luckily, that tartness has the same effect as lemons in lemonade: refreshment. The initial addition of juice also gave the beer a bit of a haze but much of that settles or ferments out.

For bottling, I wanted about 70 grams of sugar (for 2.5 gallons) for my desired level of carbonation. Corn sugar is fine but I wanted to prime with POM. Using the nutrition label's serving size and grams of sugar per serving I calculated how many ounces I'd need for that. I actually did not prime with POM for every batch but I know I did it with the Kölsch for sure, as it left a thin, dark sediment at the bottom of the bottle that was tricky to clean - some friends don't rinse before returning bottles.

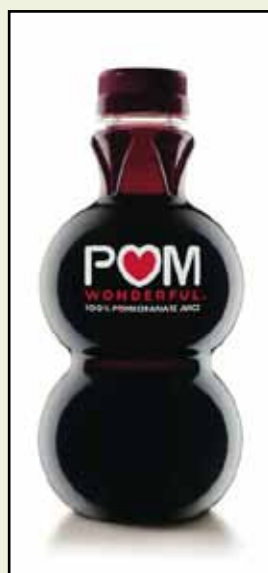
The Kölsch kit recipe: <http://www.brewersbestkits.com/pdf/1015%20Kolsch%20Recipe.pdf>

Unfortunately I didn't read the part about "In order to achieve the lager-like characteristics this ale is famous for, we recommend using a liquid Kölsch yeast" until brew day. I went with the included dry yeast satchel. I'm sure it was missing some authentic character as a result but the important thing was the beer still turned out delicious.

The Dunkelweizen turned out pretty nicely with the POM, although it certainly was not as refreshing as the Kölsch.

The Witbier... well, that's another story for another newsletter.

I hope this inspires a few folks to try POM or other fruit in their beers. When you do, don't forget to bring some to the next SODZ picnic to share with good company. Oh, and if I bring my POM Kölsch to the picnic again this year, please promise you'll save some for me this time.



Russian Imperial Stout Barrel Aging project

By: Mike Byrne

A few months ago, Jaw Wince at Weasel Boy Brewing Company put a post up on the yahoo group, that he was getting rid of some whisky barrels he used for his Russian Imperial Stout. Don Henderson and a few other SODZ members began organizing a group brew in order to age some beer in one of these barrels. Once the group had enough brewers committed, the group decided to brew a Russian Imperial Stout based upon Jay's homebrew version of the Anastasia R.I.S.

This was a fun project, that I am glad I participated in. To begin with, this was the first time I have ever brewed an Imperial Stout. It was also the first time I have ever used US-05 dry American Ale yeast. I have to say, I was impressed with ease of use, and the performance of the yeast.

When all the beer was brewed, we met at Don's house to fill the barrel. In all, I think we had about 60 gallons of beer to put in the barrel. This perfect, since it gave us extra beer to keep the barrel filled as beer will be lost to evaporation (the angel's share) and samples.

All of the brewers that were able to meet, sampled all the beers and discussed each beer. Having newly certified BJCP judge Will Shiel there was beneficial to all of us. It is these kind of activities that help brewers compare processes and tasting notes which ultimately leads to becoming a better brewer. I know at least one brewer there learned a thing or two about Star San!

I want to thank all the brewers who participated and Don Henderson for storing the barrel. It was great to see SODZ members organize a project like this, outside our regular meeting time. These events help make our club stronger, make us better brewers and build friendships. Thanks again guys, I can't wait for the tasting party!

Thanks again to....

Don Henderson, Chris Garton, Gautam Bagchi, Matt Titus, Nick Meister, William Shiel, Adam Suhy, Frank Barbee and Nick Filipow



2012 OHIO STATE FAIR COMPETITION

By: Brett Chance, Competition Organizer



The 2012 Ohio State Fair Homebrew Competition will be held Saturday, July 14th in the Rhodes Center on the Ohio Expo Center grounds, and SODZ is the host club for this event. Dave Clark, a BJCP National Judge from Seven Hills, will serve as Judge Director this year.

Entries are still \$5 each and entry forms and fees must be postmarked by June 20th. Here is a link to the competition information on the Ohio State Fair website: <http://bit.ly/HNFB90>

In the next week or two, I will be sending out the initial judge registration information to judges on my email list. If you are planning to take the BJCP test or have some homebrewing experience and are interested in judging at our competition, please email me at: b.chance@expo.state.oh.us and I will add you to my list.

I will also be contacting the people who helped steward last year to see if they will be available to help again this year. Being a steward is a fun and interesting way to learn how a competition is run and how judges go about evaluating the entries, and you even get to sample some tasty homebrew along the way! If you are interested in being added to the steward list, please let me know.

This competition wouldn't be possible without the support of the many SODZ members who serve as judges and stewards and all of you who have entered the competition over the years. We had a record 447 entries last year, and SODZ members have enjoyed a lot of success in this competition in the past, so I hope you're planning to enter this year!

MEETING AGENDA

MONDAY, APRIL 23

7:00 MEETING START

OFFICER REPORTS

NEW/OLD BUSINESS

**TECH TALK:
SMALL BATCH BREWING
PHIL SIEWERT**

**STYLE SPOTLIGHT:
PORTER:
DAN "ALL GRAIN BREWER" GEORGE**

**CLUB ONLY JUDGING:
SCOTTICH AND IRISH ALE**

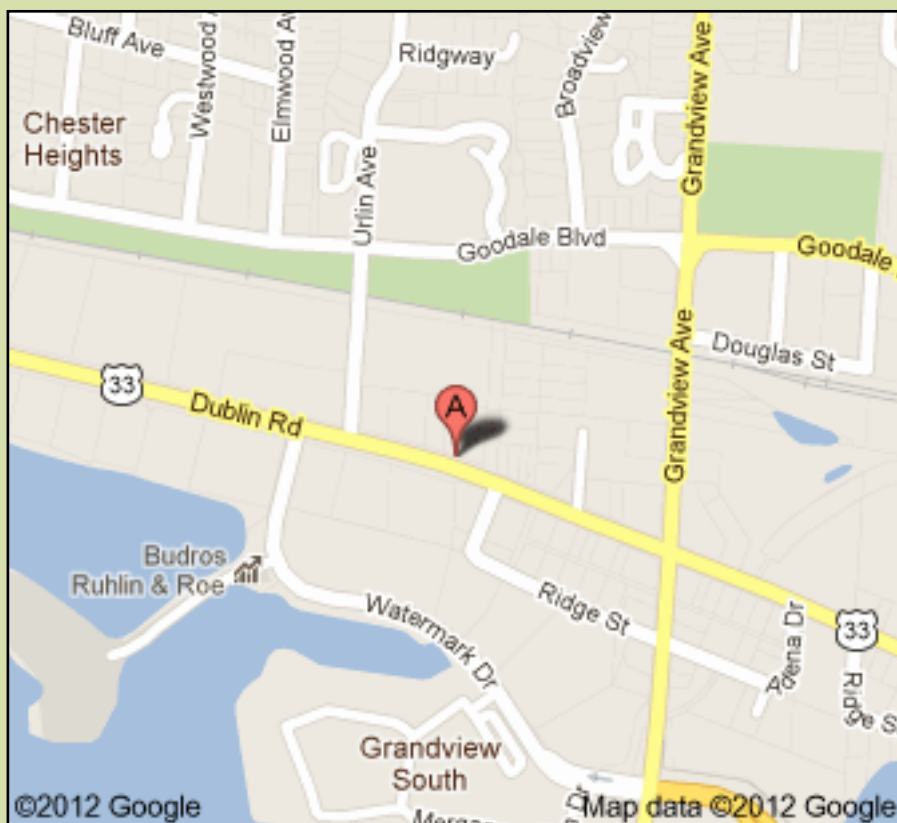
MEETING LOCATION

**BARLEY'S SMOKEHOUSE &
BREW PUB**

1130 DUBLIN ROAD

COLUMBUS, OH 43215

**THE ROOM WILL BE AVAILABLE
BY 6:00 SO SHOW UP EARLY AND
GRAB SOMETHING TO EAT.**



UPCOMING CLUB ONLY COMPETITIONS

April 2012

Scottish and Irish Ale

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)

LMHBA King of the Mountain

Willoughby, OH

Contact: Rick Johnson

Phone: (440) 622-3260

Entry Fee: \$7 first/ \$5 additional

Entry Deadline: 05/06/2012

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/>

SODZ
MEMBERSHIP REPORT
VIC GONZALEZ: MEMBERSHIP DIRECTOR

New Members/Renewals

Jay Burns
Patrick Gangwer
John Space
Andrew Urban
Clint Rardon
Carl Frame
Kris & Steve Huckaby
Adam Brochers
Stephen Klump
Mike Killian
Mike Noonan
Tim Hassan
Rodger Muncy

Number of members about to expire # 14

Number of renewals or new # 13

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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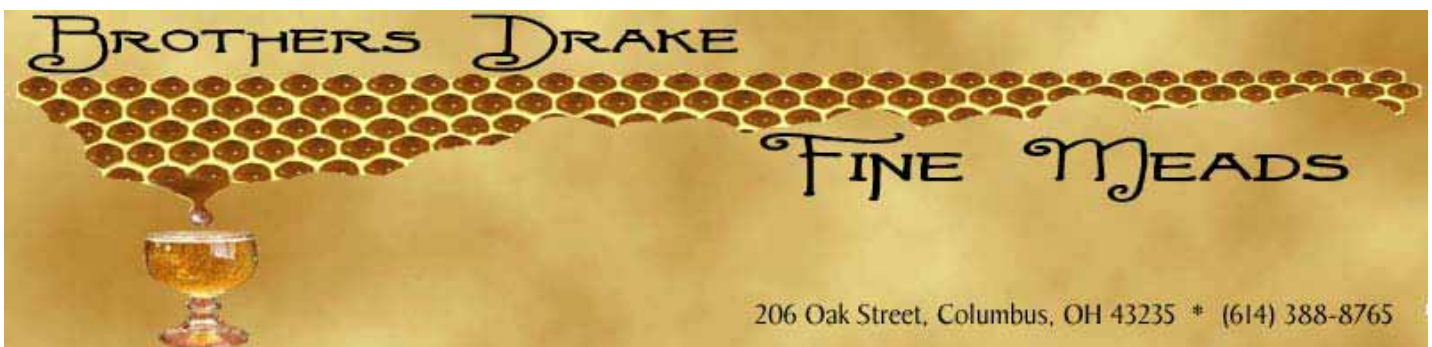
Tuesday through Friday: 4 p.m. - midnight

Saturday: 3 p.m. - midnight

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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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