

# THE GRAIN MILL

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

## The President's Corner

### September 2012

By Ben Siefker

Welcome back, SODZ. Summer is over, fall is here, and it's time to get back to homebrew club meetings. I'm looking forward to it, too. It was a busy summer for me with work and family, though I still found time to brew a few batches. There were, of course, the typical summer brewing problems like high ground water temperatures and family reunions to avoid. I get around the latter with my personality; the former by using two chillers.

I use my old immersion chiller in an ice bath to pre-chill the hose water for my plate chiller. It works well, but I wondered if two would work better. I borrowed Jeff Rogers' immersion chiller and piggy-backed them for a brew day a couple weeks ago. I don't think it chilled the beer any faster, but it did require less stirring, and there was still ice left when I was done (usually most has melted). If Jim's reading this, it took me 9 minutes, but there were 6 oz of hops that had clogged my screens – a second problem to work on – and the last gallon took a long time to drain. I'll go back to a single pre-chiller next time, but you need to experiment or you'll never know. That's what I was doing with my brewing all summer: experimenting with a recipe. I brewed the same thing four times since May, tweaking and adjusting to get it just where I want it. Brewing the same style over and over again might seem a little boring, but you learn a lot about processes and style interpretation. Besides, it's the only way I can win. I can't just brew a new style on a whim and get a medal like Gautam. WTF is it with that guy – deal with the devil? Idiot-savant? Process-oriented brewer with a background in Industrial Engineering? I'm going with the soul sale.

Speaking of winning, there were a couple notable wins this summer. At the first annual Digfest Homebrew Competition in Grandview, SODZ won all but a couple awards in the 4 categories, and all the first place medals were split between Brad Hopkins and Gautam Bagchi (who also won Best of Show). SODZ had another good showing at the state fair, winning a solid 40% of the medals, and about a month ago, Jeff Lewis won the Pilsner Urquell competition for the second year in a row. Mike Byrne has talked about a push for SODZ domination, and these brewers are leading the way. Congrats, guys.

The SODZ board got together last week to talk about the upcoming year. I can say that we've got some good things in store, and I'm looking forward to the next six months. We'll talk a little about the upcoming meetings this Monday; that will be a good time to let us know what you want to see this year. I've wanted to get out to Actual Brewing since I first read about them. I hope you are excited about the meeting too. If you need a little help, check out the video on our website. I'll see you at the meeting.

Cheers,  
Ben

Volume 18  
No. 1  
2012



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## Where the Wet Hops Meet the Wort: Labor Day 2012

By: Tyson Crist

**I**t is a struggle to find the time to brew the way I want to, and as often as I'd like to. Frequently I'm asked by non-brewers how long kegged beer lasts, the response to which is never long enough, and never ever long enough to go bad. I started brewing over ten years ago with a beginner's kit (including a 3 gallon carboy my wife thought would take up less space in the basement if I quickly abandoned home brewing, which she later hoped I would after being awoken in the middle of the night by the smell of the first boiling batch). My process has evolved since then, settling on a compromise of partial-mash brewing in a five gallon cooler, with a full wort boil, of course. In the past several years I started growing hops, but I have quickly evolved to the view that it would be better to use them "wet" and avoid the time and effort involved with drying and storage. What follows is a quick run-down of my Labor Day 2012 wet hop brew, along with a few photos and observations.

I ended up with an opening of time on Labor Day and recalled that a couple boxes of various ingredients were stashed in the pantry. More importantly, I needed to use the hops I'd tended to all spring and summer if I were to avoid drying and storing them this year—I needed to brew a wet hop ale. The unanimous response from SODZ members had been that freezing or refrigerating wet hops was a bad idea. So, I assessed the ingredients, determined I had the makings of a tripel (Carmelite-style), and fired up the brewing software. Albeit perhaps not the best recipe to showcase wet hops, I figured that with a projected original gravity of 1.076 and earlier bittering additions of styrian goldings and saaz hops, there would be enough other flavors to either complement or make up for my homegrown hops, not knowing their alpha acid content.

The hops I planted a few years ago are mostly cascade, and those that weren't (sterling and Mt. Hood, as I recall) just haven't produced. I've found that in order to grow well, hops need a lot of sun and don't like to be buried too far in the ground. Moving my hops no more than 100 feet into a sunnier spot, away from shade trees, and keeping them in raised beds made all the difference. I added three more cascade rhizomes this spring and they took off. Last year the hop harvest was pretty modest and ended up being of questionable aroma after I tried to dry them in some screen that had sat in the barn for years. Let's just say it had acquired a certain barn odor; grassy would have been okay, barn not so much. However, in my never-ending quest for brewing simplicity I resolved this year I would boil my crop of hops straight off the bines.



My partial-mash setup consists of a five gallon Rubbermaid cooler with just a SureScreen, rubber bung, plastic tubing, and a tubing clamp. I did a single infusion mash with a couple of batch sparges, as calculated by the software. My boiling is done in a turkey fryer picked up years ago in the clearance section of a big box store for about \$29. I try not to scuff up the aluminum too much, but have never tasted any off flavors or felt the need to invest in a stainless steel kettle.

Once the boiling began, I got out the ladder and began to harvest hops (see photo). I ended up with two containers of what I believe are cascade hops, and added them at around 45 and 60 minutes into the boil, shutting it off soon thereafter. The only problem, other than I realized too late that I forgot to crush the coriander, was that I could not pick all of the hops before the boil was over. So, I'll either have to try my hand at drying again or brew another beer. I may just have to turn those straight lambic ingredients in my pantry into something possibly never before brewed (perhaps for good reasons, which I am destined to discover).





Anyhow, most of the wet hops used in this batch seemed ready to harvest, papery with decent hop aroma and lupulin readily visible. The wet hops were in addition to some pellets I added before the boil, at the beginning of the boil, and 45 minutes into the boil. Once done boiling, for cooling I used my homemade immersion chiller made of quarter-inch copper tubing. I then transferred the wort to the primary and aerated with an aquarium pump, diffusion stone and filter set up for 45 minutes before pitching a smacked pack of Wyeast Belgian Ardennes, as well as two packs of US-05 needed to pick up the slack, according to the software. The next morning it was steadily chugging along.

In recent years, the biggest improvements to my beers have come through the use of brewing software and the addition of an aeration system. I can never seem to plan a brew day in advance, and just have to grab the time when it becomes available. So, incubating yeast and making starters is usually not in the cards. And, another smack pack or pack of dry yeast is a really low-cost way of making sure I can brew a beer on short notice.

Many of you have recently seen the recipe and process apparently used by the White House chefs to make the President's Honey Ale, posted on [whitehouse.gov](http://whitehouse.gov). It reminds me of some of my earliest brew days. My current process, as I bet is true of most SODZ members', is a bit more complex and time-consuming. Nevertheless, I'm enticed by, or nostalgic about, the simplicity. Maybe someday with just a few more tweaks I will, by trial and error, find a brew-day process that is the perfect balance between speed and brewing uniquely, high-quality beers at home, with garden fresh hops, of course. In the meantime, I'll try to remember to bottle some of my wet hopped tripel so you can taste it for yourself and judge whether it was worth the effort. Cheers!



# The Wait is Over!

By: Don Henderson

It was 10 months ago when I was approached by Jay & Gautam at the Christmas Party, about what to do with the empty bourbon barrel. They both had the same ideal about a "Solara" brew. They told me this was something that many have wanted to do, but no one had the room to store the barrel. So after three month of organizing, choosing a recipe, find the brewers and picking a date for storage. The Solara Group which consists of 10 brewers placed Russian Imperial Stout (compliments of Jay Wince) in to a 20 year old Pappy Van Winkle bourbon barrel that we purchased from Buffalo Trace Distillery. I drove down to Kentucky the day they dumped the bourbon and we filled it with beer two days later.

This BBRIS has been aging for the past six months in my basement which has a consistent temperature of 68 to70 F. It is now ready for those brewers to take their share and I would like to share some with the club.

So mark your calendars for October 7 th from 1 pm to 5 pm for our Solara Tap Party. We will also be refilling the barrel that day with Firestone Walker Double Barrel Ale and starting the process all over again.

Bring a side dish that will go with Pulled Pork and BBQ Chicken.



## What, you don't like falafel?

By: Will Shiel

### Building a Keg/Carboy Washer

The two main purposes of a keg and carboy washer are to save you effort and save you water and cleaner. For me, the focus was on saving effort and allowing me to clean kegs without a utility sink.

My previous practice was to fill half a dozen rinsed kegs with PBW and 5gal of hot water and flip upside down, wait 30 min, then flip back upright and disassemble dropping all the parts into the PBW filled keg then leaving it for another 30 min. After soaking dump the keg then rinse it and all the parts in hot water, reassemble. This wastes a lot of water, PBW, and effort and requires a large sink with hot water sprayer which I don't have. Carboys are similar: rinse, fill with hot water + PBW, soak for 30+mins, drain, and rinse with hot water.

With the Keg/Carboy Washer:

Pre rinse with Jet washer or Bev. + Gas QD's Washer hose

Add 1.25 gal tap hot water and 2 tbsp. PBW

Attach Bev. And Gas QD's (kegs only), Invert and place on washer

Plug it in and wait ~30 min to unplug

Take keg/carboy off and give it a hot water rinse again with a jet washer or QD washer hose

Drip dry

This way requires me to do multiple kegs back to back rather than all at once but it is still a net positive for convenience. The constant agitation cleans faster than stagnant solution and the back flowing through the posts cleans the poppets and dip tubes without needing to disassemble them. The pump itself, in the process of trying to cool itself, actually heats (or at least maintains) the water solution temperature to keep the cleaning effective for a series of kegs/carboys. For this reason this pump does not double well as a recirculation pump for chiller water, you would want an air cooled pump for that.

The design process went through several iterations, to be honest I took a break from my product design engineering mindset and went the design it as you go approach for this one. I initially wanted ball valves for the main jet as well as QD connects in order to balance flow appropriately and use each one independently when desired. I wanted these valves to be accessible when the washer was in operation and also to be cheap, i.e. not add a bunch of extra parts to reroute through valves located outside of the container. This approach was abandoned as there was no way to leave the valves accessible within the container and not have an opening that water would splash out of. It was also quickly apparent that the pump I selected had enough power that balancing flows between the main jet and QD's would not be necessary. You will see one valve in the photos, this is not necessary and I leave it open all the time, it was easier to keep than to replace it with straight pipe. (I am always disappointed with the selection at hardware stores, how can they not have 3-way PVC ball valves!? Or straight 1" to 1/2" PVC fittings? Is that too much to ask for?)

### Design Aspects:

Harbor Freight utility pump is good because it is cheap, has plenty of power, and keeps the water warm. I selected PVC over copper for price and ease of use. I selected to use hose fittings for building a "QD Washer Hose" so that I could use it on the washer as well as on the sink. For the QD Washer Hose I started with old siphon tubing and found that it kinks really easily so I switched it for some old beverage line as it is thick and won't kink. I went with flare fitting so the QDs can be taken off and used if needed or switched out for other connections such as pin lock. I found that no drilled or slotted cap is necessary with the 1/2" PVC, an open pipe provides excellent flow, pressure, and coverage for kegs and carboys. Full coverage of the sides is also achieved with just the one opening at the top of the jet, no holes need to be drilled into the side and they won't work well if they are, they will just reduce your pressure at the top.

### Washer Parts list:

Harbor Freight utility pump \$50

Used bucket w/lid \$0

2 x 3' sections of 1/2" pvc or one longer piece ~\$3

1" MPT to 3/4" FPT PVC fitting ~\$0.50

3/4" MPT to 1/2" FPT PVC Fitting ~\$0.50

2x 1/2" MPT to 1/2" socket PVC Fitting ~\$1

1/2" socket T with 1/2" threaded branch PVC fitting ~\$2

1/2" MPT to Male Hose Thread, Brass ~\$3

Teflon tape

## QD Washer Hose Parts List:

Female hose to ½" MPT, brass ~\$5

2x ½ MPT to ¼" Barb (plastic) ~\$0.25

~4' of old Beverage tubing \$0

2x ¼" barb to ¼" FF fitting \$4 (alternatively you can use barbed QDs)

Gas QD, flare \$6 (ball lock or pin lock based on your kegs, obviously)

Bev QD, flare \$6 (ball lock or pin lock based on your kegs, obviously)

## Tools:

Saw

Utility Knife

Drill

PVC Primer and Cement

Adjustable wrenches

You can start by making the QD Washer hose, I made two so I can use one to rinse while another keg is being washed. Using Teflon tape, thread the female hose fitting into the branch of the ½" brass T and the ¼" barbs into the ends. Cut your bev line in half (or you can cut the liquid line ~1' shorter to balance flow up the bev dip tube.) and fit to the barbs and the flares and QDs.

The bucket remains the same aside from some holes in the lid which you can drill or cut with a utility knife, I did a combination of both. A 5" hole in the center gives good drainage. You will also want notches out from the 5" circle for the QDs to fit down into with the lines connected and a hole or notch for your pumps power cord to come out. Do not cut too much out of the lid as you still want it to be able to support a keg as well as a carboy holder.





The 1" and 3/4" reducers go onto the pump so that you can thread 1/2" male adapters into it. These 1/2" male threads, the hose threads, and the flares are the only ones that you don't want to use Teflon on. You then want to make 2 main jets. The first and most simple is for carboys; it is simply a 1/2" MPT to 1/2" socket cemented to an ~18" piece of 1/2" PVC (~2" shy of the top of the carboy when in use). The second is for kegs and starts with the other 1/2" MPT to 1/2" PVC socket fitting. A 1.5" piece of the PVC pipe gets cemented between the aforementioned fitting and an end of the PVC-T. Another ~18" piece of the PVC pipe is then cemented to the other end of the T and the Male Hose fitting is threaded into the branch.

The QD Washer Hose can then be screwed onto this hose fitting of the Keg Jet which is then screwed into the pump and placed into the bucket with the lid over it. For use as a carboy washer replace the Keg Jet with the shorter Carboy Jet and place a carboy drainer or whatever you already have on top of the lid. I have tried notching the lid to hold the carboy but there was not enough vertical clearance from the pump in the buckets I had to use. You could make a carboy drainer with the bottom half of another bucket.

Voilà! You have a keg and carboy washer! (~\$60)

I am still looking for a large 'bowl' which I could drill a hole in middle of and use as a catch for cleaning buckets or brew kettles on this (or pasta/soup pots).

Thanks to Rachel and Bill Seabrook for their help with this project!



# Beer For Boobs: Year Deux

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/>.



# meet the BREWER

Jeff Rogers

**What is your favorite beer to brew/drink?**

I love brewing and drinking pilsners and american pale ales. I love the challenge of brewing the pilsner style, and after making several "off" pilsners, the properly made pilsner tastes even better. I get a great sense of satisfaction with pilsners. The american pale ale is the beer that got me interested in brewing back in 2008 and I still working hard to find that perfect recipe. Once I have my 4 tap keezer set up, it will be my goal to always have a pilsner and APA on tap.

**How did you get into brewing?**

A friend of mine at work brewed, and it mildly interested me. Once Mike Byrne started brewing though, it really hit home that I should start doing it. Because Mike isn't isn't very smart, and I figured if he can do it, then I can do it.

**What is your favorite hop?**

This is one area of my brewing that I would like to improve upon. I haven't really experimented with other hops, I would say I'm pretty basic in the saaz/cascade/centennial group. I would really like to make some single-hop pale ales and try out some hops in a beer that I can really taste the uniqueness of each.

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

My kegerator. If I would've had to bottle all of the beers from each brew, I would've never stuck with it. I can't even stand to remove the labels for competition bottles. That's the real reason why I help out at competitions, I make sure to take a lot of bottles home!

**What is your dream brewing set-up?**

I would like a pump operated, RIMS system. My biggest frustration in brewing is maintaining a mash temperature. Especially when brewing pilsners in a step mash.

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

Work hard towards maintaining a consistent mash and fermentation temperature. I've always been good with sanitation, I've never had an infected beer. Yet...

**Who or what is your biggest influence in brewing?**

I didn't have a big influence while extract brewing. I would say Mike Byrne would be a big influence in switching to all-grain. We did a couple of brew days in which we split 10 gallons and after that, there was no way I could go back to brewing extract. I'm a guy that makes pancakes from scratch, not a pre-made mix so going to all grain was a natural move for me. Thanks Mike for showing me how it's done!

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

The best beer was a Kolsch, it scored a 41 at the ohio state fair. I've brewed it twice and it turns out really well every time. I also really enjoyed my brown porter. I roasted my own malt to make brown malt. The worst beer was a pilsner that froze after I accidentally left the temperature guage thing outside of the freezer. It was a butter bomb and I even tried adding more yeast but it just didn't work. Oh, the ben franklin ale from the Elevator event was really bad. That was the first beer I've ever thrown out. I'm glad we are able to drink today's beer instead beer of the 1700's... Life is good.

## MEETING AGENDA

MONDAY, SEPTMEBER 17

7:00 MEETING START

OFFICER REPORTS

NEW/OLD BUSINESS

STYLE SPOTLIGHT

BARLEY WINE

## MEETING LOCATION

ACTUAL BREWERING  
COMPANY

655 N. JAMES ROAD

COLUMBUS, OH

43219



photo credit: Colubusalive.com



## UPCOMING CLUB ONLY COMPETITIONS

September/October 2012

Light Hybrid Beers

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)

Son of Brewzilla

Entry Deadline: 09/15/2012

Phone Number: (440) 263-8614

Location: Middleburg Heights, OH, US

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**

Membership Report  
New Members/Renewals

Andy Richardson  
Brett Saffell  
Joe McIntyre  
Ryan Bell  
Mike Bals  
Tyler Wirtz  
Bob Klahn  
Tyson Crist  
Kenneth Dunstan  
Craig Davis

Number of members about to expire

# 13

Number of renewals or new

# 10

Total Current Members

# 132

**SODZ**  
**TREASURER REPORT**  
DAN FRANCE TREASURER

Fifth Third: \$4835.43

Paypal: \$1235.12

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](mailto: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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## Weasel Boy Brewing Company

Tap Room Hours

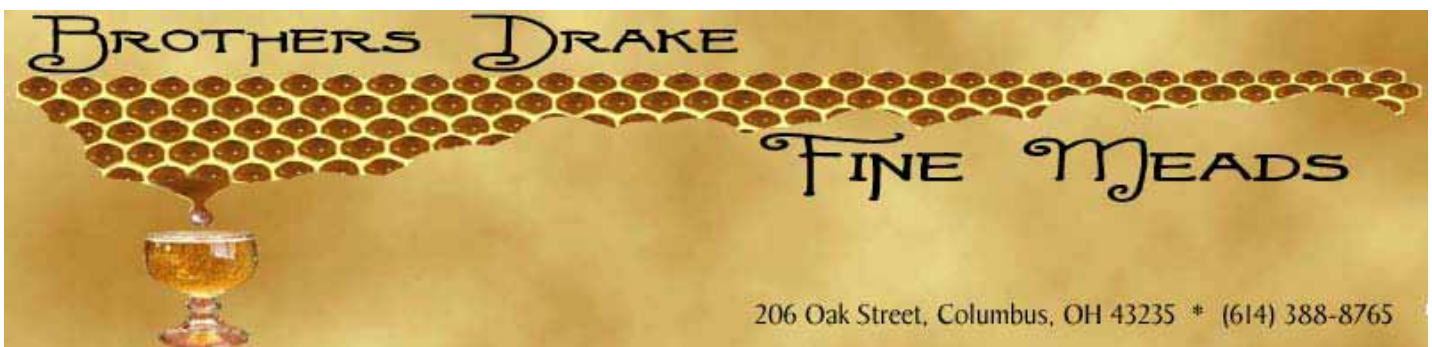
Tuesday through Friday: 4 p.m. - midnight

Saturday: 3 p.m. - midnight

126 Muskingum Avenue, Zanesville Ohio

740-455-3767

[www.weaselboybrewing.com](http://www.weaselboybrewing.com)



206 Oak Street, Columbus, OH 43235 \* (614) 388-8765

Glass of the Month:

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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



### Gentile's, The Wine Sellers

1565 King Avenue, Columbus, OH 43212

614-486-3406 [gentiles@netwalk.com](mailto:gentiles@netwalk.com)

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