

THE GRAIN MILL

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

The President's Corner

January 2013
By Ben Siefker

So last issue I wrote about Christmas Ales. If you didn't read it: Christmas Ales are delicious; drink and brew them. I went to a party a couple weeks ago and all the beer was Christmas Ale – that was the idea. There was a pretty wide variety there, and I tried a lot of beer that I enjoyed, but I don't think I could drink them year round. Well, maybe one every once in a while, but ok: I don't need to have Christmas Ale on tap all the time. I just brewed an American Pale Ale yesterday. Hoppy American beer, you see, I could have on tap all year. In fact, I usually do. They range from a 4% session beer to single and double IPAs, but I usually have something with American hops on tap. The first time I paid attention to craft beer was hoppy (Terrapin Rye PA) and I have been drinking them ever since. I can't see myself ever "quitting" hoppy beer. I like a wide range of beers – it's fair to say that I enjoy every style of beer. So what the hell am I talking about?

Recently the idea of fads has come up in both craft beer and homebrewing. Mike Byrne posted a link to the Yahoo group about an article where SABMiller's executive chairman said that craft beer was a fashion (to be fair, he was specifically referring to the boom). The front page article in Columbus Alive last week was about homebrewing, and the author had asked me (about the growth in homebrewers) if I thought it was a fad. I don't think so. There are other recent movements aligned with both craft beer and homebrewing – a greater interest in our food and where it comes from; buying local; interest in quality consumption ("foodies," etc.). I think some elements of all those things are fashionable, and some people are probably just into them because their friends are. But there is a general theme of an educated consumer under all of them, and once you learn the difference between a good helles and a Budweiser or good salami and a Slim Jim, you can't un-learn it. That's not to say you'd never drink another Miller Lite, but you'd never hear them say "triple-hopped" and think it was anything more than a new catch phrase. After drinking American craft beer, I can't just forget about it and never drink another hoppy beer. There is no way craft beer is a fad. I've talked to a lot of you over quite a lot of beer, and I know you are in love with homebrewing. As long as there is access to ingredients, people will continue to brew, and as long as there is demand, there will be access to ingredients. Homebrewing is not a fad.

Although this is usually our slow time, my work is going to be crazy for the next few weeks. Still, I am conspiring to carve out another day or two to brew before the new year. Hopefully you will have some down time coming up to do the same. Remember that SODZ's British Beerfest homebrew competition is coming up at the end of February, so you might want to plan those brews accordingly. I hope you all had a merry Christmas, and I will see you next year.

Cheers,

Ben

Volume 18
No. 4
2013



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Beer For Boobs Wrap Up

By: Bill Bopp

Last month, we held our second Beer for Boobs competition at Weasel Boy Brewing Company in Zanesville. This year the competition grew overall by about 16 percent. 280 entries were judged on Saturday, Nov. 10th. Our competition attracted participants from 12 different states, with entries coming from as far away as California and Washington.

The purpose of this competition is to raise money for breast cancer awareness. I'm very happy to say we were even more successful than last year in our efforts to raise money. This year's donation will be \$1200.20, which is a 21 percent increase over last year. This brings our two year total to \$2191.89. This is something all SODZs member should be very proud of.

I want to thank all those who participated, either by coming out to Zanesville or simply entering the competition. Over 55 people braved the warm temperatures and came out to help with the judging of these beers. Those who did had the opportunity to try Weasel Boys gold medal Anastasia Russian Imperial Stout. The actual batch that won the medal was one year old and served on cask. If you were paying attention, you also had a chance to try this year's batch as well.

There were many who helped, but I want to extend a special thanks to Mike and Jess Byrne. Even before the competition, Mike helped me picking up supplies for various places and picking up the medals so we had them to pass out at the competition. On the day of the competition, not only did Mike and Jess both judge, but they also helps with various things that needed to be done during the day. To top things off, both Mike and Jess stayed to help clean up afterwards. In that wasn't enough, Mike played a key role in coordinating all of the sponsor's donations for our raffle. Thank you, Mike and Jess!

I also want to congratulate Greg Irving from Cleveland's club, the SNOBs. He was the Best of Show beer with an American brown ale. Jay Wince will brew this beer and enter into next year's GABF Pro-Am category. Greg was kind enough to share his recipe, so I've included it at the end of this article.

I'm already starting to think about next year's competition, so if you have any feedback on the competition, or have a desire to help out next year, please let me know.

Thanks again for everyone's support and be ready for next year. Maybe next year, it can be a SODZ member that wins the best of show!

Here's the recipe for Greg's "Liz Brown Ale", enjoy:

5 Gallon Batch Size

1.064 OG

1.020 FG

57 IBU

24 SRM

6.4% ABV

Malts:

37% Briess American Two-row Pale

34% Munton's Marris Otter

8% Briess Crystal 40L

8% Carapils

7% American Wheat

3% Munton's Chocolate Malt (330L)

3% Briess Munich Malt

Mash at 152F for 60 minutes. Add 1oz Northern Brewer at the beginning of the mash. Depending on your water profile, you may need to add some baking soda, calcium chloride, and gypsum (or something else) to the mash water to boost the mineral content of the water and ensure the proper pH is reached. I added a .5 tsp each baking soda and calcium chloride, and .25 tsp gypsum to my Cleveland water.

At the beginning of the boil, I added a quarter teaspoon of gypsum, calcium chloride, and kosher salt to the kettle.

Hops:

Mash 1.0 oz Northern Brewer 8%AA

60 min 1.0 oz Northern Brewer 8%AA

15 min 1.0 oz Northern Brewer 8%AA

10 min 1.0 oz Cascade 6.7%AA

10 min .50 oz Centennial 8.7%AA

At Flameout, once chiller is turned on:

1.0 oz Cascade 6.7%AA

.50 oz Centennial 8.7%AA

Yeast: 1056 American Ale

After fermentation is complete, rack to secondary and add the dry hops below:

.50 oz Cascade

.50 oz Centennial

After two days, add more hops:

.44 oz Cascade

.44 oz Centennial

There's nothing special about adding .44 oz. I would have added another .50 oz of Cascade & Centennial, but I think I was shorted in each of my one ounce hop packages.

Wait another 7 days and transfer to keg or bottle at 2.0 to 2.5 volumes of CO2.

Czech Republic (Beer) Vacation

By: Tom

This autumn, my wife and I had the opportunity to spend almost a month in Europe on vacation. We chose to spend most of our time farther east than some of our previous trips – the area around Prague, in the Czech Republic, and Budapest, the capital of Hungary. Both countries had long been held behind the Iron Curtain of Communism, making them basically off limits to most Americans from the end of WWII until 1989. Along the way, we visited other amazing cities of Munchen (Munich), Nürnberg, Nördlingen, and Deiningen, in Germany, Salzburg and Wein (Vienna) in Austria, Plzen in the Czech Republic, Bratislava in the Slovak Republic, and Eger, in Hungary. One key theme for me in many of these regions was the incredible production of alcoholic beverages, both wine and beer, but of course my main interest was of the tradition of beer production in this part of the world known as Bohemia.

And sample beer we did. Or at least I did, my wife prefers white wine, which is found in abundant supply in Bohemia as well. With train pass in hand, we headed out on our 26-day journey, joined by a friend from my wife's college days in grad school.

Heading out of Columbus, we had just enough of a layover in New York's JFK International Airport to grab a beer (or two) and a sandwich. Well, a couple draft Stellas and a couple glasses of wine along with a sandwich each, we were hammered with a \$90 bill. Two Stellas alone were \$17.38 plus tax – the most expensive beers of our whole trip. I knew it had to be better than this.

We changed planes at London's Heathrow Airport and headed to Prague. We landed and took a taxi to our hotel. It was almost noon by the time we parked our bags in our room and our friend was craving another cigarette, having endured a couple of long flights. On her return to the room, she had four Pilsner Urquells in her hands – our first of many great beers in the Czech Republic.



We wanted to enjoy the local experiences as much as possible on our trip, so we frequented local pubs and restaurants throughout our trip. The first evening in Prague, we stopped in to the RESTAURACE U KOZLA Jana Želivského 4 130 00 Praha 3 (Prague). The beer on tap was Kozel, both a light lager and a dark brown lager. Kozel is made and bottled by the Pilsner Urquell brewery in Plzen, Czech Republic. Both were exceptional. We ate there a couple of times during our stay in Prague, and purchased a couple of the Kozel 0,5L glasses with the billygoat emblem. The 2 glasses cost us 50 Kc)(Czech Crowns) – about \$2.60. Not a bad deal. Dinner for three of us, including 4 beers and 2 glasses of wine came to about \$40.

Another local pub we frequented in Prague was just down the street from Kozla, the RESTAURANT KABINET s.r.o. Jana Želivského 1772/10 130 00 Praha 3-Žižkov. Mounted animal trophies were everywhere, some hunter had been extremely busy. The atmosphere was that of a typical neighborhood pub and the food was excellent, as was the beer. High on the list of beers was Staropramen, a locally brewed lager from Prague. Three - 0.5L beers, three glasses of wine, and two dinners, and two more glasses came to a whopping 742 Kc – about \$40.

The next day, we toured Prague, taking in the old town, and the castle district on the hill, on the opposite side of the river. We walked across the Charles Bridge, and decided to have lunch in an outside restaurant called Resaurace U Patrona, Dražického náměstí 12 Malá Strana, 118 00 Praha. This was the most expensive place in Prague that we ate, four REAL Budvar Budweisers, three glasses of wine and three individual pizzas came to 1663 Kc, or about \$85. My first glass was the golden pale lager from the original Budweiser, known in the Czech Republic as Budějovický Budvar. It was a much deeper golden color, and had much more hoppiness than the US brand by the same name. There have been lots of legal wrangling back and forth between Anheuser Bush and Budějovický Budvar over the rights to the naming of Budweiser. Without going into all of that mess, just let me say that I much prefer the Czech brand.



After my golden pale lager, I tried one of the dark Budweiser lagers. I didn't like it as well, the roasted graininess seemed to clash with the hops much differently than I'm used to in my brown ales. Perhaps it just takes some getting used to, but when I go back to the Czech Republic, I'll probably stick with the golden pale lager.

On October 1st, we took the train to the city of Plzen, a couple of hours west of Prague. The first item on the agenda was a tour of the Pilsner Urquell brewery. The brewery, known locally as Plzeňský Prazdroj, is listed as the first to brew pale pilsner-style beer. So a stop at such a historic location was a must. Tickets are 125 Kc – a whopping \$6.40 (there is a brewing museum several blocks away with the same admission fee – two of us toured both the brewery and the museum for 500 Kc – a little over \$25). First stop on the tour is a 10-15 minute video describing the history and the process of making Pilsner Urquell.

Beer had been brewed in Bohemia for centuries, mostly darker top-fermenting ales. Over time, the brewing business was unregulated, which resulted in lots of locations producing beer, at various levels of quality, and much of it hardly drinkable. In 1838, officials in the city of Plzen dumped 36 barrels of beer that they considered undrinkable and plans were made to consolidate the brewing process at one larger brewery. Shortly after this time, legend has it that someone smuggled a newly discovered yeast strain out of Germany - a bottom fermenting strain that could work at lower temps than their ale yeast. In an era where only the most basic understanding of yeast existed, this was pretty exciting stuff.

A brewer from Germany by the name of Josef Groll was hired as the master brewer at the new brewery. Using the new yeast strain and all pale malt, a golden, clear lager style beer was produced. It was announced to the public on October 5, 1848, and the first lager was served on October 11, 1848. The public acceptance was immediate, and the rest is history as they say.

Pilsner Urquell is made from a single strain of Bohemian pale malt, giving it the characteristic straw-yellow color. The brewery continues to use a triple-decoction mashing method first used over 75 years ago. On-line sources indicate that the mash begins with cold water stirred into the grains; hot water is added to bring the temperature to 95 °F (35 °C) for an acid rest. (According to the brewery's quality control manager, the water-to-grain ratio is 1.85 L to 1 kg.) The first decoction raises the temperature to around 127 °F (53 °C) to break down the larger proteins; the second addition raises the mash temperature to 143 °F (62 °C) for starch conversion; and the third brings the temperature to about 163 °F (73 °C) for mash-out. (MoreBeer 1997)



The wort obtained has an OG of 1.048, and is boiled for two hours. Three additions of Saaz hops brings the IBU level to 40. From information provided during the tour, it appears that they may also pre-heat the boil kettle to slightly caramelize the initial wort as it is pumped into the kettle. This adds to the slightly darker color of the final product – the beautiful bright yellow color that is so well known.

During the tour, we saw a large underground room that had a small door near the top, opening to the outside. The room was probably 30 – 40 feet high, and was formerly filled with blocks of ice cut from the nearby river. This ice room was the primary source of the cooling for the lagering process that is so important to making pilsner lager beer.

At the end of the tour, we were taken to a room underground next to a series of large wooden casks holding fresh, unfiltered Pilsner Urquell. Glasses were poured for the tourists to sample. It clearly showed differences from the filtered, bottled (or kegged) Pilsner Urquell, but it had that “real” beer taste. And since my wife doesn’t like beer, I stepped up as the good husband that I am, and helped her drink her sample to it didn’t go to waste.

Today Pilsner Urquell is owned by SAB-Miller, and is one of over seventy brands of beer controlled by SAB-Miller throughout the world.

It was a great experience to tour the brewery where the world’s most copied beer originated. The history of beer production in the Czech Republic is quite long and interesting. I would highly recommend to all of our members to consider exploring the brewing history of Central Europe at some point in their lifetime. The Czech Republic holds the record for the highest per-capita beer consumption of any country on Earth at 132 liters per year, per person. (Kirin Holdings, 2011) The Czechs have held this record for the last 18 years, even though the amount of consumption dropped in 2010 by 21 - .663 liter bottles per year (a .663 liter bottle is equivalent to 21 fl.oz.) The Czechs know their beer, and their beer is phenomenal by comparison to the commercial beer found elsewhere in the world. Give it a try! If you need tips on international travel to Europe, let me know, I’ll pass along as many tips as I can to make your trip as easy and enjoyable as possible.

Tom Rees

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Kirin Holdings, 2011 - http://www.kirinholdings.co.jp/english/news/2011/1221_01.html

MoreBeer 1997 - The History and Brewing Methods of Pilsner Urquell

Divining the Source of the World’s Most Imitated Beer by Peter A. Ensminger Republished from BrewingTechniques’ May/August 1997. <http://morebeer.com/brewingtechniques/library/backissues/issue5.3/urquell.html>

both sources accessed November 20, 2012

A Visit to Stone

By: Don Henderson

A few months ago while in California, Debbie and I stopped at Stone Brewing Company for lunch. They have one of the nicest beer gardens in Escondido, California but it's a bit hard to find. There are no signs nor are there marquees in neon out front with their name on it. It's in an unassuming location in an industrial area and even the address was nowhere to be found (thank God for GPS).

As you walk into the building you realize it's not like a regular restaurant. Its high ceiling and wide open area gives way to the view of the brewery with their shiny steel fermenters, mash tun, and brew kettle just behind a glass wall. You're then asked if you want inside seating or out; of course we chose outside in the patio area (after all it was sunny So. Cal.). The outside is a professionally landscaped garden that cascades downward from the patio where we sat. The scenery of the beer garden's foliage was like a plush desert with waterfalls and a gravel walk path.

As we sat in the patio, I ordered a flight of what was on tap. We had Pale Ale, Smoked Porter, Ruination, Cali-Belgique, and Levitation. All but one of the beers was great and I think it was the Cali, but I can't remember exactly. It tasted like Band-Aids, even my brother-in-law noticed the off taste and he's a true Coors Light drinker, (that was until a week trying craft beers, ah... another convert). I told the server about the taste and asked if we could substitute this for another. She went back to pour us another beer, so I thought, but instead of our server it was the "Beer Manager" who came out.

A slim built young man in his early to mid-twenties, with dark hair and horned rim glasses. He introduces himself as Paddy the Beer Manager. He was quite concerned about my comment on the Band-Aid flavor in one of his beers. He himself tasted the beer and was a bit surprised by the off flavor and gave the wait staff some mumbled instructions. Later, I found out it was to stop serving that beer to the customers until they found out the reason. He then pulled up a chair and we had some nice conversation about beer in general.

Padraic Lenehan (Paddy) had great knowledge about all kinds of beer. We chatted about IPAs, Stouts and craft beer and brewing. He has never brewed before but was very interested in becoming a home brewer. I told him about SODZ and about how to get in contact with a local homebrew club in his area.

After our 15 minute chat, he then asked which beer he could bring as a replacement. "Paddy," I replied, "you don't brew this beer here but I have been looking for Supplication from Russian River. Now that would be a replacement, but any one of your beers on tap will do." Paddy smiled and then left to get our beer. As he came through the door he brought with him a 12oz bottle of Supplication. "Where did you find that?" I asked. "I have my own personal cooler in the back for special occasions" he said. As

he sat the brew on the table, I reached for my wallet, "No Charge, Don, it was a pleasure getting to know you," and off he went back to work.

The next time you're in Southern California, Stone Brewery is a must. Not just because it's Stone, but your visit is important to them and they go out of their way to prove it.



UPCOMING CLUB ONLY COMPETITIONS

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 COMPETITIONS

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

All-American Competition

Cincinnati, OH
02/16/2013
Contact: Paul Chasco
Phone: (513) 251-4645
Entry Fee: \$5.00 U.S. Dollars
Entry Deadline: 02/13/2013

Wizard of SAAZ

Entries will be accepted 25 January 2013 through 8 February 2013
Location: Akron, OH

AHA National Homebrew Competition: Regionals

SODZ British Beer Festival

Drunk Monk Challenge

Aurora, IL
03/09/2013
Contact: Matt Klausner
Phone: (773) 203-4059
Entry Fee: \$7
Entry Deadline: 03/01/2013

SODZ

MEMBERSHIP REPORT

VIC GONZALEZ: MEMBERSHIP DIRECTOR

New Members/Renewals

**Number of members
about to expire**

7

**Number of renewals or
new**

17

Total Current Members

126

Membership Report New Members/Renewals

Nelson novak
Scott Elliott
Michael Sherry
James Sudduth
Adam Suhy
Jerry Auger III
Jeremiah Greathouse
David Barry
William Cipparrone
Richard Smith
Doug Ruth
Jeremy Greathouse
Nick Foor
Nick Filipow
Alex Aossey
William Cipparrone
David Barry

SODZ

TREASURER REPORT

DAN FRANCE TREASURER

fifth third checking 4522.43
paypal 2160.19
Beer for boobs donation pending

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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Tap Room Hours

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Saturday: 3 p.m. - midnight

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