

THE GRAIN MILL

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

The President's Corner

Novemeber 2012

By Ben Siefker

I like to try new things. I think there's a lot to offer in the world, and I'll usually try anything once – don't get any ideas (or do?). I've written in here before about trying new styles of beer, both to drink and to brew. This time of year, however, puts me in a nostalgic mood. As we come up on the holiday season, I start looking forward to going through all my family's traditions – my aunt bringing too many pies to Thanksgiving, my mom badgering us for gift lists, watching football, seeing family and friends I only see once a year, and arguing with my brothers over who ruined Christmas this year.

There's a comfort, of course, in traditions. If you don't have some, then invent them. I don't think it's so much what you do, but the ritual itself. It reminds us of who we are and the people in our group, whether that's our family, a group of friends, or your homebrew club (yes, that's cheesy). They also connect us to our past, and people in general. I know this topic is a little too big for the opening of our newsletter, but hey, it's where I am right now.

I used to brew a Christmas Ale every year. It fits in the season, it was a tasty beer, and hey, brewing is fun anyway. I used to brew with a co-worker and split the batch. It's too bad I don't do that anymore, because looking back, that was a big part of what made it great. But getting back on track, brewing these beers for Christmas time isn't my tradition, it's a brewer's tradition. Brewing holiday ales connects you with those brewers and the traditions of the art. So somehow, to me at least, it seems important to do.

The stores start decorating for Christmas earlier and earlier each year. Christmas Ale is on the shelf when it's sunny and 65, and it looks ridiculous next to displays telling people to "get ready for Halloween". Usually I hold out on the Christmas business; no Christmas Ale, no songs, no shows – nothing until we're a few days into December. But why fight it? I'll let you in on a secret – Christmas beer still tastes good at Thanksgiving. This year, I'm just rolling with it; in fact, I'm drinking a Southern Tier 2Xmas right now. Embrace the tradition and brew yourself a holiday beer.

Speaking of tradition, we're back at Gordon Biersch this month. See you all on Monday.

Cheers,
Ben

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Portland: Beervana

Brewed By: Matt Milholen

When I asked my boss if he would send me to a conference I wanted to attend that just happened to be taking place in Las Vegas, he laughed and said he would never send me to Vegas for business. Later that year, the conference was offered at another location: Portland. Being well aware of my home brewing and craft beer obsession, I don't think he would have so easily agreed to send me to Portland had he known it was also often referred to as "Beervana". According to the Oregon Brewers Guild, there are more breweries per capita in Portland than any other city in the world.



Oregon is the epicenter of the craft beer revolution. The majority of the hops used in the United States come from the Willamette Valley, just south of Portland. The nearby area is also home to Wyeast Laboratories. Some breweries, such as Rogue, are now growing their own barley. Having all these ingredients locally grown means that brewers have access to super fresh, high quality ingredients. This has resulted in some of the best beers in the world being produced in a relatively small geographic area.

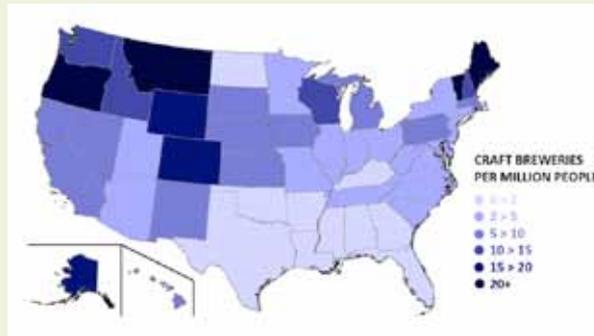


Portland was the first city in the United States to embrace a craft beer movement. The first brewery opened its doors in 1852, followed shortly thereafter by Henry Weinhard which is still operational to this day. Fast forward to 2011 and Portland has 40 of the state's 159 microbreweries located within its city limits. Most of the breweries are located in a part of town affectionately known as the 'brewery block'.

Being that my conference and hotel were located in the brewery block, I could literally walk outside and run into a craft brewery on every corner. The hardest part of the trip was sitting in a conference for 12 hours everyday knowing that I was in the midst of a beer Utopia. I decided the best thing to do would be to book a non-business trip as soon as possible and return as a tourist. It was easy to convince a friend to join me, and a few weeks later I returned to the city for a week of beer tours, tastings, and general debauchery.

Many of the breweries located here started out as recklessly ambitious dreams which have since grown into major producers on the national level. Some big names from the area include Widmer Brothers, Deshcutes, Full Sail, Bridgeport, Rogue, and Ninkasi.





With the exception of Ninkasi, all these beers can be found in Ohio. These large breweries are great, but the real gems of the city are the tiny breweries specializing in incredibly flavorful creations made with the freshest ingredients possible. One such brewery is Hopworks Urban Brewery, known as HUB by the locals.

HUB is my favorite Portland brewery. Their organic IPA is among the best IPAs I've ever had. They have two locations in Portland that both sport bicycle themed interiors. I really enjoyed the atmosphere here. They describe themselves as an "Eco-brewery". HUB is 100% renewable powered and cradle to gate carbon neutral. They've incorporated biking into every aspect of the atmosphere. The tables are made from old bike spokes and there are bike frames hanging from the ceiling everywhere you look. Outside, you'll often see a few hundred bicycles, unlocked and leaning against each other - an example of the spirit of community and mutual trust that this place inspires. Twice a month, HUB promotes a bicycle ride between their two locations. Their second location is a bike only bar located in a section of Portland where cars are not permitted.



HUB's beer lineup is outstanding. You can choose from organic IPAs, ESBs, stouts, and of course what folks up here call a "Cascadian Dark Ale" aka, Black IPA. I highly recommend the Hopworks IPA as it is life changing and reminded me that God exists and he really does want us to be happy! Recommended beer: one of each



Deschutes Brewing

Deschutes Brewery originated in Bend, OR but they have a very popular brewhouse in Portland. Their beers are great and their pub is located in the Pearl district which is a nice place to be on a weekend night. Deschutes uses a proprietary version of Wyeast Ringwood Ale yeast for all their beers. Recommended beer: Mirror Pond Pale Ale.

Tugboat Brewing Company.

This little hole in the wall is located next to several downtown strip clubs. Why does this matter? Well, you should know that Portland has more strip clubs than any other US city. Thanks to a very liberal state constitution, almost everything is protected as free speech. That means less barriers to do business for strip clubs. People here don't view them as seedy little centers of debauchery like the rest of the country. In fact, the local culture has adopted them as legitimate places of interest. The best thing about Tugboat brewing company is that it is next to some strip clubs. The beer is lackluster but the environment is worth a visit. Recommended beer: guest tap

McMenamin's

McMenamins has too many locations to list but they do brew beer at each one. They are an anti-cookie cutter business where every location is uniquely different, including the beer. Although you can buy a pint of their Hammerhead IPA at every location, it's slightly different at each due to the fact that each location has unique equipment and brewers.

The business model of the McMenamin brothers is to purchase buildings listed on the national register of historic buildings and completely restore them; adding a brewery, movie theatre, salt-water soaking pool, and when possible, hotel rooms. I visited one location, the Crystal ballroom, where the beer was being brewed on a small one barrel system. Another location, the Kennedy school, is a completely restored elementary school with what looked like a 30 barrel system that they had installed in the former girls locker room. The detention hall is now a cigar and whiskey bar. Recommended beer: Ruby

Widmer Brothers Brewery

The story of the Widmer brothers is nothing short of inspirational. Two brothers deciding to start a brewery in 1984 with little to no experience and eventually overcoming it all to become the 9th largest brewery in America. A striking feature of the brewery are the massive stainless fermentation tanks that are visible from the street through huge windows. They are most famous for their hefeweizen. I was shocked at how delicious their hefeweizen was fresh - a very different experience than the bottles we get in Ohio. This place is definitely worthy of a visit. Recommended beers: Hefeweizen and Rotator series IPA.

Portland is also home to Powell's Books - the largest independently owned bookstore in the nation. Before you quaff too many delicious local beers, visit Powell's and get your read on. I spent four hours just exploring the place - they have four floors worth of books and the building covers an entire city block! The home brewing section was the best I've seen anywhere.

There are many more breweries to talk about and are worthy of a visit. Portland is heaven on earth for craft beer lovers. If you get the chance, take a trip to this magical land where everyone knows what an IPA is, the trees are always green, and there's a strip club on every corner.

Cheers!

List of notable breweries located in Portland, OR:

**Alameda Brewhouse
Amnesia Brewing Co
Breakside Brewery
Bridgeport Brewing Co
Buckman Village Brewery
Burnside Brewing Co
Cascade Brewing Co
Coalition Brewery
Columbia River Brewing Co
The Commons Brewery
Deschutes Brewery
Fire on the Mountain Brewing Co
Full Sail Brewing Co
Gigantic Brewing Co**

**Hair of the Dog Brewing Co
Harvester Brewing Co
Hopworks Urban Brewery
Laurelwood Brewing Co
Lompoc Brewing Co
Oaks Bottom Public House
Lucky Labrador Brewing Co
Quimby Brew Hall
MacTarnahans Brewing Co
Mash Tun
Migration Brewing Co
Natian Brewing Co
Occidental Brewing Co
Rock Bottom Brewery
Rogue Ale House
Upright Brewing Co
Widmer Brothers Brewing Co**

Beer For Boobs: 2012

Photos by: Carey Hall





meet the BREWER

Patrick Gangwer

What is your favorite beer to brew/drink?

I love to brew and drink beers that I cannot find at my local bottle shop. I am trying, and I emphasize TRYING, to brew more to BJCP Guidelines but it has been pretty hard. Don't me wrong I love a well made Pale Ale or RIS but brewing them I always want to add some bottled dregs from the Sour beer I am drinking while brewing or add some grape must from my wifes families grape vine or use smoked pumpkin flesh to then make a "normal" pumpkin ale into a Smoked Pumpkin Ale that has Pedi, Lacto and Brett in it and aged with sour cherries for a year.....

How did you get into brewing?

I first got into craft beer and cellaring and trading craft beer. That got me into subscribing to many different beer magazines. I started reading more and more about all these new brewers around the country and the world and they explained how they came up with ideas for beers and brewing them. Which got me reading more on craft beers and the creation of them and then I realized that first creating them was not all that difficult, take malt, hops, boil, cool, add yeast, consume.

What is your favorite hop?

I would have to say Simcoe because you can add massive hand full to a beer and get a big sticky, piney, hop bomb with an awesome nose to it or use it in small amounts to add a healthy bitterness but playful pine and citrus notes that can go with a wide variety of weird beers.

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

Beer fridge. Hands down!

What is your dream brewing set-up?

A nice 3-20 gallon pot RIMS system with alot of new and used spirit and wine barrels to mess around with.

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

Patience. Being patient to let the flavors develop in a beer and not be so much in a hurry to get the carboy emptied to make my next batch of something.

Who or what is your biggest influence in brewing?

I would have to say 2 people are my biggest influences. Garret Oliver and Sam Calagione. Garret Oliver the brewmaster for Brooklyn Brewing because he takes such pride in making amazing classic beer styles that I think are greatly over looked.

Sam Calagione of Dogfish Head because he is never afraid to take a chance on a beer. He is always is trying to tinker and mess around with what beer is, was and could be.

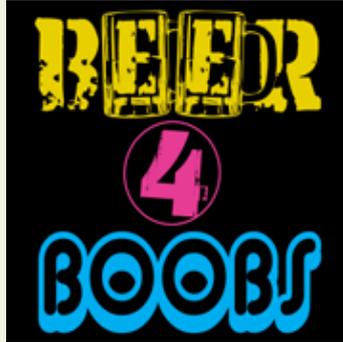


What is the best/worse beer you have ever made?

Best beer I ever made was a my Pec Ale. I took a simpe grain bill and created a sour mash then added 7 peaches to the boil and hopped the living hell out of it and used a Kolsch yeast then in secondary added 7 more peaches. It has been by far my best beer and has received the most "Wow, what kind of beer is this? You made this?" reactions. The worst was a heavy herbed wit bier. Lets just say that it ended up tasting like the inside of a used tylenol bottle and the only person that liked it was my wifes uncle who only drinks Keystone

Success!

By: Mike Byrne



This year's 'Beer For Boobs' homebrew competition was a success, thanks to organizer Bill Bopp. Many people don't realize how much work organizing a competition like this one is; I know I didn't. It begins months before the competition, and continues after the competition is complete and all the awards and scoresheets are sent out. (And actually planning for next year's event has already started.)

I consider myself lucky this year, to have seen first hand how much work Bill put into Beer For Boobs. It really made me appreciate these homebrew events. There are so many things I never thought about. Who sends out all the score sheets? Who organizes the score sheets? Where do the raffle items come from? And of course, who cleans up these events?

Well, I found the answers to all these questions this year. The answer was Bill, and if he didn't do it, he was organizing a way to get it done.

Even though there is a lot of work involved in this event, I think that SODZ is on to something. We are able to raise a nice amount of money for Breast Cancer research, the medals look awesome, and the Best of Show prize is pretty sweet! I know this event will continue to grow over the years.

For this growth to occur, SODZ is going to need some help. A lot of help. I encourage more members to get involved. There are so many things that can be done. It is a really fun way to learn a different part of the homebrewing culture and meet all different kinds of brewers from different parts of the state or even the country.

Congratulations to everyone that was involved this year, and to everyone that earned a medal. And another big thank you to Jay and Lori at Weasel Boy for putting up with a room full of homebrewers for the day.....and into the night.

Finally, please take the time to thank our sponsors. I have updated our sponsorship in this newsletter. The next time you place an order, or visit one of our sponsors please thank them. It goes a long way. Northern Brewer, along with some other websites have comment sections when you order. That would be the perfect place to thank them for sponsoring Beer For Boobs!

UPCOMING CLUB ONLY COMPETITIONS

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 COMPETITIONS

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

Upper Mississippi Mash-Out XII

Entry Fee: \$7
Entry Deadline: 01/12/2013
Phone Number: (555) 555-5555
Location: St.Paul, MN, US
Contact Email: kristen@pourdecisionsbrewery.com
Organizer: Kris England

Wizard of SAAZ

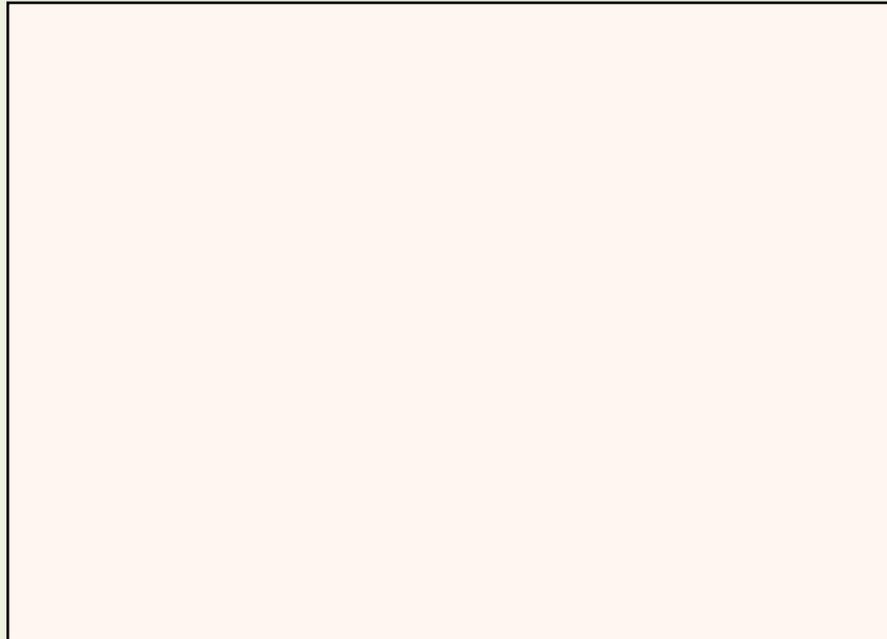
Entries will be accepted 25 January 2013 through 8 February 2013
Location: Akron, Oh

AHA National Homebrew Competiton: Reagonals

SODZ British Beer Festival

SODZ
MEMBERSHIP REPORT
VIC GONZALEZ: MEMBERSHIP DIRECTOR

New Members/Renewals



SODZ
TREASURER REPORT
DAN FRANCE TREASURER

Fifth third balance: 3619.29
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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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