

THE GRAIN MILL

A publication of the
Scioto, Olentangy & Darby Zymurgists, Inc

The President's Corner

April 2013

By Carey Hall

What's brewing, SODZ?

Spring is starting to spring and with that you have the changing of the guard and the end of the Siefker Dynasty. I already know a lot of you and hope to meet more of you in the coming meetings. If we haven't met yet, let me introduce myself.

I started brewing about 5 years ago after my wife bought me a kit and the Joy of Homebrewing book because she felt I needed to do something other than compulsively sand the house. I continued brewing extract for a couple years until I upgraded to my current all grain system. My current system includes two five gallon Rubbermaid coolers, a pot and a few other pieces and parts. I batch sparge using gravity to draw my liquid from one vessel to the other and I collect it all into the same 18 qt pot I used when I started brewing. Why use the same pot? It meant I didn't have to buy another pot and I could keep brewing in the house. This brings me to another point: I am an evangelist for small batch all-grain brewing. I understand everyone brews the system that fits their personality but small batch for me is where it's at. By brewing smaller batches I find that I can easily brew twice a month and rarely ever have the problem where I need to find someone to drink my beer to free up bottles or kegs. My system has few failure points, is transportable, easy to clean, and my brew days from start to finish are less than 5 1/2 hours. If anyone is interested in talking about doing small batch all grain I'd love to talk to you about it. Enough about brewing systems, let's get back to brewing.

As BBF fades into the rear view mirror I normally start looking to brew styles other than English ales. However, after reading the Mitch Steele's IPA book from Brewers Association, I wanted to make one more British IPA where I split the batch and pitched Wyeast 1056 and Wyeast 1968. The reason why I wanted to do this was that I noticed many of the English IPAs recipes from American breweries often did things where they made a beer using American malts and hops but then used an English yeast or vice versa. My goal was to brew a SMaSH English IPA using 100% Marris Otter and 100% East Kent Goldings and see what each yeast brought to the party. Another upside to this experiment was that I'd also get a feel for what Marris Otter malt and East Kent Golding hops bring to a beer. I bottled the beer a little over a week ago and plan to bring the beer to the May meeting for anyone to taste.

Cheers,
Carey

Volume 18
No. 4
2013



Inside this issue:

**Finding the Holy
Grail in Louisville**

Upcoming events

**Meet the Brewer:
FDF**

Membership Report

SODZ Contact info

Sponsors

Finding the Holy Grail in Louisville

Brewed By: Carey Hall

I found myself staying in Louisville one April weekend, using it as a base of operations as friends and I did day trips to bourbon distilleries. While I love bourbon, a person does need a little balance, which led me to search out beer in Louisville.

Louisville was founded on the Ohio River at what is called the “Falls of Ohio”. It was founded at that location because the falls made the Ohio River unnavigable, which made it necessary to have freight unloaded and then reloaded to get around the falls. Perhaps this is obvious but Louisville was named after King Louis XVI in appreciation for providing troops during the Revolutionary War. Why that bit is interesting is you tend to see fleur-de-lis on signs everywhere you turn and, if you are like me, you start to wonder why. By 1850, Louisville was booming, becoming one of the ten largest cities in the United States, something that can be seen in the architecture still standing around downtown Louisville. Present day Louisville, while patchy in parts, seems to be going through a revitalization in some areas. This revitalization can be seen if you head up E. Market street ultimately onto Bardstown Rd and into the Highlands neighborhood where you will find the “Holy Grale”.

I had read about Holy Grale in a magazine and a number of things about it caught my eye. One was that it is a converted church (bars in converted churches or schools are unavoidable for me.) Two, it's got a pretty eccentric selection of beer on tap. To get there from downtown, while you could walk, I'd probably catch a cab or drive as it's little over 2.5 miles. Upon arriving at Holy Grale the first thing you'll notice is that the rails are made out of repurposed barrel staves. Entering you'll find an old world interior: gothic hanging lamps, a cozy warm bar fitted with more repurposed barrel staves, substantial padded stools and a great selection of beer. After ordering your beer, if the weather is nice you can wander out to the patio and sit down at one of the many long tables. Small lights hang from wires stretched between two fences. On one fence sits hops slowly twisting their way up training wires while on another side of the patio sits a Alice in Wonderland-esque outdoor fireplace.

While there I ended up getting a couple beers. My first beer was a Saison collaboration beer called Saint Helene Mad Helen. I ordered it because it was a Saison and it was hopped with two New Zealand hop varieties, green bullet and motueka. My initial impression of the beer was that it had quite bit of brett in the nose and in the finish. While there was some floral hop aroma present, all I could perceive in the flavor was bitterness. I was hoping that this beer was going to be more of a traditional Saison; however, in the end the brett dominated this beer. My second beer was a Belgian Pale Ale called Montagnes Douze by Brasserie de Franches. The beer poured an amber/copper color and the aroma was balanced, displaying malt sweetness and a nice floral/citrus hop quality. Upon tasting the beer I picked up bready malt characteristics, low to medium bitterness and a very balanced flavor.

While you are there, if you decide you want food they also have a small but very interesting and tasty menu. While there we had the cheese plate, pickle plate, lentil falafel with pea puree, and grilled quail. If that sounds a little too weird, they also have fries, sliders (pastrami and pork belly), and pretzel bread, among other things.



Upcoming Events

Here are a few events we have coming up in the next few months. Please note that for the Iron Kettle and Summer Picnic we are still working out the details.

5/4: Big Brew / National Homebrew Day at Columbus Brewing Company (Information/details coming soon).

5/13: May SODZ meeting at Elevator Brewing Company's production facility.

June: We will be holding Iron Kettle early June. Dates and details will be coming out within the next couple weeks.

6/15: Ohio State Fair Homebrew Competition

July: Summer Picnic. (Information/details coming soon).



Meet the Brewer

Dan France

What is your favorite beer to brew/drink?

I like IPA's for the most part. I think that the Bells Hopslam of about 5 years ago was awesome, but there are better beers out nowadays. I enjoy using an IPA recipe as a guideline, then throwing in a boatload of hops at flameout.

How did you get into brewing?

My first beer was a Killians Irish red at OSU, followed by a Great Lakes burning river, followed by Bells Oberon. I have always been into good beer, and wanted to get into brewing in college. Brewing requires time, money, and space - 3 premiums generally unavailable in college. Right out of college I bought a homebrew kit from the Winemakers shop and was off to the races.

What is your favorite hop?

I would have to say Summit and Simcoe are the top two hops I enjoy. Summit gives an awesome tangerine character, and when mixed with Simcoe, there is an awesome citrusy/piney/fruity/resiny medley on my tongue.

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

March Pump. That pump is generally running most of the brew day, and saves a ton of lifting and effort.

What is your dream brewing set-up?

I like my setup with 3 keggles, a pump, a folding 2 tier burner setup, optional RIMS. I wish I had a 3rd (4th?) car garage with which to permanently store beer stuff. I generally brew in the basement in the winter, and in the garage in the summer.



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

Best beer I ever made was probably a Flanders red. I had a habit of every June doing a Flanders red, and like 5 years back I had an awesome awesome batch. Too bad it is nearly gone. Worst beer: hmm....I have had some funky ones....

What is the most important thing you have done to improve your beer?

Pitching temperature. Chilling the wort as cold as possible is a very critical thing overlooked by many folks. I am a huge fan of US-05 dry yeast pitched and fermented at about 59°F. That gives a smooth/crisp flavor profile.

SODZ

Membership Report

Mike Byrne: Membership Director

New Members/Renewals

Number of members about to expire

#

Number of renewals or new

#

Total Current Members

#

SODZ

Treasurer Report

Bill BoppTreasurer

Fifth third balance: 3619.29

Paypal balance: 2088.15

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.
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- Put in the amount to send (\$15 is the cost of yearly dues).

Here’s the important part...

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