The Grain Mill

Publication of the Scioto, Olentangy and Darby Zymurgists, Inc.

April 2000

President's Corner

by Mark Irwin

Let me start off my first President's Corner with a pleasant announcement, though one many of you probably have already heard about. Barley's did very well at the recent Real Ale Festival in Chicago, coming home with two medals, both for Alexander's Russian Imperial Stout. That wonderful beer received a gold medal in the Foreign and Imperial Stout category and a silver medal in the Strong Ale Best of Show category. Congratulations to Scott and Angelo on a magnificent beer. As I attended all four sessions at the festival, I plan to have an article in next month's newsletter. Needless to say, I had a great time and drank too much beer, assuming that is actually possible when public transportation is involved.

You will probably want to keep your eyes open for some new beers that will be appearing soon at Barley's. Last Friday, A.J. Zanyk and John Bohn brewed a batch of their Maibock with Scott at the Smokehouse. I understand that the beer should probably be available starting in the middle of May. I'll

see **PRESIDENT'S CORNER**, *page 2*

AHA Club-Only Competition style:

"Weiss is Nice"

Mid-May 2000

entry window is May 7th to 13th

Upcoming Events

April 13
Thurs., SODZ Meeting, 7 p.m., Barley's Smokehouse

May 11
SODZ Meeting, 7 p.m., Location TBA

Homebrew Homework Scottish Ale
Due Thursday, May 11, 2000

July 15
Ohio State Fair Competition Judging, Ohio Expo Center

August 19
Beer & Sweat, Howard Johnson? Springdale

PRESIDENT'S CORNER *cont.*

let everybody know the exact release date when it's decided. Also next month, Bill Hughes will be brewing over at Ale House #1, I believe with Angelo. He received this honour by winning last years Barley's competition. This beer will be unveiled at the Afternoon with the Brewers in June. If you want to have the opportunity to do this yourself next year, get your entries into the upcoming Barley's competition. Entry forms should be available at the Winemaker's shop soon.

It looks like that we should have a full schedule of activities in the coming months. At this month's meeting, Herb Bresler will be discussing Pale Ales. I look forward to it, as Herb is the club expert on Pale Ales, based on the success he's had at Beer and Sweat the last two years. In May, Homebrew Homework is due. It will be interesting to see what everybody has done with the recipe. If you would like to tackle the assignment, a copy is in last month's newsletter. If you can't find your copy or the March newsletter, let me know and I can get you another copy. I'll also try to remember to bring some copies to this month's meeting. And in July, the State Fair homebrew competition judging will take place. Keep your eyes out for the entry information, as you should be receiving it from Brett Chance in the next couple of weeks. I encourage all of you to enter your beers in the competition. Based on the quality of beers brought to recent meetings, we should do very well in that competition. However, just try to avoid what I did last year, which was to enter an infected beer. In addition, Brett will be looking for judges and stewards in the competition. If you have never helped at a competition before, it's a great opportunity to find out how a homebrew competition really works as Brett runs a first class show.

Some other activities are currently in the planning stages. Kirk Stocker, as we discussed at the March meeting, is planning a Columbus pub crawl. Less far along in the planning stage are the Club Brew and the Club Picnic. At the Club Brew, we get together to brew a batch of beer, or as in some years, possibly more than one batch of beer for those of you that have never attended. It's a great opportunity to see how other club members brew, in particular if you've never seen an all grain batch done. The results of that day are then unveiled at the Club Picnic. Right now we are looking for volunteers to host these events. If you might be willing to host either one of these events please let me know. In addition, if any of you have any ideas for future activities or meeting topics or are willing to help out, please contact either Jim Leas or myself.

Let me finish off my first President's Corner by thanking our outgoing officers, Newsletter Editor Mark Katona and Membership Director Larry Pesyna, for their work in the past years. In addition I would like to thank Bonni Katona and Jim Leas for the work they have done for the last two years as President and Treasurer and for agreeing to stay on the executive to help out for the next year. And finally I would like to welcome the incoming officers, Treasurer Eric Drake and Newsletter Editor Mark Richards. I look forward to an enjoyable year.

BARLEY'S

5th Annual Homebrew Competition

Applications and information may be picked up at Barley's, Barley's Smokehouse and The Winemaker's Shop. Beer may be dropped off at The Smokehouse and The Winemaker's Shops from May 13-27. The winner will be announced at the Afternoon with the Brewers on Sunday, June 11, and will have a chance to brew the winning beer at Barley's in the future.

SODZ INFO

The Scioto, Olentangy and Darby Zymurgists, Inc. (SODZ) meets on the second Thursday of each month at Barley's Smokehouse, Dublin Road, Columbus, Ohio.

Meetings begin at 7 p.m.

Membership dues are $20 per year and are renewable during the member's anniversary month of joining SODZ. Dues may be mailed to:

Eric Drake (Treasurer)
51 King Ave, Apt A
Columbus, Ohio 43201

Members receive The Grain Mill, the club's monthly newsletter. Articles submitted for the newsletter and are due no later than the end of the month and they may be submitted by email in text to *markrichards@columbus.rr.com* or on a 3.5" floppy disk in MSWord.

Current SODZ Officers are:

President
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Membership Director
Bonni Katona
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www.sodz.org

SODZ Homebrew Supplies

Here is the list of the remaining homebrew supplies that the club either bought from McGee's or were donated to the club by Jon and Cheryl Woodman. If you wish to purchase anything, contact Mark Irwin at irwin.49@osu.edu or 457-2487. I can either bring what you want to a meeting or we can make arrangements to meet elsewhere if you wish to get something before the next meeting.

Pre-Packaged Grain

Bags	Grain	Price
7	1 lb bag Vienna (US) 4-6 Lov	$0.50
8	1 lb bag 6-row (US) 1.5-2.1 Lov	$0.50
9	1 lb bag Klages (US) 2 Lov	$0.50
3	1 lb bag Wheat (Bel) 1.6-2 Lov	$0.60
1	1 lb bag Wheat (US) 2 Lov	$0.60
4	1 lb bag Biscuit (Bel) 15.5 Lov	$1.00
3	1 lb bag Caramalt (UK) 25-35 Lov	$1.00
2	1 lb bag Chocolate (UK) 375-450 Lov	$1.00
3	1 lb bag Black Barley (UK) 550-600 Lov	$1.00
2	1 lb bag Black Patent (UK) 500-550 Lov	$1.00
2	1 lb bag Caravienne (Bel) 19-23 Lov	$1.00

Bulk Grain

Pounds	Grain	Price per Pound
23	Breiss? 2-row	$0.50
9	Crisp Maris Otter	$0.60
9	Breiss Wheat Malt	$0.60
1.5	Breiss Crystal 20	$1.00
.5	Breiss Crystal 40	$1.00
1.5	Breiss Crystal 80	$1.00
3	Breiss Black Patent	$1.00
0.75	Belgian Chocolate	$1.00

Malt Extract

Bags	Extract	Price
2	1 lb bag Laaglander Plain DME (Dark)	$3.00
1	1 lb bag Laaglander Plain DME (Amber)	$3.00
3	3 lb bag M&F Plain DME (Dark)	$7.00
2	3 lb bag M&F Hopped DME (Dark)	$7.50
3	1 lb bag M&F Plain DME (Dark)	$3.00
3	1 lb bag M&F Hopped DME (Dark)	$3.00
1	1 lb bag M&F Plain DME (Amber)	$3.00
1	3 lb Plain Wheat LME	$7.00
1	3.3 lb Northwest Plain LME (Amber)	$7.00
1	3 lb Munton Plain DME (Amber)	$7.00

Hops

Amount	Hop	Price per ounce
1	1 oz Mt Hood Pellets 3.9%	$0.75
1	2 oz Mt Hood Pellets 5.8%	$0.75
1	1 oz Hallertau Pellets 3.1%	$0.75
1	1 oz Saaz Pellets 3.9% (Weight Approx)	$0.75
9 oz	Hallertau Leaf 7.4% (Bulk)	$0.75
12 oz	Cascade Leaf 5.7% (Bulk)	$0.75

Caps (Counts Approximate)

Bags		Price
4	100 Caps	$1.50
2	50 Caps	$0.75

With bulk grain or hops you can order what you want, you don't need to take whole amount, however if you want it all, you're more than welcome to it.

Spring Bock

By A.J. Zanyk

I'd like to start off by thanking Scott Francis and Lenny Kolada for the opportunity for John Bohn and I to brew the MaiBock, Barley's first Lager, at the SmokeHouse on Friday March 31, 2000. Scott made an offer to SODZ to brew a beer submitted by the club from one of it's members and on the day after my birthday I got a great gift.

I'd also like to thank Sarah, Scott's new apprentice, for allowing us to invade her turf for a day.

John and I had an action packed day of brewing. Scott supplied us with a full schedule of activities. We started at 9:15 am. As 10 bbl of strike water came up to temp, Scott started us in on sanitizing the beer filtering unit and we transferred clear Pilsner from the fermenter over to the serving tank. By about 10:00 am we were drawing glasses of Pilsner from an in-line spigot on the filter.

Around 10:15 we mashed in 815 pounds of grain with the help of Sarah. Once the mash had started we moved back into the serving cooler to learn how to test volumes of CO2. From there John adjusted the CO2 levels on both the Pilsner and the Pale Ale and routed them to the taps at the bar. Meanwhile I was raking the grain bed and helping Scott prep 5 bbl of sparge water.

There was never a dull moment and it was obvious that Scott had done this a few times before. He directed us on how to hook up seemingly endless connections as we switched hoses and rerouted valves constantly throughout the day. Every stage meant a new path for both finished beer and the various liquors and if you blinked you missed something. I was not about to muck this up so before I put anything into motion I made sure that Scott checked my work at each step.

At the start of the day Scott told us the ground rules on how to treat the equipment. We also got a rundown on some safety issues on where not to be standing at certain points in the process. A big source of entertainment for Scott came in the form of several things that he wanted to see if we could "Do Without Swearing". One that I had trouble with was the coupling of the hoses. Each hose had a flat metal plate on the end with a rubber O-ring that went in between. They were fastened together using a wrap-around clamp. This required you to hold the hoses & seal together in one hand, wrap the clamp with the other hand and tighten the clamp with a third hand..... We did this many times each over the course of the day and I think I finally got it down only on the last one.

Another one of these gems was the hatch to the fermenter. It uses a 2" by 2" thick rubber gasket with an inner track cut into it that mounts it on the hatch. Problem is that if you hold the seal up to the hatch they are the same size. Scott gave us a steel crowbar and walked

away. The seal was made of a hard tire-like rubber that did not stretch well and as one section was being stretched into place the far end of the seal wanted to pop off the hatch to ease the stress. John pried the seal into place inch by inch while I held what we had completed from undoing itself. It took better than 15 minutes to put this thing on the hatch less than an inch at time. I know that Scott walked passed a few times, but I was too busy to see if he was laughing or not. I know I swore many times especially after my hands starting to cramp about halfway through. I don't recall if John swore since I would have been too busy providing Scott with entertainment.

"Has anyone seen my keys??"

We spent the better part of the day cleaning and sanitizing and each of us got to crawl into one of the large vessels to scrub them out. We had intended to take alot of photos and we each brought a camera, yet things happened so fast we only snapped a few when time allowed. Most of the photo opps were also the times when we were covered in grain, hops, yeast or sanitizer, or doing something that required our constant attention. I'm glad Mark Richards stopped by and got a few of us together with Scott as we were finishing the filtration and starting the mash.

The mash went well for the most part and we got less efficiency than expected. Regardless we caught the loss in gravity when we took a reading from the boil kettle and made changes to the hop quantities that put the beer back on track. The boil was uneventful. You can only watch bubbles for so long. And we took time for lunch. Bonni arrived to assist in adding the hops and we whirlpooled, chilled, aerated, and sent the wort to the fermenter across the room with ease due to our newfound plumbing skills.

We pitched the yeast in fermenter #2 in a small ceremony just prior to transferring the cooled wort. In turn Sarah, Scott, Lenny, John, and I pitched portions of a 3 gallon starter and then we sealed that "Damn" hatch. We drew 2 samples. Scott took one for the brewery and I took one to test myself.

In fermenter #2, visible in the window near the pool tables, now ferments the "Spring Maibock", officially Barleys SmokeHouse Batch #50. Roughly 11.5 bbl of 1.052 wort with Wyeast 2124 Bohemian Lager yeast. By the time you read this it will be settled in to its fermentation temperature of 50F for at least the end of April. I anticipate it will finish around 1.015+/- for about 4% alcohol by weight. The target bitterness is 33 IBU, which may be higher due to the 20 minute whirlpool at boil temp. John and I tasted the final sample and I have to say it really did taste good. In fact, the worst part, is that it's over.

Notice of the release date of this beer will most likely be made by email, unless Scott gives me an official tapping date in time for the May newsletter.

Again, I would like to thank Scott Francis for allowing me to pester him the 3+ weeks prior to the brew with endless questions on converting the original 10 gallon recipe to a much larger batch. To his credit he answered all my questions, bought as many of the original grains as he could, and agreed to make this his very first lager. During the Brew he met all inquiries, ideas, and suggestions with "It's your Call".

Thanx Scott.

CALL FOR PALE ALES

by Jim Leas

The special subject for our April meeting is pale ales. A presentation on the subject will be delivered by our award-winning pale ale brewer, Herb Bresler. For those of you who may be unaware, Herb has won the gold medal for pale ales the last TWO years at the Beer & Sweat Competition in Cincinnati. He will be presenting some basic information on the various styles of pale ale as well as offering some insider tips on brewing a better pale ale. We will be sampling commercial examples of pale ale and comparing them.

In addition, we would ask anyone who has pale ales (or English bitters) currently available please bring them to the meeting. This is a great opportunity to compare your pales to other homebrews and the commercial varieties and get some input for improving your brews.

Unfortunately, I will not be able to attend the April meeting. I will be in Europe where I grudgingly will be tasting beers in places like Amsterdam, Brussels, Paris and Germany. I envy all of you who will be at Barley's Smokehouse on April 13th drinking all those great pales and will hoist a stein in your honor. Prosit!

BARLEY'S BREW DAY
or...

A.J. & JOHN'S EXCELLENT ADVENTURE

by John Bohn

Friday, 3/31/00, 9:00 a.m.
Barley's Smokehouse.

Finally!! Brewday is here! After months of speculation, dreaming, planning and temporary postponements (What do you mean, "They're CLOSED?!?!), A.J. Zanyk and I get to brew our maibock recipe at Barley's Smokehouse Brewpub.

This is a beer that A. J. and I brew only a few times a year on our own. As a double decoction mash, the brew day typically runs around 10-12 hours. Granted, there's usually quite a bit of goofing off, beer drinking, dart playing, etc., going on, so the schedule is pretty loose. Not so today. Scott Francis, the brewmaster at Barley's had told us to expect more brewery chores than just brewing. He didn't disappoint.

Besides brewing the maibock, there was a Barley's Pilsner to filter, two beers to carbonate (Pilsner & Pale Ale), the next Friday's firkin of Russian Imperial Stout to fill, and cleaning, cleaning, cleaning. Scott recommended wearing "brewing clothes" and waterproof boots. Good idea, as I'm pretty sure I was sprayed with more beer during the day than I drank! By the way, carbonating a beer precisely is much easier when you have a Zahm & Nagel instrument to measure the CO2 pressure. Way Cool. Gotta get me one! Some of those Tri-Clover stainless steel hose clamps too! (Just kidding Julie ;-)

The brew itself went well overall, aside from a lower than expected starting gravity, which required a recalculation for the hop additions, deftly handled by A.J. Tasting samples of the wort makes me optimistic, this should be a "firkin great beer".

Brewing on such a relatively large scale wasn't as different as I had anticipated. Aside from the larger volume of wort, the 800+ pounds of grain to carry & mash in, the sometimes confusing array of plumbing valves and hoses, this beer was not too different than brewing on a homebrewer scale. Bigger toys to play with. Although, I don't climb into my mash tun and boil kettle to clean them. (The inside of Barley's brew kettle has great acoustics for singing).

As I mentioned before, A.J. and I usually brew this recipe as a double decoction. Due to the equipment at Barley's, the batch we brewed was a single infusion mash, with specialty grains added to make up for the lack of decoction boils and multiple temperature rests.

A.J. and I would very much like to thank Brewmaster Scott Francis for his patience with a couple of rookie brewhouse apprentices. Hope we didn't get in the way too much. Also due for many thanks at Barley's are Lenny, Matt, Sarah and the rest of the staff. Thanks for a great day, and a lot of fun.

Our original name for this beer was "I've Fallen and Can't Get Up" Mailbock, in honor of my wife Julie who fell down the steps at home & sprained her ankle while A.J. and I brewed at his place. The tentative name for this brew as it sits in the fermenter at Barley's is "Spring Bock". We need a better name. A name that doesn't have to be explained by the bartenders at Barley's when a customer asks for a pint. Any suggestions are welcome, just send them to my email address, bohnj@pediatrics.ohio-state.edu. □