

# Society of Northeast Ohio Brewers

## Club Newsletter for January 2013

### President's Krausening

by Todd Donnelly

**Welcome to 2013!** The last time we were all together was at the annual SNOBs Christmas Party, and per usual, it was an amazing time! Much thanks to everyone who helped make it happen, and to everyone who dug into their beer cellars and brought extra special items to taste. I think most people saw me pouring from **Mike McColgan's** GIANT 2006 Double Bastard bottle, and I tasted more 'vintage' beers and vertical tastings than I ever could have imagined. Some of our members have excellent cellars, spirits, homebrew, and other potent potables, and I thank everyone for sharing. The food was fantastic, and we get to see some longtime members who only make it to that one event a year – if you are reading this and that statement applies to you – we'd love to see you more often so please join us at a monthly meeting from time to time. ☺

**A little bit about me...** I am very much looking forward to serving as President this year. Most recently I was the club Vice President during 2011, and met most of you when I made it a personal goal to sell as many raffle tickets as I could during every meeting. My first exposure to SNOBs was in early 2008 when **Garin Wright** was President and he sent out SNOBs announcements with the Beer Engine newsletters. I saw that there was going to be a "Beer & No Sweat" bus trip to local breweries followed by a keg-only competition. I had always wanted to do a tour of the local microbreweries that way so I brought a dozen friends with me for the tour and we had a great time. I had never tasted outstanding homebrew before, so I was extremely impressed by the offerings at the competition that evening, and an idea started to form that would eventually

lead to me joining a few months later. Most of us come into this hobby because we have a love of craft beer and want to start making beer that tastes as good as what we buy, and in as much variety, ourselves. From that perspective, my story is mostly consistent. I had been fostering a growing fascination with home draft systems for a few years and had been steadily expanding my kegerator capacity from a single tap converted refrigerator, to a multi-tap commercial version, and eventually to a newly completed [10 tap monstrosity](#). I talked about this adventure/addiction/fascination at a meeting last year.

After that bus trip, I decided it could be more cost effective to make the beer myself than to keep buying all of my beer in commercial kegs & from local microbreweries. Trying to keep 10 kegs on-line was going to get pricey that way. I still pick up commercial kegs from time to time, but now I make it my goal to always have the best selection of beer (homebrewed of course) on tap in Geauga County. It didn't take long for me to become obsessed with homebrewing, then competitions, and now pretty much all things beer related. I love brewing, making gadgets, endlessly tweaking my brewing setup and getting new hardware, etc. Needless to say, I have a very understanding wife!

**A heartfelt Thank You to our 2012 officers!** This club doesn't run by magic, the members that volunteer their time to take a leadership position put in a lot of time behind the scenes. A big thank you to our outgoing Librarian **Joel Maldonado**, and to "Ace" **Knapp** our Treasurer and **Jeff Bradbury** our Secretary who have agreed to stay on for another term. Our outgoing V.P. **John Majetic** is a founding member and has served in every capacity over

the years, probably several times. There is a reason we call John *King of the SNOBs*. Our outgoing President, **Mike Ontolchik** is ending a very impressive 4 year run as an officer – one term as Secretary and three terms as President. Please buy him a beer when you get the chance to say thanks for his dedication to the club, and also for volunteering to continue in a different type of leadership role in 2013 (more on that later).

**We have a very special meeting planned for January 7<sup>th</sup>** – we’ll be having a BJCP style Off Flavors Class, courtesy of **Rick Seibt** from Willoughby Brewing Company who donated the chemicals to the club, with a big thanks to **Mark Rames** for coordinating the event, and to **Paul Shick** who will be our ‘off flavors tour guide’ for the evening. This is the same type of sensory evaluation program that is usually done as part of a formal Beer Judge Certification Program training class. We’ll be tasting samples of a bland macro-brew control beer that has been spiked with chemicals to provide the flavors associated with various issues (mostly bad) that we experience when homebrewing, such as diacetyl, acetaldehyde, oxidation, spoilage organisms, and much more. This type of training will make you a better brewer so you can taste and recognize these flaws in your own beer (and in your friends homebrew), and is especially helpful if you have an interest in becoming a beer judge. Other than some initial announcements, pretty much the entire meeting will be dedicated to this program, so get there early and get in a seat so you don’t miss out.

**What to look forward to at meetings during 2013:** We’re going to continue to provide a content rich experience for our meetings in 2013. I hope to have a homebrewing related topic that focuses on brewing a particular style(s), technique(s), or ingredient(s), after all that’s what the club is primarily about. There are two other fun aspects of this hobby that I’d like to also highlight each month, one we’ll call

the “Gadget/Tech” topic of the month where we’ll review or share commercial or homemade tools and toys that make your brewing experience more fun or efficient. I’ll be soliciting your input for the this one, so let me know what you have in your home brewery that you can’t live without or you created. The other we’ll call the “Craft Beer Experience”, where we’ll have a representative from a local, regional, or national craft brewery come talk to us about their brewery, its history, beer line up, and hopefully do a guided tasting with us of some of their offerings. As I mentioned before, most of us got into this hobby because of craft beer and most of us are pretty rabid craft beer aficionados, so this should be fun. We’ve truly been spoiled by our outstanding local craft brewers who continue to support the club with their knowledge, offering presentations, and providing fantastic beverages (thank you to **Matt Cole, Andy Tveekrum, Rick Seibt, Luke Purcell, Garin Wright**, and more), and we’ll continue to enjoy those relationships and having them as involved as possible. Hopefully, by bringing in some other regional/national favorites, we can learn about how others have gotten started and where they are going with their beers. I’ve been working to confirm a pretty nice schedule of notables so far, you may recognize a few of these names... Lagunitas, Victory, Bells, Goose Island, Ommegang & Duvel, Sam Adams, Sierra Nevada, and others. Should be fun!

**BJCP Review program and test:** stay tuned for details, but we’re hoping to have a Beer Judge Certification Program review course over several weeks this year to prepare as many SNOBs as possible to take the new online test. If you pass the test, you must sit for the formal tasting exam within a year. These test sessions are already booked through 2013, so we’ve reserved two tasting exam sessions for early 2014. The last time we did this was late 2009 for a Feb 2010 testing, I was in the review sessions but missed the test and have been kicking myself ever since, and I know that

many other club members feel the same way so here is our chance to take care of that. The review sessions alone are an amazing offering and will improve your knowledge of all aspects of brewing, so please plan to participate and sit for the exam. We can always use more members who are formally trained and certified beer judges in Northeast Ohio! See <http://www.bjcp.org/examcenter.php> for details on the revised testing program and review materials. More discussion on this topic in the near future.

**Committee Signups for 2013 events** – we're going to be looking for help this year with most of our key events and projects to help make them all a success. Expect an online survey/signup email soon. We'll be looking for members to get involved with the National Homebrewers Conference in Philly, planning a spring bus trip, the traditional summer camp out and fall Oktoberfest weekends, the SNOBs Son of Brewzilla competition, and other events that truly set this club apart as THE premier homebrew club in our area. These are all great ways to get involved, meet other members, and get more out of our club.

**A 'call to arms' for all SNOBs for the Cuyahoga Cup!** In 2010 we held our first Son of Brewzilla homebrew competition. At that time, we created a friendly competition with SAAZ - our fellow homebrewing club to the south, and called it the **Cuyahoga Cup**. We even have a trophy that goes along with bragging rights that are awarded to the club that wins the most points at our two big club run competitions, Son of Brewzilla in the fall, and at their Wizard of SAAZ competition in the winter. Points are totaled by the medal count for each club. We narrowly won the Cup during

that first competition, but putting it bluntly, SAAZ picked up the gauntlet we threw down and has been beating us pretty handily with it ever since. They've won the cup at every competition since then, that's FOUR straight and I know we can put up a better showing in 2013. V.P. **Greg Irving** will be focusing on increasing our general participation in homebrew competitions this year, and he will be talking about this specific topic at our January meeting, but I wanted to set the stage for this one early. This is a call to ALL of you to brew up something awesome and enter it into the Feb 16<sup>th</sup> Wizard of SAAZ competition. Competitions are fun, they offer great feedback on your homebrew, and supporting another club is great, but winning a competition that we helped create is pretty awesome too. Registration is open until February 1<sup>st</sup> at <http://www.saazakron.com/WoS/>. This is open to everyone, so please consider entering a number of your homebrews, and to our experienced and most competition-savvy members, dig around in your fridge and enter as many beers as you have available. It's not just how many beers our club enters, it's how many award winning caliber beers our club enters, so please support the cause as best you are able.

Cheers to a great year!  
Todd

## Make Your Beer Competition Ready

<http://byo.com/stories/article/indices/27-competitions/1094-make-your-beer-competition-ready>

*Author*

Ron Bach

*Issue*

January 1997

There are several reasons to enter your beer in competition. Entering a homebrew competition is the best way to evaluate the quality of your beer and to receive detailed information on improving your beer and correcting any faults it might have.

Another reason to enter contests is the spirit of competing -- pitting your beer against others and finding out how well it measures up. There is great excitement in competing and an immense pride in winning, in knowing yours was one of the best beers entered.

Some homebrewers brew only for the thrill, excitement, and challenge of competing. One award-winning Texas homebrewer said, "I got into homebrewing only to compete. I do not brew to drink my own beer. I am a very competitive person, I've competed athletically all my life, and now I find competing in homebrew competitions helps fill that void."

Doing some basic groundwork before you enter is necessary to give your beers a fighting chance.

### Before You Brew

There are many factors to take into account when brewing for competition. It is important to know the rules and guidelines of the competition you plan to enter. Most competitions have fairly standard rules with some unique guidelines. If you don't follow these rules, you may find yourself disqualified and all your work for naught.

One competition may allow only 12-ounce brown bottles while another competition may adhere to the American Homebrewers Association (AHA) competition standards of 10- to 14-ounce green or brown unmarked bottles. Some competitions allow multiple entries in a category while others permit only one entry per category. Most competitions require three bottles to enter, but some smaller competitions request only two bottles per entry. Regardless, you must review the competition rules and follow them.

Another critical area to research is the styles guidelines for the competition. The majority of competitions follow the AHA styles guidelines with some minor deviations, such as establishing a unique category for the competition.

The Dixie Cup in Houston is perhaps the largest homebrew club competition in the United States with 981 entries in the October 1996 competition. The Dixie Cup has its own styles guidelines. Three of the unique categories include "East Coast Porter," less hoppy and assertive than traditional porter; "California Dark Texas

Brown Ale," a category for homebrew that has no commercial equivalent and that does not quite fit into any other category; and "Breakfast Cereal Beer" (first created by the Chicago Beer Society in the Midwest Invitational Brewoff), which requires at least one multi-serving container of a breakfast cereal to be used as a source of fermentables.

## Brewing the Best Beer

Whether you are a beginning brewer or an experienced brewer, an all-extract, a partial-mash, or an all-grain brewer, do not hesitate to compete. Brewers in all of these areas have been successful in competitions.

All-grain brewers do have a clear advantage when brewing the light- colored lagers, such as American lagers, classic pilsners, and German light lagers, since it is very difficult to keep the color in the light straw to golden range (23 to 83 Lovibond) using extract malt. Partial-mash brewers can compete nose to nose with all-grain brewers, especially when brewing ales.

The key to brewing for competition is disciplined brewing: brewing to style and adhering to guidelines. When brewing a beer for competition, first determine the style you want to brew. If it is a style you have not brewed before, you will need to do some research to acquaint yourself with the style, its various characteristics, and its parameters. You may find recipes in brewing magazines, in books on brewing and beer recipes, from other homebrewers, and from your local homebrew supply shop. When you are familiar with a style, try developing your own recipes.

Pay attention to detail when brewing. Keep a close eye on developing the correct original gravity, final gravity, and color of the beer for the style. Carefully choose the variety of hops, grains, water treatment, and yeast strain to give the beer the proper characteristics.

You need to establish a realistic time line, carefully planning out when you should finish brewing and bottling each beer you plan to enter in a given competition. It is imperative to start early and to brew the stronger, higher-alcohol beers first so they can mature. Some beers, such as barleywines, strong ales, and doppelbocks, can take six months to a year or more to peak, while other styles, such as pale ales and bitters, usually peak in freshness after three to six weeks in the bottle. The stronger beers and darker beers last longer and can be entered in multiple competitions. You are not restricted to entering one of your beers in only one competition.

You will want to taste and evaluate your beers before you enter them into a competition. By periodically tasting your beers, you will be able to ascertain how well your beers are developing and maturing. Ask others knowledgeable about the style to sample your beer and tell you how well it fits the category you plan to enter and if it has any faults. It is not unusual for a beer to turn out different than intended and have characteristics

more closely fitting another subcategory or style.

A few years ago one brewer entered a beer in two categories in the same competition and took a second place as an India pale ale and third place as an English old ale. Later the same year that beer was selected the best Scottish ale in the brewer's homebrew club and was entered into the AHA Scottish Ale Club Only Competition. Although not in the top three Scottish ales, it placed number two out of eight in the Scottish heavy ales subcategory. This would be much harder to do today, because the quality of the beers entered in competition is much better and the judging has improved markedly. Still, you can sometimes get a lot of mileage out of one beer.

## Entering the Competition

You need to be discriminating about the competitions you enter. Select only the ones that best suit your goals. In 1996 there were more than 200 competitions across the United States. Why ship your beers all the way across country when there may be local events that will do just as well?

Check out local competitions such as a local homebrew-club event or a nearby state fair. If you are just starting to compete and your primary goal is to win rather than obtain feedback on your beer, stay away from the large competitions (200 entries or more) and enter the smaller events. For the best opportunity to compete, place, and sharpen your brewing skills, enter multiple competitions and submit multiple entries. In the larger homebrew contests the judges are generally more experienced, but the overall caliber of the entries is much higher. Once you have established yourself in smaller competitions, then enter the larger, more challenging events.

Competition schedules are available in regional brew newspapers. Another source is homebrew clubs. The AHA sends out quarterly updates to affiliated clubs listing AHA-sanctioned competitions scheduled for the next six to nine months.

When it's time to send your beer off to the chosen site, careful packing is important to ensure your entries arrive in good condition. A broken bottle can eliminate you from the possibility of first place or best of show. A good source of shipping boxes is from beer-of-the-month clubs. They usually hold 12 bottles (four entries). Do not rely on the boxes themselves. Add additional packing such as bubble wrap, popcorn packing, or even fluffed-up newspaper. You can also protect your shipment by packing the box in another larger box with packing all around the inside.

If you are a member of a homebrew club, encourage your club to hold packing parties to help members ship their beer to competition. One homebrew club regularly packs and ships more than 100 entries at its packing parties. Maybe a club member has business connections and can get the UPS business shipping rate, or your

local homebrew supply shop might be willing to help you ship your beer at a discount.

Shipping is another area to which many competition entrants do not give adequate attention. Although alcohol cannot be shipped through the US Postal Service, it is legal to ship it through commercial parcel companies, such as UPS and Federal Express, for competition and tasting.

Find out what the shipping time will be, because you want your shipment to arrive in plenty of time to allow the beer to stabilize and settle before being judged. Some shipping outlets are not knowledgeable about the legalities of shipping beer. To avoid problems, be inventive in what you label your shipment. Call it "perishable food products," "liquid bread," or even "specimen samples."

Avoid shipping over weekends, if possible, because the shipment may sit in a hot truck or in a freezing warehouse, ruining your beer. It doesn't take much abuse to affect the flavor and taste of beer. Ship in time to arrive before the weekend, even if it is a week before the competition. The deadline for entries is often as much as five days to a week before competition judging. As a rule, the larger the competition, the earlier the entry deadline. During extreme weather or when you lack shipping time, consider spending a couple of extra dollars to air express your prized competition beer.

## The Winning Edge

Brewing good beer and getting it to competition is a great start, but they are just small steps. Here are some hints that could give your beers a winning edge.

Brew the big beer. Big beer is generally at the high end of the scale for the style. Brew a beer that has a high starting gravity and a high hop rate for the style. While you are going for a very flavorful beer, make sure your beers have a good hop/malt ratio and are balanced in both flavor and aroma.

Always use the proper brewing ingredients for the style, including hops, malt, yeast, and water treatment. For example if you are brewing a classic English pale ale, use traditional English hops such as Fuggle or East Kent Goldings. Do not substitute Cascade, which is very citrusy, flowery, and floral in flavor and aroma. If you are brewing a German doppelbock, do not use roasted barley to darken the beer because it is inappropriate for that style (but essential in a dry stout).

Make a good first impression. Get off on the right foot with the judges by selecting your best-looking bottles for competition. Fill them to the proper level, one-half to 1 1/2 inches from the top.

Submit many entries. The more entries you submit, the greater your chances of winning.

Take advantage of regional beer preferences. An awareness of regional beer preferences can help make you more competitive when entering beer in these areas. For instance the West Coast is known for its hoppy ales, so make sure your ales are very hoppy for those competitions. The central part of the country, including Texas, has a strong German brewing influence that tends to emphasize less-hoppy styles of lagers. The Northeast, with its strong English influence, leans toward English styles, particularly the heavy ales such as English old ales, Scottish strong ale, and barleywine. In Florida they brew ales with a lot of hop character.

Do not get discouraged. It is extremely important to maintain a positive attitude when entering competitions. You will receive impartial evaluations of your beer, and as your brewing improves through experience and feedback, you will eventually start to win. Remember, winning in competition is to some extent a numbers game. If you are brewing clean, relatively faultless beer, you will eventually win. Also, just because you win in one competition, even if you win best of show, you may not win in another competition with the same beer. There are many variables that come into play including the quality of the other beers entered, the freshness of your beer, the experience of the judges, the size of the competition, and regional differences.

### To bottle it up:

1. Use your best bottles; you want to make a good first impression.
2. Ship the right number of bottles. Most homebrew competitions require two for each entry.
3. Pack well. Use bubble wrap or sheet foam . Place one box within another if necessary.
4. Don't label your package "beer." Call it "perishable food products" or another generic name.
5. Use a private carrier such as UPS or Federal Express. It's illegal to ship alcoholic beverages through the US PostalService.
6. Don't ship over a weekend. Your package may sit on a hot truck.

Ron Bach is an award-winning homebrewer, a BJCP Certified Judge, and a veteran competition organizer.



## Shipping Beer for Competition

<http://barleypopmaker.info/2010/01/18/shipping-beer-for-competition/>  
BY [BARLEYPOPMAKER](#) POSTED ON [JANUARY 18, 2010](#)

A friend of mine from our homebrew club, [The Manty Malters](#), has produced some very fine beers lately, and I keep telling him that he should be entering these in competition. First of all, he will get some great outside feedback aside from members of the club, but I am confident he will be taking some awards. At our holiday party this past weekend he was telling me he would like to send beer off, but is unsure about how to package and ship his beer for competition. So, this post is for Brian, and others like him who may be a bit unsure about how to send beer in to competition.

First, you need to find a competition to send to. There are two spots you can look that I know of. First is the [Homebrewers Association competition calendar](#), and second is the [BJCP Calendar](#). You will have to look at the specific rules for each competition because not all competitions are open to all categories of beer, and some are club only competitions. Club only competition means your club needs to be a member of the AHA to enter.

What competition you enter is important too. For the best chance at getting great feedback, regardless of winning a ribbon or medal, you want to enter a large competition or one with a great reputation. Smaller competitions are great too, and each will have some great judges. However, usually (but not always) the smaller competitions also have limited numbers of judges and many times some beers are judged by inexperienced or non-trained judges. But on the flip side, your chances of winning a medal or ribbon (if that is all you are looking for) are better with a small competition. After all, a decent beer has a better chance of placing in a competition where your category has 5 entries, compared to a larger competition where you may be up against 18 to even hundreds of other entries. But a win in a large competition just feels so much better. For some of us though, as long as you get solid and honest feedback, that is what we are looking for.

So, now that you found a competition and made sure the beer you are entering fits the category you are entering (*This is very important. You want to make sure you read the guidelines and enter your beer where it fits best. You may have set out to create a dry stout, but if it is sweet you are better off entering it as a sweet because that is what the beer is.*), you are ready to ship.

Being a shipping clerk and working in the shipping and receiving industry for 17 years, has given me some insight into how to ship these bottles with the least chance of breaking, while still not costing an arm and a leg. I will run this down for you here, then give detailed description on how I pack for competition or

trades. The trick is to prevent the glass from hitting each other, double bag the beers (I will explain why later), and pack the box tight so there is no play inside the box at all. The box should feel like a solid mass with no internal movement. If you follow those rules alone, your beer will make it to its destination safely.



#### ATTACH LABEL

First you want to attach the proper label as required by the competition. You are not allowed to have any markings on the bottle or the cap, so you need to affix the paper label with a rubber band. I also suggest making sure the beer is not cold when attaching the label because the condensation can make any ink you use, run, or make the paper so wet it will rip.



#### WRAP IT WITH FOAM, BUBBLE WRAP, OR NEWSPAPER.

Next you want to wrap the beer in a layer of foam, bubble wrap, or newspaper just enough so that if two bottles do make hard contact, they will not clink together or make any sound.



WRAPPED TIGHT

As you see, you want enough foam or wrap to make a nice barrier. I also leave enough at the top and bottom to protect the neck and bottom. To hold it in place you can use any type of tape.



1ST BAG.

Now for the bagging. You want to use this first bag as a catch-all for when the carrier handles the package too rough and it does cause some breakage. The foam will help prevent the glass from cutting the bag (as long as you can foam inside the bag first) if it breaks, and the bag will help contain the beer.



2ND BAG

Now here you can do it one of two ways. You can bag each bottle in two bags, or do as I have done and place a few bottles that have been placed in smaller bags, in one large ziplock bag. What this does is give you an additional layer of leak protection. If UPS or FedEx (Never ship beer USPS to competition) detects

any leaks, your package will be stopped right there. So this way, even if you have breakage, your package will get to the destination.



#### LAYER LARGE SHIPMENTS

If you are sending many bottles, you will want to place a large layer of foam in the bottom, then place a layer of bottles. On top of that, place more foam, then your next layer of bottles. You also want to make sure that the sides, front, and back are all packed tight too. In this picture, there is a layer of 4 bottles below this, then a layer of foam, and a partial of two bottles here.



#### PACK IT TIGHT.

Last, you want to make sure you pack the box tight with foam. You want to force the top down so that you can pick up the box and shake it, there should not be any movement. I can tell you that FedEx and UPS handle packages a lot rougher than you think, and putting a glass or fragile sticker on the box does little for how they handle it. So pack it very tightly, that is your best protection. If there is no movement inside the box, you will be fairly safe, and foam and bubble wrap are cheap. So don't be afraid to use them.

Newspaper works good too, but can easily compress. **DO NOT EVER** use packing peanuts. These allow heavy items to settle and there is a lot of movement allowed by packing peanuts. These are best used for lighter items in bigger boxes, but should never be used for heavy or fragile items.

## National Homebrewer's Conference 2013

By Mike Ontolchik

I just wanted to let everyone know about the National Homebrewers Conference this year in Philadelphia, Pennsylvania. This year's conference will be June 27-29. Registration will open Tuesday, February 5<sup>th</sup>. If you're on the fence about going, you have a month to make the decision. For those that haven't been, haven't heard me talk about it or read what I've written about it, the National Homebrewers Conference is a Thursday – Saturday educational and entertaining conference for homebrewers that changes venues each year. Last year was in Seattle. It was in San Diego the year before. The conference has become so popular that tickets sold out in hours for last year's conference. The day time hours have seminars on homebrewing topics from some of the country's foremost experts. I've noticed that the seminar speakers are usually someone who is working on book or have just finished one. Last year, I listened to **Mitch Steele** talk about the history of IPA, **Stan Hieronymous** talk about new hop varieties and **John Palmer** lead a panel discussing brewing water chemistry. Since last year's NHC, Mitch's IPA book and Stan's Hop book have been published. SNOB already own copies. John's water book will be out this year. If you enjoy coming to our monthly meetings to learn, this is like cramming a dozen of our meeting topics into three days where you get to choose what you'd like to hear about. I like to think that we have a wealth of brewing knowledge in our area. We do get pretty good guests to speak at our meetings. The NHC speakers come from a global stage with some local host city flair. I went to Chuckanut Brewery brewer **Bryan Cardwell's** seminar last year about Lager Brewing, mostly because I wanted to drink his award-winning beers during the seminar. In San Diego, Harry Buchroeder and I attended a seminar on smoking malt with Alaskan Brewing Company's **Geoff Larson**. What was cool was that between samples of their famous Smoked Porter, they had samples of malt smoked with different combustibles.

Thursday and Friday evenings are beerfests for conference attendees. The Thursday evening is Pro Night, where mostly craft brewers from the region serve conference attendees. Most tables will have a brewer as they know the attendees will have some good questions and great feedback. Friday Night is club night. Instead of craft breweries at each table, homebrew clubs have the honor to pour their beers beerfest-style. It's a wild evening with some really great beers, meads and ciders. It's like our Christmas Party near the jockey box taps, but in a room that holds a hundred times the people with so much great homebrew to choose from. I would like the opportunity to serve our club's beers this year in Philadelphia. It has already been announced that the 2014 NHC will be in Grand Rapids, Michigan. I'd like to use Philly as a practice run for what we can provide as a club on Club Night in 2014. What I am looking for are about a dozen people that would be willing to work our booth so that we could have 4 45 minute shifts during club night for three people each. What we will need from the club is beer: very good homebrew to serve. I know we make some great beer in our club. We'll want variety and beer from several members, even if they cannot attend themselves. Some planning will have to be done so that we have beer ready for late June. I believe we can work out shipping kegs to NHC through LD Carlson. I've spoken to **Brian Wright** in the past about doing this. I would also like to build something that can be used as a table topper for our 6 foot table section. Along with Club Night, we would also do a shift in the Hospitality Suite. This would be a scheduled time during the conference where we would be setup to serve amongst the conference vendors.

Thursday through Saturday isn't enough time for me to enjoy the rest of the beer culture away from the conference. Wednesday is the traditional pre-conference event day. There will be guided tours and The Brewing Network throws their own anniversary party-styled beer fest. For Seattle, I landed on Monday morning. Arriving shortly after **Larry and Donna Reuter** of SAAZ, we were able to explore Seattle and hit the famous craft beer locations before they were crowded with conference attendees. I recommend that if you plan to go to the NHC that you spend more time in Eastern PA and make a proper vacation of the trip. There are social NHC tickets available for spouses or friends that may not want to listen to seminars. The full conference ticket with awards buffet last year was \$235.00. After taxes, a double occupancy room for six nights in the conference hotel was \$976.11. The AHA does work to make this event affordable. If you're on the fence, go to [ahaconference.org](http://ahaconference.org) and look through the information about this year's conference and past conferences. If you're not already, sign up for an AHA membership. There are plenty of local discounts that make it worthwhile and the free online content keeps growing. Conference registration will open February 5<sup>th</sup>, usually at 10:00 AM Mountain, which would be Noon for us. Even if they will have 2500 tickets this year as opposed to last year's 1800, you will want to register as soon as possible and reserve a room with the conference discount because I expect this to fill up just as fast as last year.

I need to let Todd take the reins, so don't expect too much of my writing in future newsletters. I felt it was necessary to get the word out about The NHC so that we can get a group together for Club Night. I will have a short presentation on entering homebrew competitions. The Wizard of SAAZ registration deadline is February 1<sup>st</sup>.

Mike

## SNOB's 2013 Calendar of Events

[Click here for the SNOBs Gmail Calendar](#)

### January 2013

7: SNOBs Meeting, 7:30PM Sachsenheim Hall

11 – 12: [Columbus Winter Beerfest](#)

TBD: SNOBs Night Out – TBD

### February 2013

4: SNOBs Meeting, 7:30PM Sachsenheim Hall

### March 2013

4: SNOBs Meeting, 7:30PM Sachsenheim Hall

TBD: Beer and No Sweat (SNOBs Road Trip)

### April 2013

1: SNOBs Meeting, 7:30PM Sachsenheim Hall

### May 2013

5: AHA Big Brew (Location TBD)

6: SNOBs Meeting, 7:30PM Sachsenheim Hall

### June 2013

10: SNOBs Meeting, 7:30PM Sachsenheim Hall

\*\*\* Note: this is the 2<sup>nd</sup> Monday of June\*\*

TBD: Brew and Canoe

### July 2013

8: SNOBs Meeting, 7:30PM Sachsenheim Hall

### August 2013

5: SNOBs Meeting, 7:30PM Sachsenheim Hall

TBD: Beer and Sweat

30: Berea Oktoberfest (8/30 – 9/2)

### September 2013

13-15: SNOBs OktoBEERfest

23: SNOBs Meeting, 7:30PM Sachsenheim Hall

### October 2013

5: Son of Brewzilla

7: SNOBs Meeting, 7:30PM Sachsenheim Hall

10: Great American Beer Festival (10/10 – 10/12)

18: Cleveland Beer Week (10/18 – 10/26)

### November 2013

2: AHA Teach a Friend to Brew

4: SNOBs Meeting, 7:30PM Sachsenheim Hall

### December 2013

6: SNOBs Christmas Party 6:00PM Sachsenheim Hall (Dinner at 7:00PM)

## Competition Corner

Please use our club name when you enter competitions:

**Society of Northeast Ohio Brewers (SNOB)**

1/11: AHA CoC Un-Session Beers (OG >1.040) due

2/1: Deadline to Enter [Wizard of Saaz](#)

2/16: [Wizard of Saaz](#) Judging

3/1: AHA CoC Barleywines due

5/13: AHA CoC Extract Beers due

6/15: Ohio State Fair Entries Due

### **Reference Material:**

- [Shipping Beer for Competition](#)
- [Make Your Beer Competition Ready](#)

## Calling All BJCP Judges

[Frank Barickman](#): AHA Club Only Competition being sponsored by SODZ. Judging will be January 19th 10AM (depending on numbers of entries) at:

### [Barley Hopsters](#)

43 N. Sandusky St.  
Delaware, OH 43015

# SNOBwear

**Look good. Feel better. Brew best.**

Our treasurer, Ace, has taken the time to test drive some fine pieces of clothing to spruce up your casual wardrobe. There are some favorites, such as ball caps, Ts, and shop shirts, but also some goodies to wear beyond the brew kettle. At every group meeting Ace will have a binder full of women's and men's wear for you to order from, plus a few pieces on hand for immediate purchase. He will rotate selections based on seasonal needs and will take requests for future items. Ask Ace what it'll take for you to look and brew your best!

Ball cap \$12

Beanie winter cap \$10

Fidel style cap \$14

Fleece vest \$20

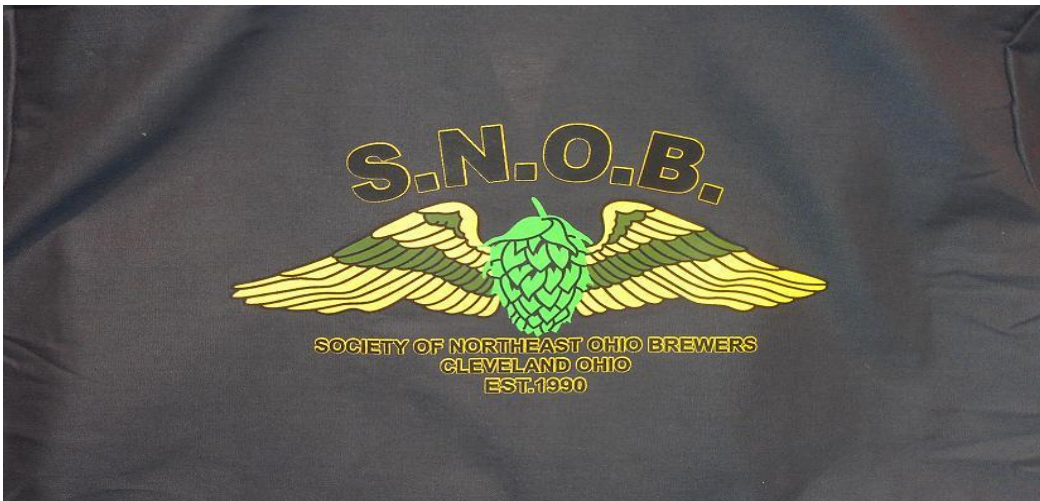
Long sleeve sport shirt \$17

Hoodie \$25

\*All prices are for members only and include small, embroidered SNOB logo. Prices and items subject to availability and can change based on our vendor.

## Red Kap brand Shop Shirts are here!

Pictured below is the new, HiDef logo with an 11" wingspan. This is the back of a Charcoal shirt, but there are over 2 dozen colors to pick from (most common are Khaki, Dark Blue and Black). You can personalize it with a SNOB logo for the chest and/or back, and your name can be stitched too. Prices start at \$25. Ask Ace for a quote on your customized shirt.



This big logo can also be added to spruce up most any garment you already own. The "smoother" materials are better, so no fuzzy pajama tops, please! For only \$12 each (includes labor)! Give Ace your (clean) clothing to be "SNOB'd" on a hanger or in a plastic bag and write your name, phone #, and logo placement on a piece of paper so we know it is yours.

All items paid in cash, check payable to "SNOB" or PayPal to Danish.ace(at)sbcglobal.net



**Welcome New SNOB Members!**

*Please welcome the following new members to the SNOBs*

**December 2012**

*Dan & Kathy Orchard*

*Jimmy Smith & Tania Radovic*

*Rob Yates*

**Society of Northeast Ohio Brewers  
2013 Officers and Chairpersons**

**President:** Todd Donnelly

[DONNELT@ccf.org](mailto:DONNELT@ccf.org)

(216) 312-4705

**Vice President:** Greg Irving

[gs\\_irving@yahoo.com](mailto:gs_irving@yahoo.com)

(440) 263-8614

**Secretary:** Jeff Bradbury

[jl922@gmail.com](mailto:jl922@gmail.com)

(440) 836-3440

**Treasurer:** Mark 'Ace' Knapp

[danish.ace@sbcglobal.net](mailto:danish.ace@sbcglobal.net)

(440) 454-3294

**Librarian:** Brad Lipinski

[bradleylipinski@gmail.com](mailto:bradleylipinski@gmail.com)

(440) 376-7029

**Web Admin:** Dan Kromke

[snob@beersnobs.org](mailto:snob@beersnobs.org)

**SNOBs Night Out – January TBD**

**TBD**

Location TBD

## 2013 Membership Dues

Membership dues for 2013 are now being collected by Mark Knapp, treasurer. The price of a SNOBs membership remains the same, still a bargain at only \$30 for an Individual membership, \$45 for a Dual membership, so **pay up you cheapskates!!**

Membership also comes with discounts (bring your membership card with you) at local craft beer places and homebrew shops:

- ✓ [Stamper's Grill Pub](#): \$1 off drafts
- ✓ [Buckeye Beer Engine](#) \$1 off drafts on Mondays
- ✓ [JW Dover](#): 5% off
- ✓ [The Brew Mentor](#): 10% off
- ✓ [Grape & Granary](#): 10% off
- ✓ [Leeners](#): 10% off
- ✓ [Warehouse Beverage](#): 10% off homebrew supplies
- ✓ [Rozi's Wine House](#): 10% off homebrew supplies
- ✓ [Cleveland Brew Shop](#): 10% off homebrew supplies
- ✓ [Jocko's Bar & Grill](#): 10% off food and drink bill
- ✓ [Scoundrel's Bar & Grill](#): 10% off food and drink bill
- ✓ [Dive Bar](#): 20% off food and drink bill
- ✓ [Arby's](#): 7687 Broadview - \$1.00 for a 10# bag of cubed ice; (Call ahead if you need more than 5 bags so they can get it ready for you.)

*The Membership form can be found at the end of the newsletter. Dues can be paid to Mark at the next meeting, mailed to him at the address on the form or by using our PayPal link at [beersnobs.org](http://beersnobs.org).*

## S.N.O.B.'s Meeting Location

[Sachsenheim Hall, 7001 Denison Avenue, Cleveland, OH 44102](#) (216) 651-0888

Located on the south side of Denison Avenue one block east of Ridge Road

### November/December Treasurers Report

Nov/Dec Income		Nov/Dec Expenses	
Membership	\$750.00	Room Rental (Sachs)	\$75.00
SNOBwear	\$663.00	SNOBwear	\$620.00
Christmas Dinner	\$480.00	Son of Brewzilla	\$43.00
Raffle	\$271.00	OktoBEERfest	\$530.00
		Supplies	\$120.00
		Library Books	\$60.00
		SoB Charitable Donation	\$250.00
<b>Subtotal</b>	<b>\$2,164.00</b>	<b>Subtotal</b>	<b>\$3,718.00</b>

## Web Links of Interest

### SNOB

website: <http://www.beersnobs.org/>

Facebook: <http://groups.to/snob/>

forum: [http://groups.yahoo.com/group/Cleveland\\_beer\\_snobs](http://groups.yahoo.com/group/Cleveland_beer_snobs)

### American Homebrewers Association

<http://www.homebrewersassociation.org/>

### National Homebrewers Conference

<http://www.ahaconference.org/>

### Pro Brewer (Brewing tools and calculators)

<http://www.probrewer.com/resources/tools/>

### Grape and Granary

<http://www.grapeandgranary.com/>

### The Brew Mentor

<http://www.thebrewmentor.com/>

### J.W. Dover

<http://www.jwdover.com/catalog/>

### Leener's

<http://www.leeners.com/>

### Brew Your Own (Magazine)

<http://byo.com/>

### Basic Brewing

<http://www.basicbrewing.com/>

### The Brewing Network

<http://www.thebrewingnetwork.com/>

### Brewing TV

<http://www.brewingtv.com/>

**Membership Form**

**Society of Northeast Ohio Brewers (SNOB)**

c/o Mark Knapp  
2668 Hampton Rd.  
Rocky River, OH 44116

**Individual Membership (\$30)**

**Dual Membership (\$45)**

Name(s) \_\_\_\_\_

\_\_\_\_\_

Street \_\_\_\_\_

\_\_\_\_\_

City \_\_\_\_\_

State \_\_\_\_\_

Zip Code \_\_\_\_\_

Phone (\_\_\_\_\_) \_\_\_\_\_

Email \_\_\_\_\_

Email \_\_\_\_\_

Your name and address may be released to beer related business or groups ***unless*** you  
initial here \_\_\_\_\_.

Today's date \_\_\_\_\_