

# Society of Northeast Ohio Brewers

## Club Newsletter for July 2013

### President's Krausening

By Todd Donnelly

The last month has been a blur, lots happened and it's been a lot of fun to be a SNOB, hope you took full advantage of everything the club had to offer.

We had an awesome June meeting – there was a lot of Belgian beer and history courtesy of **Paul Shick** with his extinct “Biere de Liere” history and homebrew to taste, and from Duvel/Moortgatt and their fantastic tasting and presentation. We compared some different Belgian Candi sugars and marveled at the new SNOBs tasting bar.

We finished up the night with something completely different – a presentation from Cleveland Whiskey owner **Tom Lix** and a blind tasting against Knob Creek.

We learned (and voted) that you can take a lot of shortcuts in a production process, but you can't cheat Father Time when it comes to complexity and flavor. Still, having a free whiskey tasting is pretty cool, yet another perk of this awesome club.

Our special events crew lead by **Tim McDonnell** hosted “Brew & Canoe” with a rib cook-off. All reports were that everyone had a wonderful time, much beer was consumed, and good times were shared. If you weren't able to attend, please consider the fall “OctoBEERfest” campout weekend as a great opportunity to share some memories and some more homebrew.

June is a big month for Ohio competitions as

well with the Ohio State Fair and Ohio Beer Week happening within a week of each other. **Greg Irving** and I did our best to represent the club and keep SNOBs in the results column.

Consider this your first invitation to start brewing to get ready for our own competition on October 5<sup>th</sup> when we host **Son of Brewzilla**. And then, there was the National Homebrewers Conference last week... so much to say, so little mental energy left to write about it but I'll give a quick impression.

Philly is a great beer town and it played great host – the first thing I did was to eat lunch and enjoy some rare beers at the back bar of Monk's Café, you must go there at some point before you die. SNOBs was well represented and we poured some of the best beers available all weekend at the hospitality suite, and put on a heck of a showing for Club Night with the new SNOBs serving bar that we previewed at the June meeting.

Imagine 80 clubs pouring 1000+ different beers, yes it was that awesome, but again our quality was easy to spot even in that crowded a room. Kudos to the members who provided great homebrew to share with the masses, and to the team that pulled it off all weekend long. Special thanks to fellow members **Tim McDonnell, Mike Ontolchik, Mark Rames, Paul Shick, Jan & Tom Tucker, Nathan Kovach, Greg & Mike Irving** for a great weekend, a ton of work, and a ton of prep effort to pull it off.

Next year is in Grand Rapids, MI – our own backyard. I strongly encourage everyone to go if you are at all able. The AHA will post all of



the educational sessions shortly, and there were some great ones so please check it out if you are a member. If you aren't, JOIN!

But, the best part was watching our very own Greg Irving make the victory walk to pick up his 2<sup>nd</sup> Round Medal! He earned the bronze for his English Mild, which was poured that weekend and was awesome. Congrats Greg! July's meeting will be the Iron Brewer tasting

and judging. Come with a sense of adventure and a desire to taste some "interesting" brews. Root for your favorite and get some ideas for your own homebrewed adventures (or not). ☺ See you all Monday.

Todd



SNOB Booth at NHC Before Club Night Started



NHC Club Night in Full Swing





Mitch Steele (Stone) and Todd Enjoying some SNOB Beer

- 1<sup>st</sup> – English & Imperial IPA

### **Ohio State Fair**

Greg Irving

- 3<sup>rd</sup> – Pilsner
- 1<sup>st</sup> English Brown Ale

Kyle Roth

- 2<sup>nd</sup> –Imperial IPA

Todd Donnelly

- 3<sup>rd</sup> – German Light and Rye
- 3<sup>rd</sup> – Belgian and French Ale
- 2<sup>nd</sup> – Fruit Beer
- 3<sup>rd</sup> – Wood Aged Beer
- 2<sup>nd</sup> & 4<sup>th</sup> - Cider

### **Congratulations to Greg Irving on his NHC Bronze Medal!**



### **Competition Winners**

#### **Ohio Brew Week:**

Greg Irving

- 1<sup>st</sup> – Light Ale & Lager
- 2<sup>nd</sup> – Amber Hybrid Beers
- 2<sup>nd</sup> – Strong Scotch & Russian Stout
- 3<sup>rd</sup> – American Pale Ale
- 2<sup>nd</sup> – English Dark Ales
- 

Todd Donnelly

- 3<sup>rd</sup> – Light Hybrid Beers
- 1<sup>st</sup> – Wheat Beers
- HM – Belgian Pale Ale & Saison
- 3<sup>rd</sup> – Todd Donnelly – Sour Ales

Kyle Roth



## 2013 Bottle My Brew Homebrew Challenge

We are pleased to announce that the dates and details for entering your best beer in the West Point Market Homebrew Challenge have been finalized. Click the link below to view the Homebrew Challenge webpage, which has a link for this year's entry form. Hope you will be participating this year!

[Click here for full information](#)

### 2013 Dates to Remember

- Bottled entries due July 13th
- Finalists announced appx. Sept. 2nd
- Winners announced November 1<sup>st</sup>

## Medina County Fair

The Medina County Fair is trying to expand their beer and wine department and are looking for exhibitors for this year's fair: July 29-Aug. 4. We only offer two classes right now: ale and lager but hope to eventually expand if there is enough interest in future years.

Our entry book is online at [medina-fair.com](http://medina-fair.com) and the entry deadline is July 20

## Brewery Job

Boris Music is opening an authentic German Restaurant/Microbrewery. He has a 14 bbl. system that was purchased from a defunct brewery over in Slovenia. It's made by accompany called "Lipnich". when the system is ready to be installed a rep from said co. will fly here to assemble it and train the new brewer on how to operate it.

He's also flying in two brewers from the "Lasko Brewery" in Slovenia to train the new brewers how to brew their beer to exacting specs of said brewery. Basically he's going to be contract brewing for them. He also has the standard portfolio of beers. i.e. a pale ale, porter, stout etc.

He also got a keg cleaner/filler, all the fermenters and bright tanks, and an option to buy a 6000 btl. an hour bottling machine.

He's at w. 28 th st. and Lorain. Just stop in. He's a real nice guy. Very approachable. Tell him I Emmett sent you.

If you have any questions call me, or email me.

Emmett



## Brewing Experiments

We outlined **3 controlled experiments** where SNOB members will be preparing a comparison for us to evaluate at a future meeting to demonstrate the way temperature effects hefeweizen yeast, how barrel ageing affects the flavor of a beer compared to the original base beer, and the differences with a single simple wort fermented with 3 very different yeasts taste (WLP001 Cal Ale, WLP002 English Ale, and 500 Trappist Ale). Thanks to those 5 members for helping out with the experiments.

	Experiment brewer	Experiment type
1	Jim Gress	Yeast 3 ways
2	Pat & Chris Cain	Stout & barrel stout
3	Roger Chambers	Hefe 62/72
4	John Majetic	Hefe 62/72

## NHC Discount Codes

- Midwest Supplies: 10% off any order using code NHC2013, exp 7/13/13
- Nikobrew.com: 10% off any order using code NHCNIKO, exp 7/23/13
- Keystone Homebrew Supply \$10 gift certificate using code AHAGC13, exp 7/31/13
- Briess ([www.brewingwithbriess.com/store](http://www.brewingwithbriess.com/store)) 10% discount using code AHA, exp 7/31/13
- Five Star Chemicals - free sample of PBW and StarSan, send email to [prizes@fivestarchemicals.com](mailto:prizes@fivestarchemicals.com) with name, address and phone#

## Iron Brewer II

The **Iron Brewer contest** will be judged at the **JULY 8<sup>th</sup> meeting** – this is a month later to give everyone ample time to craft their best beer. The entire club will participate in this judging so you will need to bring enough for 80-100 samples. A keg is ideal, otherwise plan on about 2 growlers worth or a 12 pack of bottles. That will be the entirety of the July meeting. Each Iron Brewer should be prepared to talk briefly about their ingredient, what they brewed, and their experience with the process. Good luck everyone!

Here are the ingredients that were used by the Iron Brewers:

Cinnamon  
Cocoa Nibs  
Coffee  
Dark Candi Syrup  
Dried Lavender  
Heather Tips  
Honey  
Lactose  
Mint  
Oats  
Peppercorns  
Raisins  
Toffee  
Treacle  
Woodruff  
Raisins



## 2013 World Beer Festival Comes to Cleveland

The World Beer Festival is a craft beer tasting event brought to you by All About Beer Magazine. After successfully presenting almost 30 festivals in North Carolina, South Carolina, Florida and Virginia since 1996, the World Beer Festival is moving north to Cleveland, Ohio!

The 4-hour tasting event will feature over 200 beers from locally, nationally, and internationally recognized breweries.

**WHAT:** World Beer Festival

**WHERE:** North Coast Harbor, Dock 32/Cleveland Browns North Parking Lot (101 Erieside Avenue, Cleveland 44114)

**WHEN:** Saturday, July 13 from 1-5 pm (VIP entrance opens at noon)

**TICKETS:**

General Admission, \$40

- Tasting glass and forty taste tickets for 2-oz samples

VIP Admission, \$75

- VIPs get in at noon!
- Tasting glass and forty taste tickets for 2-oz samples
- Festival commemorative glass
- Private hospitality area and bathrooms
- Bonus selection of beers not available to general admission
- Upscale food buffet

## 2013 World Beer Festival Volunteers Needed

10 pour captains

6 volunteers to help tag in beers (morning) and setup tables (afternoon) on Friday. These volunteers will get paid directly

10 volunteers to show up on Saturday morning (8 am) to setup tables and move beer to locations (we will have dollies and a gator). Again, will pay these volunteers direct

If interested please contact **Christine Montague** <[christine.montague@att.net](mailto:christine.montague@att.net)>



## SNOB's 2013 Calendar of Events

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

### July 2013

8: SNOBs Meeting, 7:30PM Sachsenheim Hall

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

### 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

8-10: IX International Beer Fest

14: [AHA Rally – Great Lakes Brewing](#)

### 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)**

6/15: [Ohio State Fair Judging](#)

7/18: Iron Brewer II Judging @SNOB Meeting

7/13: [Bottle My Brew](#) – bottles due

### Reference Material:

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

<http://amog.com/lifestyle/155665-10-american-cities-brew-beer/>



## Welcome New SNOBs

Please welcome the following new members to the SNOBs

### December 2012

Dan & Kathy Orchard  
Jimmy Smith & Tania Radovic

### January 2013

Kevin Mauser  
Rick Wisniewski

### February 2013

Zech Laughbaum  
Lee Browning  
Andrew Bonamer  
CavanVannice  
Christina Ely

### March 2013

Andy Carr  
Andy & Taryn Gress  
Casey Divoky  
Scott Masony  
Brian Stewart  
Todd Dennis  
Eric Phipps

### April 2013

Jeff Cassano  
Carlin & Rory Culbertson  
Rich Frederick & Carol Wisniewski  
Matt Bender  
Mathew Vann

## Society of Northeast Ohio Brewers 2013 Officers and Chairpersons

**President:** Todd Donnelly  
[president@beersnobs.org](mailto:president@beersnobs.org)  
(216) 312-4705

**Vice President:** Greg Irving  
[vicepresident@beersnobs.org](mailto:vicepresident@beersnobs.org)  
(440) 263-8614

**Secretary:** Jeff Bradbury  
[secretary@beersnobs.org](mailto:secretary@beersnobs.org)  
(440) 836-3440

**Treasurer:** Mark 'Ace' Knapp  
[treasurer@beersnobs.org](mailto:treasurer@beersnobs.org)  
(440) 454-3294

**Librarian:** Brad Lipinski  
[librarian@beersnobs.org](mailto:librarian@beersnobs.org)  
(440) 376-7029

**Web Admin:** Dan Kromke  
[snob@beersnobs.org](mailto:snob@beersnobs.org)

**SNOBs Night Out – Wednesday July 24th**

## Nano Brew Cleveland

1859 W 25th St \* Cleveland, OH 44113 \* (216) 862-6631





## 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
- ✓ [Erie Supply House](#): 10% off merchandise in our store with your SNOBs card.
- ✓ 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

### June Treasurers Report

June Income		June Expenses	
Membership	\$60.00	Room Rental (Sachs)	\$75.00
SNOBwear	\$269.00	NHC Philly	\$295.00
Raffle	\$217.00	SNOBwear	\$100.00
		Big Brew	\$109.00
		Brew & Canoe	\$82.00
<b>Subtotal</b>	<b>\$546.00</b>	<b>Subtotal</b>	<b>\$436.00</b>



## Web Links of Interest

### **SNOB**

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

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

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/>

Cleveland Brew Shop

<http://clevelandbrewshop.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 \_\_\_\_\_

