Society of Northeast Ohio Brewers

Club Newsletter for June 2012

President's Krausening

by Mike Ontolchik

I wanted to thank **Bob** and **Garin Wright** for hosting SNOB once again for Big Brew this past May 5th. Garin also supplied us with fresh Wyeast 1056 yeast he made up for his brew day. Thanks again to John Majetic for bringing his large homebrew system to Buckeye Brewing so we could group brew about 100 gallons of beer. Thanks to Tim McDonnell for helping me create and update our recipe. The American Homebrewers Association's recipes for this year's Big Brew were Brown Ales. Tim and I went for a hoppier and bigger American Brown Ale like a Texas Brown. Thanks to Matt Cole, Bear Republic's Richard Norgrove and Stone Brewing's **Mitch Steele** for giving us the inspiration with their TBA collaboration. Most of all, thank you all who came out to participate, learn a little and have fun. I believe this is one of the best events of the year to be a SNOB member. When the wort was finally flowing into everyone's carboys, we were saying Imperial Brown. As I tasted mine when I transferred it onto dry hops, it was decidedly a Brown IPA. There's plenty of chocolate and citrus in this beer. I've enjoyed what I had so far. Our Original Gravity was 1.076 SG. My carboy had a very vigorous fermentation. I gave it the anti-foaming Fermcap-S drops on Sunday when I caught the foam creeping towards the airlock. The foam dropped for a couple hours, but blew through the airlock before the day was over. I switched to a blowoff tube. My beer dropped to 1.018 as a final gravity. That's 7.7% ABV. I dry hopped with an ounce of Cascade and an ounce of Zythos because they were in my freezer and in the nice, new Hop Union hop bags. (Our Brew Day recipe follows my column this month)

If you wanted to rebrew this as a 5 gallon recipe, here's what I would do:

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11 lb 12 oz English Pale Malt
7 oz English Chocolate (475 SRM) Malt
5 oz Caramunich 120 or Crystal 120
2 oz English Amber Malt
2 oz Carapils Malt

10 BU of Chinook @ 60 minuts
5 BU of Centennial @ 30 minutes
10 BU of Centennial @ 20 minutes
7.5 BU of Centennial @ 5 minutes
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For those who may not know, a BU is a Bittering Unit used in most traditional homebrew recipes. It is the alpha acid percentage of the hop multiplied by the number of ounces. If you used the same hops we had, you would use .87 ounces in your 5 gallon recipe where we used a pound. Please bring your Brown IPA to the June Meeting, Brew and Canoe or July meeting so we can taste how it came out.

The best thing I like about June as a homebrewer is The National Homebrewers Conference. The American Homebrewers Association puts on this conference every year in a different city. I've been to the last two NHCs (Twin Cities, Minnesota and San Diego, California). This year, I'll be in Seattle with Brian Wright, Todd Donnelly and Tom and **Jan Tucker**. The Thursday through Saturday conference will have several presentations and panels to attend on homebrewing. The final round of The National Homebrew Competition will be held there on Thursday with the awards announced on Saturday. Thursday Night has Pro Brewers' Night, a beer fest for conference attendees and Friday has Club Night, a beer fest of homebrews clubs. As someone who has gone to the last two, I'm already recognizing and being recognized by regular NHC attendees.

It's a poorly held secret that next year's NHC will be held in Philadelphia, PA. I would really like to get a large group of SNOBs at next year's National Homebrew Conference. I think we, as a club, could participate at club night and maybe take a turn as the club pouring in the hospitality room. Let's get a group together to organize this for next year's conference.

Mike McColgon is hosting our Brew and Canoe campout this month June 15th, 16th and 17th. Mike has land in Ashtabula County near Jefferson, Ohio. There's plenty of room to camp. If you'd like to bring your camper, we'll give you Mike's contact information along with directions in another document. We'll get a show of hands of who plan to attend this month and ask you to reply to Jeff if you cannot make our meeting. The club will supply the meat and we'll potluck dinner both Friday and Saturday. If you'd like to come out for a day or the evening, that would be fine, too. Please have a designated driver with you if you plan to go home instead of staying over. There's always plenty of beer and it's just smarter and safer to plan ahead like that. Bring homebrew and craft beer to share. There is a nice lake and a canoe, so it does make a good SNOB Brew and Canoe campsite. Other than the NHC, I am really looking forward to getting bacck to Mike McColgon's place for a great campout.

Marc Liviskie and I have been scheming about a non-traditional SNOB meeting for June. Please don't get too comfortable as we start the meeting. We are going to be assigning seats just this month. We want to get the newer members introduced to some of you, so we're going to be moving you around. I'd like to encourage everyone to bring some homebrew to share. We're going to learn a little about tasting and giving feedback this month. I know most of us bring our homebrew to these meetings to get feedback from other club members. I think that if we move some people around, you'll be introduced to other people in the club and you'll get some great feedback about your homebrew.

To help the tasting and feedback, we're going to have BJCP scoresheets so they can be filled out. The BJCP has a sheet that is used for the final round of the National Homebrew Competition that uses checkboxes for flavors and intensities. I think these can be great learning tools to help you think about what you're tasting.

Congratulations to those SNOBs moving on to the final round of The National Homebrew Competition and to those SNOBs who medalled at Little Mountain Home Brewers Association's King of the Mountain that was held at Willoughby Brewing Company. I think the next big competitions will be the Ohio State Fair and West Point Market in Akron also has a competition with cash prizes in July.



2012 Beg Brew Recipe - SNOBs

Recipe Specifics

Batch Size (Gal): 100.00 Wort Size (Gal): 100.00
Total Grain (Lbs): 238.50
Anticipated OG: 1.070 Plato: 17.07
Anticipated SRM: 22.1
Anticipated IBU: 72.1
Brewhouse Efficiency: 80 %
Wort Boil Time: 60 Minutes

Grain/Extract/Sugar

%	Amount	Name	Origin	Potential SRM
0.8	2.00 lbs	. MFB KILN AMBER	FRANCE	1.030 20
3.1	7.50 lbs	. BAIRDS CHOCOLATE		1.033 475
92.2	220.00 lbs	. BAIRDS PALE ALE	UK	1.037 3
1.0	2.50 lbs	. Cara-Pils Dextrine I	Malt	1.033 2
2.7	6.50 lbs	. MFB CARAMEL MUNICH	120 FRANCE	1.035 124

Potential represented as SG per pound per gallon.

Hops

Amount	Name	Form	Alpha	IBU	Boil Time
16.00 oz.	Chinook	Pellet	11.80	42.3	60 min.
16.00 oz.	Centennial	Pellet	6.00	11.0	30 min.
16.00 oz.	Centennial	Pellet	8.70	5.2	5 min.
16.00 oz.	Centennial	Pellet	11.40	13.7	20 min.



Competition Corner

Please use the following club name when you enter competitions:

Society of Northeast Ohio Brewers (SNOB)

7/11: West Point Market Homebrew Challenge

7/14: Ohio State Fair Homebrew
Competition –Entry form postmarked by
6/20

9/29: Son of Brewzilla

SNOBS Dominate KOTM!

Congratulations to the following SNOBs that medaled at the King of the Mountain Homebrew Contest: (full results)

Kyle Roth & Ferndock

3rd BOS: 10a American Pale Ale 1st place: 10a American Pale Ale

Todd Donnelly

2nd place: 6D American Wheat/Rye 2nd place: 13C Oatmeal Stout

Mike Ontolchik

3rd place: 6D American Wheat/Rye

Greg & Mike Irving 2nd place: 6C Kolsch

2nd place: 10B American Amber 3rd place: 10C American Brown

Paul Shick

2nd place: 12B Robust Porter 1st place: 14C Imperial IPA

Andrew Mitchell

3rd place: 10A American Pale Ale 3rd place: 12B Robust Porter 3rd place: 13E American Stout

David Farmer

3rd place: 14C Imperial IPA

Going to Nationals!

Congratulations to the following SNOBs that are moving on to the national round of the NHC:

Brian Lennon:

1d (Munich Helles) 3rd place 2a (German Pilsner) 3rd place 27a (Common cider) 2nd place

Paul Shick:

5d (Eisbock) 2nd place 6c (Kolsch) 2nd place

Greg & Mike Irving: 13c (American Stout) 1st place



SNOB's 2012 Calendar of Events

June 2012

4: SNOBs Meeting, 7:30PM Sachsenheim Hall

15-17: Brew & Canoe

27: SNOBs Night Out – North End (Hudson)

July 2012

2: SNOBs Meeting, 7:30PM Sachsenheim Hall

28: Blues and Brews

August 2012

6: SNOBs Meeting, 7:30PM Sachsenheim Hall 27: September SNOBs Meeting, 7:30PM

Sachsenheim Hall

September 2012

14 - 16: Octobeerfest

October 2012

1: SNOBs Meeting, 7:30PM Sachsenheim Hall

13: Son of Brewzilla (tentative) 19 – 27: Cleveland Beer Week

November 2012

5: SNOBs Meeting, 7:30PM Sachsenheim Hall

December 2012

SNOBs Christmas Party Sachsenheim Hall

Society of Northeast Ohio Brewers **2012 Officers and Chairpersons**

President: Mike Ontolchik montolchik@gmail.com (440) 478-8645

Vice President: John Majetic kingsnob@gmail.com (440) 463-0565

Secretary: Jeff Bradbury ilb922@gmail.com (440) 836-3440

Treasurer: Mark 'Ace' Knapp danish.ace@sbcglobal.net (440) 454-3294

Librarian: Joel Maldonado <u>stormreaper421@gmail.com</u> (216) 631-7856

Web Admin: Dan Kromke snob@beersnobs.org



Welcome New SNOB Members!

Please welcome the following new members to the SNOBs

January 2012

Adam Gullett
Dave Luddington
Josh & Jason Czernek
Ken Prohn
Mark Rames
Paul Burdue

February 2012

Chris and Pat Cain Chris Hammer Dan Custer Darren Cross

March 2012

Tom Bullock

April 2012

Lance Todd Mark St. John



EST. 1990

2012 Membership Dues

Membership dues for 2012 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!!**

Included in the membership is admittance to the 4 (yes, count them) big SNOB events of the year: Beer No Sweat (February/March), Brew & Canoe (June), Oktobeerfest (weekend camping event end of September) and the catered SNOBs Christmas Party (December).

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
- ✓ <u>Warehouse Beverage</u>: 10% off homebrew supplies
- ✓ Rozi's Wine House: 10% off homebrew supplies

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.

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

May Treasurers Report

May Income		May Expenses	
Membership	\$120.00	Room Rental (Sachs)	\$75.00
Raffle	\$215.00	Big Brew	\$254.00
Subtotal	\$335.00	Subtotal	\$329.00

SNOBs Night Out – Wednesday, June 27th at 7:00 PM

North End * Wine - Food - Fun

Featuring 8 beers on tap and 50 bottle selections

542 Darrow Road Hudson, OH 44236 * (330) 656-1238

Web Links of Interest

SNOB

website: http://www.beersnobs.org/ Facebook: http://groups.to/snob/

forum: 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 2688 Hampton Rd. Rocky River, OH 44116

Individual Membership (\$30) Dual Membership (\$45)

(Prorated for NEW members if you join after June. Contact Mark Knapp for the current rate.)

(1 Totaled for NEW members if you join after suite. Contact wark what what will the current rate.)
Name(s)
Street
City
State
Zip Code
Phone ()
Email
Email
Your name and address may be released to beer related business or groups <i>unless</i> you initial here
Today's date