



Society of Northeast Ohio Brewers

Established in 1990, 26 Years and Going Strong

April 2017 Newsletter

President's Krausening

By Andrew Mitchell



This was supposed to be the Krausen in which I finally announced the return of the Cuyahoga Cup to SNOB territory, but alas we are once again left celebrating individual achievements instead. More on that further down this message. There are quite a few SNOB events coming up to get excited about including our monthly educational meetings & nights out, our annual bus trip, Big Brew, summer camp out, as well as a few other regional homebrew competitions. This is a great time of year to fire up your kettles. The weather is

mild, the chill water is still ice cold out of the tap, and there are many competitions to test your skills again other brewers. I can't think of a better way to spend a tax refund than on some fresh malts and hops from your local homebrew shop. You'll thank yourself once summer is upon us and you can reach for a cold tasty homebrew!

March 18th marked the 6th annual Fremont Homebrew Throwdown at The Strand Theater in downtown Fremont. Jaime Polter throws one hell of a party and this year she did not disappoint. Congratulations are in order for SNOBs Jim Jadwisiak & Cara Baker for winning 2nd place overall with their Intergalactically Delicious Blood Orange IPA! As many of you are already aware Jim and Cara are currently working with Jeremy Langham to open a new Cleveland-area commercial brewery. Their new project is called "Ironborne Brew Works" will be a benevolent brewpub that will not only make killer beer, but will also function as an engine for charity. SNOB is incredibly lucky to have Jim and Cara among our ranks and I cannot wait to help support them and our community by drinking their beer.

Our March night out was very well attended and a TON of fun. Vaughn Stewart doesn't like the "Brewmaster" label, but he's certainly one of the most masterful brewers we've got in the area. Vaughn invited our club into Portside's taproom, gave us a discount on the drafts, and spent the entire evening talking beer and showing us around the brewery. If you weren't able to make it to the night out, I highly recommend stopping in and trying some of their brews.

As you've probably deduced from the first paragraph, SAAZ (The Society of Akron Area Zymurgists) defeated our club, for the 4th time in a row this past weekend and retained possession of the Cuyahoga Cup. SNOBs did win 36 medals including David Farmer's gold medal winning American Pale Ale "440" which also earned the 3rd place overall in the Best of Show judging. It was nice to see so many SNOBs volunteering to help judge and steward this competition. This fall when we host our own Son of Brewzilla competition, I'm sure SAAZ will return the favor.

By now you are either anxiously anticipating next weekend's "Beer no Sweat" bus trip to Michigan, or you are sick of hearing about it. Since I'm in the "Anxiously anticipating" camp, I'd like to send one last thank you to King SNOB John Majetic for organizing and planning the itinerary. I'd also like to thank our treasurer Ace for diligently hounding the slow-payers that signed up for this trip. If you still haven't paid, and you've somehow managed to avoid Ace...pay up you cheapskate! The bus trip is scheduled for April 1st-2nd so expect to see many exhausted (hopefully not too hung-over) faces at the April 3rd SNOB meeting.

Our April 3rd monthly meeting promises to be the first of its kind. Mark Sheppa is bringing in his Zymatic Picobrew system for us to gawk over and admire. Mark will give us a presentation on how this brewery works, what controls the brewer has, and how the automation works. A few months ago you could have counted me among the skeptics for this type of automated brewery. After talking to Mark and Brian Wright my attitude has changed. I am thoroughly impressed with the amount of control and recipe customization the brewer maintains with this automated system. It doesn't take the science out of homebrewing...just some of the work! Whether you are considering purchasing this type of system, or still cringe at the thought of it, I guarantee you will get something out of Mark's presentation. Regardless of where you stand, you're welcome to enjoy some of the beers Mark has brewed with his Zymatic. He's going to try to put around 4 on the jockey box for us to sample.

For those of you considering a trip out to Minneapolis this summer for the American Homebrewers Association's annual "HomebrewCon" conference, Registration is now open at homebrewcon.org. If you are already a member of the American Homebrewers Association, you should have already received an email with the registration details. If not, you will need to become an AHA member first before registering to attend the conference. Last year's HomebrewCon in Baltimore was worth every penny. I highly recommend the break-out seminars, vendor "Homebrew Expo" (lots of free stuff and deep discounts!), as well as the club night festival where clubs pour their homebrews for attendees to enjoy. We are not currently planning on bringing the SNOB bar to serve at club night, but there has been some talk that if enough SNOBs attend and are interested we may still bring a few kegs to serve at the "Social Club" in the Expo. If you're interested in attending and would like to coordinate with other SNOBs just let me know and I will put you in contact with others that are also considering attending.

This Krausen is pretty competition-heavy, but there's one last event that I would like to promote before signing off. The Little Mountain Homebrewers Club in Lake & Geauga Counties are having their annual homebrew competition "King of the Mountain" (kotm.lmhba.org/) on April 22nd at the Willoughby Brewing Company. SNOB member Paul Klammer is organizing the competition and is still looking for help. If you're available, please consider volunteering to help steward and/or judge. There are still 21 entry slots open if you



haven't registered your homebrews yet (200 entry cap), and if you judge or steward you can bring your entries the day of the competition. Drop off locations include Willoughby Brewing and Sibling Revelry for you west-siders. When dropping off entries, please also consider having a pint or two and some grub to help support the breweries. Willoughby Brewing and Sibling Revelry have graciously opened up their coolers to support the homebrewing community and the least we can do to thank them is to support them by spending some money when dropping off entries.

Cheers, Andrew

SNOBs Night Out

Date To Be Announced, 6:30PM

[Hofbrahaus, 1550 Chester Ave, Cleveland](#)

SNOB Web Page Changes. Look for changes in the look, feel and your interface of our web page as Mike and John take a look at modernization. Your feedback welcome.

Recipes from the Contest Winners 2.0

I'd like to revive a section called "Recipes from the Contest Winners". **Recipes from the Contest Winners** was a part of our newsletters in the beginning and I think it might be nice to bring it back so we can share our knowledge and success with our members and help all to be better brewers. **If you wish to contribute**, please send an email to secretary@beersnobs.org with your vitals such as brewer(s) name, the competition, date and medal, batch size, ingredients, yeast, OG, FG, anticipated ABV, mash and boil schedule, water treatment, anything you wish include to help another brewer. [Take me to the Recipe!](#)

Please Note-Membership Mailing List Purge has begun! In order to keep our records as clean as possible, we have begun purging what appear to be folks who have left the group or are no longer paying dues. I just removed over 50 from the list which I will begin using next month. If you were one of those purged, this will be your last newsletter. If you choose to not be a member but still wish to receive the newsletter, you can make that request [here](#). This will get you the newsletter only and no mid-month updates, other SNOB emails or correspondence. If this list is accurate, we have just under 200 members it seems.



Beer no Sweat Bus Trip 2017 is next week, April 1st-2nd, 43 of us will be heading to southern



Michigan. If you've never been, you should check this out next year. Baron's Bus Line will be taking us BREWERY HOPPING for two days. We will take a break in Okemos for the night on Saturday. Below is our itinerary, note that start time is 9:20AM, that's when the bus LEAVES so make sure you arrive in ample time for your security screening and body cavity checks. We will have a jockey box on board (hopefully) so, if there are folks that want to send along kegs to keep up hydrated between stops, please

let us know. I do have SNOB Big Brew Brett Barleywine and Saison I could bring.

A big thanks to our itenary planner John Majetic who has once again put in a lot of work arranging all the stops, bus and hotel.

HOW MUCH WILL THIS COST ME? The cost per person for the bus is \$95 and the cost of the hotel is \$149 for double occupancy. That makes the individual cost about \$170 each. You should pay Ace \$95 for the bus at your earliest convenience.

WHO AM I SLEEPING WITH? Well that's up to you and we won't judge but we all have a roomie as of now as long as nobody bails out on us last minute.

WHO PAYS FOR THE ROOMS? You as a pair of roomies have reserved your own rooms. Call the Holiday inn Express Okemos at 517-349-8700 if you have changes or questions. Extra rooms can be canceled 24 hours in advance (we have one to cancel).

WHAT SHOULD I BRING ALONG? Bottles of fermentables to share, munchies, a cooler if you will be bringing home a stash, your fav glass for bus beer, munchies, one change of sox and under ware, munchies, spending cash, cell phone charger and munchies.

I will bring a jockey box and seat protectors and tank of co2, I think John will bring some cups.

THE INENARY

Place	Arrival Time	Depart Time	Travel Time
Barons 9:20 AM 130			
Original Gravity Brewery, Milan	11:30 AM	12:45 PM	14
Salt Springs Brewing, Saline	1:00 PM	2:00 PM	2
Stony Lake Brewing Co, Saline	2:05 PM	3:05 PM	18
Glass house Brewing, Ann Arbor	3:25 PM	4:25 PM	48
Grand Rvier Brewing, Jackson	5:20 PM	7:00 PM	39



Lansing Brewing, Lansing	7:45 PM	9:00 PM	
Holiday inn Express Okemos	9:15 AM		
Holiday inn Express Okemos	9:30 AM	9:45 AM	14
Hop Cat Lansing, East Lansing	10:00 AM	11:30 AM	57
Block Brewing Company, Howell	12:30 PM	1:30 PM	27
Third Monk Brewing, South Lyon	2:00 PM	3:00 PM	20
Drafting Table, Wixom	3:25 PM	4:30 PM	15
Ascension Brewing, Novi	4:50 PM	6:20 PM	66
Black Cloister Brewing, Toledo	7:30 PM	8:30 PM	93
Barons	10:00 PM		

HELP WANTED!! I (Allison) came across the Society of Northeast Ohio Brewers website and wanted to introduce myself as I am actively recruiting for craft beer enthusiasts in the Elyria, OH area. Although we are not directly brewing, we certainly share a passion for the process and enjoy our place within the industry. Iron Heart Canning Company recently acquired Buckeye Mobile Canning and we are now looking to add onto our amazing team in order to continue expanding our customer base while maintaining our reputation as quality leaders in canning.

I wanted to share our current openings with you in hopes that you may know someone interested in joining our team. We offer competitive hourly rates, medical & dental insurance, life & disability insurance, paid time off, and a challenging, fun and nurturing culture. Email [Allison](#) if you have what they are looking for.

[Assistant Canning Line Operator Job Description \(OH\)](#)

[Lead Canning Line Operator Job Description \(OH\)](#)

Any brewers out there in need of a new set of Carrharts? Diane Goldfarbs shared that the Carrhart store in Westlake gives 15% off to AHA members.

Any Volunteers? Nobody? The Grafton-Midview Public Library is looking for some SNOB expertise. Pam does the adult programs at the Grafton-Midview Public Library. I am interested in having someone come out and talk about how to get started brewing, possibly making it a series, as in, what's next?

I am trying to up the number of men coming into the library, and feel this is one subject that men wouldn't have to be dragged to by their wives! (Don't tell them I said that).

Would you know anyone willing to do something like this from your group? If so, what would be the cost for something like this? I wouldn't be able to schedule until spring, as our Jan-March calendar is already going to the printer, but possibly April or May? (We told here we don't normally receive compensation but she said that there still could be, especially if it were a series)

If you feel that this may be of interest to you, contact Pam Myers, Adult Programs, Grafton-Midview Public Library, 983 Main St. Grafton, OH 44044, [440-926-3317](tel:440-926-3317) ext.36.

An Upcoming Homebrew Competition Schedule can be viewed at the end of the newsletter that should help you plan your brewing schedules. Thanks to Paul Klammer for keeping it updated. [Take me to the competitions!!](#)



SNOB 2017 Calendar of Events [Click here for the SNOBs Gmail Calendar](#)

Apr 2017

1-2: SNOB Beer No Sweat Bus Trip to southern Michigan
3: SNOB Meeting
6: Big Brew
8: Trash XXVII Competition
22: King of the Mountain Competition

May 2017

1: SNOB Meeting
6: Big Brew (tentative date)

Jun 2017

1: Ohio State Fair Competition
5: SNOB Meeting
15-17: Homebrewcon, Minneapolis
23-25: Brew and Canoe Campout

Jul 2017

10: SNOB Meeting

Aug 2017

1: SNOB Meeting
28: SNOB September Meeting, date change

Sep 2017

22-24: SNOBtoberfest Campout, Hinckley
30: HAZtoberfest Competition

Oct 2017

5-7: GABF

Welcome New SNOBs

Please welcome the following new members to the SNOBs and invite them over for a beer or brew session.

December 2016

Eli Urban
Brad Voldrich

January 2016

Ken and Lynn Stovansky
Tod Hulse

February 2017

Stephen Jira, Louie West,
Levi Hume, Mike Gallagher
Stephen Fagerhaug

March 2017

Robert Schroeder



2017 Officers and Chairpersons

President: Andrew Mitchell
president@beersnobs.org

Secretary: Mark Rames
secretary@beersnobs.org

Librarian: Peter Campen
librarian@beersnobs.org

Vice President: Jim Jadwisiak
vicepresident@beersnobs.org

Treasurer: Mark 'Ace' Knapp
treasurer@beersnobs.org

Web Admin: Mike Ontolchik
snob@beersnobs.org

Beer No Sweat Planning: John Majetic
kingsnob@gmail.com

NHC Lead Planning: Mike Ontolchik
montolchik@gmail.com

SNOB Supporters

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

- ✓ [Griffin Cider House](#): "Industry Night" Monday nights. Discounts on ciders, beers and bar drinks for SNOBs and those in the beverage industry.
- ✓ [Buckeye Beer Engine](#): \$1 off drafts (no discount for drinks under \$3) **EVERYDAY**
- ✓ [The Tapstack](#): \$1 off drafts (no discount for drinks under \$3) **EVERYDAY**
- ✓ [Platform Beer Co.](#): \$1 off Platform drafts on **Tuesdays**
- ✓ [Butcher and the Brewer](#): \$1 off drafts on **Wednesdays**
- ✓ [Cantine Bar and Bottle Shop](#): \$1 off drafts on **Thursdays**
- ✓ [Warehouse Beverage](#): 10% off homebrew supplies
- ✓ [Scoundrel's Bar & Grill](#): 10% off food and drink bill
- ✓ [Dive Bar](#): 20% off food and drink bill
- ✓ [Cleveland Brew Bus](#): \$55 total per tour for SNOBs
- ✓ [JW Dover](#): 5% off
- ✓ [The Brew Mentor](#): 10% off
- ✓ [Cleveland Brew Shop](#): 10% off homebrew supplies
- ✓ [Grape & Granary](#): 10% off
- ✓ [Leeners](#): 10% off
- ✓ [ABC Fire Inc](http://abcfireinc.net/) (<http://abcfireinc.net/>) 20% off all CO₂ tank refills plus other CO₂ services. [Click here for price sheet](#)
- ✓ [Landmark Lawn and Garden Shop](#): 35% off any size propane fill with your SNOB card

SNOB 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. There is always great food and beer available before the meeting.



Web Links of Interest

SNOB Web Page
SNOB Facebook

<http://www.beersnobs.org/>
<http://groups.to/snob/>

Brewing Resources

American Homebrewers Association
National Homebrewers Conference
The Brewing Network
Brewing TV
Basic Brewing
Brew Your Own (Magazine)
Pro Brewer (Brewing tools and calculators)

<http://www.homebrewersassociation.org/>
<http://www.ahaconference.org/>
<http://www.thebrewingnetwork.com/>
<http://www.brewingtv.com/>
<http://www.basicbrewing.com/>
<http://byo.com/>
<http://www.probrewer.com/resources/tools/>

Brewing Supplies and Equipment

Cleveland Brew Shop
Grape and Granary
J.W. Dover
Leener's
The Brew Mentor

<http://clevelandbrewshop.com/>
<http://www.grapeandgranary.com/>
<http://www.jwdover.com/catalog/>
<http://www.leeners.com/>
<http://www.thebrewmentor.com/>

Gases, co2, Oxygen, Propane

ABC Fire Inc
Landmark Lawn and Garden Shop

<http://abcfireinc.net>
<http://www.landmarkmulch.com/>

2017 Membership Dues

Single member dues are \$30. Couples are \$50 and as is stated in the by-laws, *dual memberships are only for people living at the same address*. PAY UP YOU CHEAPSKATES! The Membership form can be found at the end of the newsletter. Dues can be paid to Ace at the next meeting, mailed to him at the address on the form or by using our PayPal link at beersnobs.org.



Membership Form
Society of Northeast Ohio Brewers (SNOB)

- **Single member dues are \$30 annually**
- **Couples (dual) are \$50 annually**
 - **A dual membership is only for people living at the same address as stated in the by-laws**

Dues can be paid in:

- Cash
- Check made payable to "SNOB"
- PayPal to [Treasurer Ace](#)
- Credit cards (only in person, fee applies)
- Snail mail to our Treasurer

Mark Knapp, Treasurer
2668 Hampton Ave
Rocky River, OH 44116

Name(s) _____

Street _____

City _____ State _____ Zip Code _____

Phone (_____) _____

Email _____

Email _____

Today's date _____

Recipe's From The Contest Winners



Ingredients

Beer Name: Collaborator Eisbock
Beer Style/Category: Doppelbock (5C)
Brewer(s): Mike Ontolchik
Brewer(s): Andrew Mitchell
Competition: ?

Grain/Extract:

Weight	Type	Color	Gravity
13 lb	Light Munich (Avangard)	6L	
10 lb	Newdale Pilsner (Haus)	1.8L	
9 lb	Newdale Munich (Haus)	9.5L	

Specifications:

Batch Volume:	10 Gallon	Anticip. ABV:	9.1%
Anticipated OG:	1.085	IBU:	19.7
Anticipated FG:	1.021	SRM:	10.2
Actual OG:	1.083	Actual FG:	1.014
Efficiency:		Actual ABV-est	12.9%
Pre-Boil Vol:	14.44 Gal	Boil Duration:	90 min
Pre-Boil Gravity:	?	Post-Boil Vol:	? gal

Hops:

Weight	Time	Type	AA	IBUs
1.5 oz	60	Hallertau Blanc	8.7%	

Mash:

Mash Type: Single Infusion
Total Grain Weight: 32 pounds
Grain/Water Ratio: ? gal/pound
Strike Volume/Temp.: ? gal/?F
Mash Temp./Duration: 90 minutes @ ?°
Additional Step: Mash Out, Step Decoction
Temp./Duration/Vol.: _____
Additional Step: _____
Temp./Duration/Vol.: _____
Actual Efficiency: ?

Yeast:

Type	Amount
WLP835 German Lager X	calculated*
*Yeast in starter for 10-gal at 9%	

Fermentation:

Stage	Date	Temp	SG	Corr. SG
Primary:		?		
Transfer:		?		
Transfer:				

Bottle/Keg

Date: _____
Carbonation Level: _____
Priming Method: Forced co2

Notes:

Collaborator Doppelbock is the starting point for making CollaBRRRator Eisbock. We reserve half of the doppelbock to be transformed through ice distillation to the bigger, maltier beer. We transfer from the carboy to a corny keg. It helps if your corny keg's liquid dip tube is angled towards the center of the keg. If the dip tube hugs the outside edge, you may not be able to get all of the liquid you want back out. Put 6-8 psi of CO2 on the keg. If you don't have CO2 on the keg, you may want to periodically add more during the process. The keg then needs to get very cold. The eisbock liquid was then saved by transferring to a clean keg in the morning. A keg of doppelbock and a keg of cider were left in the chest freezer as I set the thermostat to -10 F. After some time, ice was noticeable when the keg was shaken. The eisbock liquid was then saved by doing a keg to keg transfer. You push CO2 on the frozen keg and have a short liquid to liquid jumper tube, allowing for gas to escape out of the relief valve of the empty keg.

Water/Treatment Plan:

Water Source:	Amount
Filtered Cleveland Water	
?	

Miscellaneous Ingredients: (Adjuncts, Priming Sugar, Fruits & Vegetables., Spices, Finings, Uniques)

Weight	Description	Time
?		