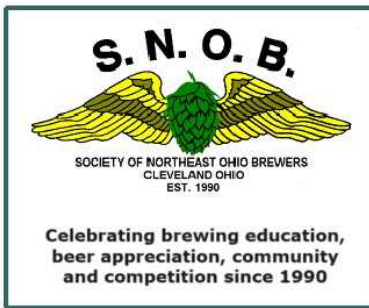


April, 2024

Society of Northeast Ohio Brewers



Our Next Meeting

Monday, April 1st, 7:30 p.m.

Sachsenheim Hall
7001 Denison Ave.
Cleveland, Ohio 44102

Upcoming Events

April Meeting

Monday, April 1st, 7:30 p.m.

Sachsenheim Hall
Matt Cole will be discussing Hop Evaluation

April Night Out

Wednesday, April 17th,
6:00 p.m.
Jolly Scholar Brewing Co.

Big Brew Pickup

Monday, May 4th,
2:00 p.m.
Terrestrial Brewing

May Meeting

Monday, May 6th,
7:30 p.m.
Sachsenheim Hall

See more details on these and other events inside this newsletter.

President's Krausening

- Mike Ontolchik

Hi SNOBs,

I wanted to first congratulate Andrew Mitchell and Erica Anton for winning medals last weekend at the TRASH 32 competition in Pittsburgh. Andrew won Gold for his Helles Bock in Amber Malty European Lager and Erica won Silver for her Fruit Beer called TV Shows for Cats. I also won Silver for my Flemish Red in European Sour Ale. I think that both Erica and I plan to bring our beers to the April meeting. Andrew entered his last two bottles of his Helles Bock. Locally, Nick Greco (whiskey soaked oak aged Wee Heavy, Gold) and John Erste (Black IPA, Bronze) from Little Mountain Brewers also medaled. Congrats, everyone!



By Monday's meeting, we should also have the results from the Ohio 4 O.Z. Competition that Paul Klammer has organized at Terrestrial Brewing for its second year. I like the vision that Paul has to grow this into a competition for homebrewers and professional breweries to compete using ingredients grown and processed in Ohio.

We do have a treat for our April meeting. Fat Heads Brewery Founder Matt Cole will be joining us to explain the process of Hop Evaluation. Matt has developed this presentation for his staff at Fat Heads and he is bringing it to SNOB. We're all going to get a chance to evaluate hops from samples he is bringing while he explains what we should be perceiving. It should be a great, hands-on educational topic. As a homebrewer, I am used to buying the small packages homebrew shops offer or buying by the pound from an online retailer connected to hop growers. I've shied away from making hop forward beers because we have so many great examples locally produced. If I had leftover hops and I didn't like the hop character of a beer I made, those hops would be relegated to my compost pile. Maybe Matt's presentation will help me skip wasting a brew day on lower quality hops.

Big Brew wort pickup will happen before our May meeting. I know that Ralph and Drew from Terrestrial Brewing Company are looking forward to sharing wort with us homebrewers again on Saturday, May 4th. We will have the competition at our July meeting, Friday, June 28th. Katie Melnick and Paul Klammer have planned an Akron Area brewery crawl for Saturday, May 18th. That should be a fun way to spend a Spring weekend afternoon in Northeast Ohio.

Cheers, Everyone

Mike

April Meeting



The April Meeting will be a special one. Matt Cole Founder and Brewmaster of Fat Heads will be at the Sachsenheim to give his hop evaluation talk. Fat Heads makes some of the best IPAs in the nation. Matt developed the program to share his knowledge with his employees and will share it with us on Monday night.



April Night Out



The April Night Out will be April 17th, 6pm at Jolly Scholar Brewing Co. located on the beautiful campus of CWRU. Being showcased is Jessica Ihms' Kottbusser style beer. It is a historical brew featuring a malty profile with molasses and honey for complexity. For those of you who hadn't heard, Jessica is now part of the brew team at Jolly Scholar.

SNOB to Invade SAAZ Territory!

Katie Melnick & Paul Klammer have been working on an Akron area brewery crawl for the club. The event is scheduled for Saturday May 18th. It kicks off at 11 am at Hoppin' Frog. Eighty-Three Brewing, Akronym and Missing Mountain are also on the schedule. Put it on your calendar now so you don't miss this fun event. They are also working on some other brewery tour events for the year. Complete details will be in the next Newsletter.



SNOBs + Beer + Golf ?



The Cleveland Beer Week crew is putting together a golf outing for this summer. On Saturday June 22nd A Cleveland Beer Week outing will be held at Bunker Hill Golf Course in Medina. There will be beer tastings at each hole and an after-party at Planted Flag Brewing. It would be fun to have a foursome or two of SNOB golfers. Let me know if you have interest in this and I will get back to you with details and cost as I get them. Jay, secretary@beersnobs.org

Competitions

There are several regional and national competitions listed on the BJCP website that should be on your radar:

British Beerfest. Lewis Center, OH (Columbus). 4/27. Entry Deadline is 4/25.
<https://bbf.sodsz.org/>

Fermentation Frenzy. Hamilton, OH 7/27. Entry Deadline is 7/7.
<https://frenzy.butlercountybrewing.org/>

Beer & Sweat. Cincinnati, OH 8/10. Entry Deadline is 8/2.
<https://beerawardsplatform.com/36th-annual-beer-sweat>

King of the Mountain. Euclid, OH 9/7. Entry Deadline is 9/7

Extra, Extra -

7 Steps to Growing Your Own Hops *Shamelessly borrowed from beerandbrewing.com*

Since Matt Cole will be at our April Meeting and the growing season is upon us. I thought I'd put some inspirational Backyard Hop Growing information into this month's Newsletter.

Good hops aren't hard to find. Chances are your local homebrew store carries at least a dozen varieties, probably many more. And even if it doesn't (or if you don't have a local homebrew store), Internet commerce offers the promise of hops delivered right to your door in as few business days as you're willing to pay for. But with a little planning and some TLC, you can also grow your own.



Growing your own hops is a rewarding and surprisingly easy way to make your brew uniquely yours. A full treatise on planting a hops garden can easily occupy several volumes, but to get started, you need to master only seven simple steps.

1. Buy your rhizomes in March or April.

Your goal is to provide enough water to help the plant establish its roots, but not so much that the rhizomes start to rot. Once the first shoots break the surface of the soil (2–4 weeks after planting), things will start moving quickly—it's not uncommon for plants to grow up to a foot (30 cm) per day at the height of summer!



2. Plant the rhizomes once the ground has thawed and your area has safely passed beyond the specter of winter.

You can start scoping out possible sites for your hops now. If you're still enjoying a mild fall, you can even begin some ground preparation. Choose a south-facing location that receives plenty of daytime sunlight, ideally one that is slightly elevated and drains well.

3. Nurture your growing plants with frequent light waterings.

Your goal is to provide enough water to help the plant establish its roots, but not so much that the rhizomes start to rot. Once the first shoots break the surface of the soil (2–4 weeks after planting), things will start moving quickly—it's not uncommon for plants to grow up to a foot (30 cm) per day at the height of summer!

4. Support the hops vines as they grow.

Hops prefer to grow vertically. Effective support methods range from simple lengths of sturdy twine to sophisticated trellis systems. Just make sure that whatever you choose is strong enough to hold a full-grown, heavy plant: Commercial hops farms feature trellises as tall as 20 feet.



Extra, Extra -

7 Steps to Growing Your Own Hops — continued . . .

5. Harvest your homegrown hops when they are ready.

By late August or early September, the cones will lighten in color and begin to dry and feel papery. These visual and tactile clues are your indication that it's time to harvest, though a more scientific approach is to conduct a dry matter test. Once you've made the decision to harvest, simply snip the top of the twine that the plant has climbed and lay the bine flat on the ground (if your hops grow on a trellis, you can leave the bines in place as you harvest the cones). Pick the cones from the bine and either use them straight away (within 24 hours) in a



wet-hopped beer or dry them for future use. Leave the bines attached to the plant until the first frost, then cut the plants about a foot (30 cm) above the ground and discard the bines in preparation for winter.

6. Dry your hops immediately if you plan to save them for later.

A food dehydrator can do the job, but many home growers build makeshift racks to handle the harvest. You can alternate window screens, air filters, or chicken wire with single layers of hops and blow air over the rig with a box fan. You're aiming for brittle, papery-feeling hops cones with stems that snap when bent. A warm garage is an ideal location in which to dry hops because it's out of the sun but hot enough (without being too hot) to encourage rapid dehydration.



7. Store your dried homegrown hops as you would (or should) store any other hops.

Vacuum seal them to keep oxidation at bay and freeze them to preserve freshness. Well-stored hops should remain good for at least a year. But if you brew as frequently as we do, there's no way they'll last that long.



2024 Meeting Dates

January 8th, Monthly Meeting
 February 5th, Monthly Meeting
 March 4th, Monthly Meeting
 April 1st, , Monthly Meeting
 May 6th, Monthly Meeting
 June 3rd, Monthly Meeting

June 28th, Big Brew Cookout
 August 5th, Monthly Meeting
 August 26th, September Meeting
 October 7th, Monthly Meeting
 November 4th, Monthly Meeting
 December 6th, Christmas Party

Request for Homebrew

Please consider bringing a keg or growler of your homebrew to share at monthly meetings. Let Mike know in advance, he can add it to the meeting slides. Bringing your beer is a good way to get constructive feedback from the members and judges in attendance. Also as Mr. Rogers liked to say "It's nice to share".



Collaboration Opportunities

Would you like to be part of a SNOB collaboration team and help brew at a local craft brewery? Join a SNOB Collab. People interested should let Mike Ontolchik know of your interest. president@beersnobs.org



Newsletter

Have any ideas for the newsletter? Is there anything you'd like to see here occasionally or on a regular basis. Don't hesitate to share your ideas. Let me know! Cheers, Jay

SNOBwear T-Shirts

We still have a good selection of sizes of the SNOB T-Shirts available. \$10 for sizes S—XL, \$15 for larger sizes. Contact Jay if you want one — secretary@beersnobs.org



Society of Northeast Ohio Brewers

SNOB is one of Ohio's oldest clubs for homebrewers. Founded in 1990 and recognized as AHA's national club of the year in 2020, the club meets the first Monday of each month a 7:30 PM at [Sachsenheim Hall](#) on Cleveland's West Side. In addition to monthly meetings, the club also hosts special evenings at local brewpubs and restaurants, homebrew competitions, a spring bus trip, a summer camping event, our annual Oktoberfest weekend festival and an extravagant Christmas party. Visitors are always welcome at our meetings, where they will find lively presentations on beer and brewing, great conversation, and answers to any brewing questions they might have. Website at:

[SNOBS | Society of Northeast Ohio Brewers Cleveland, Ohio \(beersnobs.org\)](https://www.beersnobs.org)

Membership Dues

As always, non-members are welcome at meetings, but some activities (parties, bus trip, collaboration brews) are members only. Please consider joining today! Single member dues are \$40. Couples (living in same household) are \$60. Dues can be paid to the treasurer at the meetings, by contacting treasurer@beersnobs.org or using the paypal link found on our website, <https://www.beersnobs.org/>

Your membership dues are used to pay for club activities throughout the year like the annual Christmas Party and rental at The Brooklyn Exchange Cabin where we hold the annual SNOBtoberfest. They pay for club insurance, food, supplies and prizes for SNOBtoberfest, Chili Cook-off, Big Brew etc.

Plus, use your SNOB membership to gain discounts on all things brewing and beer-related at:

Cleveland Brew Shop - 10% off on all brewing supplies. Use the code SNOBs10 when filling out the online order form. <https://www.clevelandbrewshop.com>

Grape & Granery - 5% off on all brewing supplies. Use the code SAAZ1819 when filling out the online order form or show your card at checkout. <https://www.grapeandgranery.com>

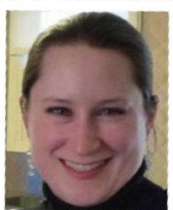
2024 Officers



Mike Ontolchik—President, president@beersnobs.org



Katie Melnick—Vice President, vicepresident@beersnobs.org



Jessica Ihms—Treasurer, treasurer@beersnobs.org



Jay O'Neill—Secretary, secretary@beersnobs.org

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