



Society of Northeast Ohio Brewers

Established in 1990, 25 Years and Going Strong

August 2016 Newsletter

President's Krausening

By Andrew Mitchell



It's been over 2 months since I brewed my last beer (a doppelbock) but I finally broke out the kettle this past Saturday. My scheduled brew-day ended up being the hottest day of the summer, which is a ton of fun when you've got 2 propane burners on full-blast in a small garage. I started heating my strike water around 6am, in the hopes of wrapping everything up before high noon. Hopefully I stayed far enough away from the kettle to keep the sweat out of it. I was especially paranoid after remembering Mike Ontolchik's warning last month of cheesy-tasting bacteria from sweaty brewers dripping into their kettles. The batch was my first (and probably only) attempt at a Northeast-style IPA. If you are unfamiliar, these are muddy, turbid, ugly-looking IPAs that are loaded with dank, resinous, juicy hop character. When I first started homebrewing almost every batch I made was a cloudy-looking IPA. I didn't have a clue about water chemistry, fining agents, cold-conditioning, or yeast during these pre-SNOB dark years. After a few years of paying attention at SNOB meetings and some investments in brewing equipment I finally made an IPA this past fall that I was proud of. Tons of hop aroma and flavor, no astringency, and brilliantly clear. After paying meticulous attention to all of the details of making a delicious American IPA, it was surprisingly difficult to make a Northeast style...which accentuates the cloudiness that was the bane of my brewing for so many years prior. In order to increase the turbidity I increased the proteins and took steps to inhibit yeast flocculation. Some brewers use wheat to increase proteins, but I chose 20% spelt malt (Haus Malt) instead. I chose a low-flocculation yeast strain (kolsch-wyeast 2565), minimized the calcium in my water, omitted my typical whirlfloc addition, and bought a boat-load of oily American hops for dry-hopping. It's currently fermenting away in my closet and has the look of muddy river water after a heavy rain. Hopefully it ends up tasting better than it looks...which I guess is the point of this style? I don't know...I'm starting to worry about this batch...



It's only been 2 weeks since our last meeting and I only have a few things to recap from July. Firstly, I'd like to thank Mike for his enlightening, well-researched presentation at our last meeting. Sour beers have such a complex flavor profile that it can be difficult to differentiate specific flavors...good and bad. Information like what Mike shared is important for those of us who are trying to expand our understanding of beer, and how to mitigate issues in our own homebrews.

Last week was Ohio Brew Week in Athens, and I was there for the first weekend to help judge their homebrew competition. Several SNOBs entered beers into this competition, and of course kicked ass. Congratulations to Jessica Ihms (1-gold, 1-HM), Greg Irving (a bunch of medals co-brewed with SAAZ), Paul Klammer (2-gold, 1-silver, 1-bronze, 1-HM), me (2-bronze, 1-HM), and Mike Ontolchik (1-HM).

At least 3 SNOB members have had their homebrew recipes brewed on commercial systems recently to be entered into the Great American Beer Festival this fall. By winning the 2015 Son of Brewzilla competition, Jim Jadwisiak and Cara Baker were asked to brew their award-winning Belgian IPA "You Dropped the Hops on Me, Baby" at the Fat Heads Brewpub in North Olmsted. The beer was officially tapped (Monday 7/25), so head down to the brewpub and get some before it's all gone! By winning the 2016 King of the Mountain homebrew competition Steve Rapko was asked to brew his American Pale Ale at the Willoughby Brewing Company. Steve actually was given a choice to brew his pale ale or his session IPA, as he amazingly won both 1st and 2nd overall best in show with those beers. Steve brewed his scaled-up homebrew recipe with Willoughby brewmaster and founding SNOB member Rick Seibt this past Saturday, so look for tapping in a few weeks.

Our July night out is this Wednesday (7/27) at the BottleHouse Brewery/Mead Hall in Lakewood. This is their second location, the first being the Cleveland Heights taproom and production facility. Food is available for purchase on-site by King's Kitchen, with a full menu available from 5-10pm. Our August night out is scheduled for Tuesday the 16th at the brand-new Goldhorn Brewery. Goldhorn is located at 1361 East 55th St, Cleveland...which is one block north of Sterle's Country House. We've had a few nights-out at Sterle's, and owner Rick Semersky has been very welcoming to our club. Semersky also owns Goldhorn, and I expect he's putting out high quality old-world lagers and English ales. I'm really looking forward to both the July and August nights-out.

Don't forget, this Monday (8/1) is our official monthly meeting for the month of August. We technically have 2 meeting this August, as our September meeting was pulled back to 8/29 due to the Labor Day holiday. This meeting you will have the pleasure of listening to me talk even more than usual. I will be giving a technical presentation on the topic of "Brewing with Cleveland Water". Water chemistry can be a dry topic, but I will do my very best to keep things interesting and fairly simple. I've spent the past month gathering water reports and testing filtered & unfiltered tap water from the Cleveland area. I'll be sharing my results, and explaining which types of adjustments you can make to improve specific styles of beer. You won't need a PhD in chemistry in order to follow along. I will explain some basics of pH, alkalinity, and how different ions effect beer, but I will try to keep it simple.



Cheers, Andrew

SNOBs Night Out

August 16th, 6:00pm

Goldhorn Brewery 1361 E 55th St, Cleveland, OH 44103

Excerpt from the October 1991 Newsletter

The club made a fresh hop buy from FRESHOPS at \$8 a pound for a minimum of eleven pounds. Types available were: Cascade, Centennial, Tettnanger, Chinook, Hallertauer, Perle, Northern Brewer and Willamette. We ended up buying thirteen pounds in half-pound units. Those of you who ordered hops should bring \$4 for each half-pound ordered; those of you who missed out are welcome to try to get another group buy together at the next meeting.

Also, there is a place we can get good honey for around \$0.80 a pound. Talk to Jerry Francis for details.

SNOB Web Page Changes. We are currently looking for help modernizing the beersnobs.org website. If you are a web engineer with Joomla experience, please consider volunteering some time to help rebuild the website. Please contact Mike Ontolchik (montolchik@gmail.com) if interested.

UPDATED! Platform Beer Co. & Heinen's Grocery Store are teaming up to bring you the inaugural *Bragging Rights Homebrewing Competition*. Home brewers will showcase their best representation of a hop forward ale (any style) where the winner takes all. His/her batch will be brewed on an industrial scale, canned and distributed at all Heinen's locations for this year's Cleveland Beer Week (October 14-23, 2016). The beer is not to exceed 7% alcohol by volume and must be an ale. Entries must be submitted to The Cleveland Brew Shop by August 26, 2016 at 7:00pm. Limit one entry per competitor. To reserve a spot in the competition, you can get more details and [register through Eventbrite](#). Following are more granular details based on newly acquired information.

When:

August 27, 10:00 am Round 1 and Round 2

August 28, Noon Round 3 and Round 4

Where:

Platform Beer Co. Tasting Room

Who:

12 Judges split into four groups of three. More may be needed if over 75 entries.

Judges do not have to commit to Sunday session. Sunday will be a hand selected panel.



Since we are unsure of the number of entries until closing date, format is tentative.

- Judging will be based on BJCP score sheets.
- Since all beers are hoppy, but of no particular style, numerical values will be assigned for each essential category of a BJCP Score sheet (Aroma, Appearance, Flavor, Mouth feel, Overall Impression, and Descriptor Definition) See hyperlink for full score sheet. http://www.bjcp.org/docs/SCP_BeerScoreSheet.pdf
- Each beer will be assigned an overall numerical value for evaluation purposes of judges and contestants. *A higher score is not always indicative of a better beer due to normalizing amongst judging groups*
- ****THIS IS NOT A BJCP SANCTIONED COMPETITION****

1st Round – each group judges 4 beer flights with the option of passing a maximum of one beer onto the next round from each flight (A passing number of zero may occur in the instance that all beers of a particular flight are unsatisfactory).

2nd Round – each group judges 4 beer flights with the option of passing a maximum of one beer onto the next round from each flight (A passing number of zero may occur in the instance that all beers of a particular flight are unsatisfactory).

3rd Round – once the majority of beers have been cut from the pool, smaller flights (dependent on total number of passing entries) will be judged accordingly in flights with the option of passing a maximum of one beer onto the next round from each flight (A passing number of zero may occur in the instance that all beers of a particular flight are unsatisfactory).

4th Round – Final round, this round will consist of Mini Best Of Show knock out style judging. Beers will be placed up one another and overall impressions will dictate the advancement of each beer. This knock out style will proceed until a majority consensus has been reached amongst judges for the 1st place beer.

NEW! **Berea Fair Oktoberfest Microbrewery Competition** will be held on September 2 and as usual will be held in the Beer Garden at the Berea Fairgrounds. Paul Shick is once again organizing the competition for them and is looking for judges and stewards. Paul has sent out a group email to people who have helped in the past so look for it and let him know if you can help out again. Judges and stewards should be there by 6:30PM.

Brew Boot Camp, put on by Brew Your Own Magazine is November 3 in Vermont and will include 16 in-depth, full-day sessions over 2 days. Learn hands-on from expert including Ashton Lewis, Steve Parks, Dr. Chris Whire, Gordon Strong, Sean Lawson, Brad Smith, Michael Tonsmeire, Aaron Hyde and more. Costs range from \$250-\$450 depending on your choices. They have sent me detailed brochures for signing up or you can visit www.byobootcamp.com. There will be another in Santa Rosa February 24th-25th.



NEW! The Inaugural **CLEVELAND SUMMER BEERFEST!** What? Another new beerfest in Cleveland? The folks who brought us the Cleveland Winter Beerfest are shedding their winter coats and donning their shorts for an outside beer fest on August 19th and 20th.

The festival will be held on the Great Lawn of Mall B in the heart of Downtown Cleveland! This is the Park that is actually **ON THE ENTIRE ROOF** of the Huntington Convention Center of Cleveland **SO You All Know Where It Is!** And for this inaugural year, we'll have over 250+ of great Craft Beers , Food Trucks & Bands!

6:30 Early Admission Entry
7:30pm Regular Admission Entry
10:40pm Last Pour
11:00pm Event Ends

For more Event Information or to volunteer, visit www.ClevelandBeerfest.com

SNOB 2016 Calendar of Events [Click here for the SNOBs Gmail Calendar](#)

July 2016

27: SNOB Night Out, 6:30, The BottleHouse Brewery and Mead Hall

Aug 2016

1: SNOBs meeting at Sacshenheim Hall, 7:30pm
16: SNOB Night Out Goldhorn Brewery 1361 E 55th St, Cleveland
19-20: Inaugural CLEVELAND SUMMER BEERFEST
20: Beer & Sweat (keg-only), Cincinnati, OH
26: Bragging Rights Homebrewing Competition, Platform
29: September SNOBs meeting at Sacshenheim Hall, 7:30pm **(note date change)**

Sep 2016

2: Berea Fair Microbrewery Octoberfest Competition, 6:30PM
16-18: SNOBtober Fest Campout in Hinckley

Oct 2016

1: Son of Brewzilla annual competition, (Cleveland, OH)
3: SNOBs meeting at Sacshenheim Hall, 7:30pm
6-8: Great American Beer Festival
14-23: Cleveland Beer Week

Nov 2016

4-5: BYO Brew Boot Camp, Vermont
7: SNOBs meeting at Sacshenheim Hall, 7:30pm

Dec 2016

2: SNOBs Christmas Party

Welcome New SNOBs



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

January 2016

Bill Schmidt
Anthony Fazio
Chris & Sandy Bender
Jan & Janine Jurgensen

April 2016

Rodger Brane
Ryan Zubal & Jennifer Ray

July 2016

Andy Morales

February 2016

Kate Eckroate
Mark & Rachel Haborak
Todd Tolford

May 2016

Larry Szczepanski
Steve Winkelman
Michelle Kish
Mary Wunderle
Neal Repko

March 2016

Dan & Debbie Lackey
Ryan Thomas & Ross Stafirski
Michael Weiner

June 2016

Eugene Ivancic
David Lash

2016 Officers and Chairpersons

President: Andrew Mitchell
president@beersnobs.org

Secretary: Mark Rames
secretary@beersnobs.org

Librarian: Peter Campden
librarian@beersnobs.org

Vice President: Jim Jadwisiak
vicepresident@beersnobs.org

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

Web Admin: Dan Kromke
snob@beersnobs.org

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

NHC Lead Planning: Mike Ontolchik
montolchik@gmail.com

2016 Membership Dues

Single member dues are \$25. Couples are \$40. 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.

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

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

SNOB Facebook

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

Brewing Resources

American Homebrewers Association

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

National Homebrewers Conference

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

The Brewing Network

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

Brewing TV

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

Basic Brewing

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

Brew Your Own (Magazine)

<http://byo.com/>

Pro Brewer (Brewing tools and calculators)

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

Brewing Supplies and Equipment

Cleveland Brew Shop

<http://clevelandbrewshop.com/>

Grape and Granary

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

J.W. Dover

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

Leener's

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

The Brew Mentor

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

Gases, co₂, Oxygen, Propane

ABC Fire Inc

<http://abcfireinc.net>

Landmark Lawn and Garden Shop

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



Membership Form
Society of Northeast Ohio Brewers (SNOB)

Single member dues are \$25. Couples are \$40.

Dues can be paid in cash, check to "SNOB", PayPal to Danish.ace (at) sbcglobal.net, and credit cards (only in person, fee applies)

Name(s) _____

Street _____

City _____

State _____

Zip Code _____

Phone (_____) _____

Email _____

Email _____

Today's date _____

