

# SNOB's

The Society of Northeast Ohio Brewers

Club Newsletter

Next Meeting is Monday, July 6<sup>th</sup>, 7:30pm  
at Sachsenheim Hall

## President's Krausening

Hello fellow SNOBs,

I'd like to thank Matt Cole and Rick Skains for speaking at our June meeting. Matt and Rick rifled off a grocery list of things to do to make your homebrew better. They spent a few minutes on topics such as water filtration, brewery fresh yeast slurry and using fresh ingredients. We'll post Matt and Rick's list on the website for future reference. Speaking of website additions, Dave Clark passed me the Cleveland water profile and Dan Kromke has added it to a new brewing tools page to the SNOBs Website. Comparing our water profile to those that are listed in ProMash, it looks like Cleveland has a pretty average profile that can be adjusted to fit what we're brewing. So, check out our Brewing Tools page on our website before you brew next and maybe you'll learn something new.

On Sunday, June 14th, Tim McDonnell, Dan Kromke, Sue Gordon, John Majetic, Cameron Carslake, Barry Cunningham, Harry Buchroeder and I met up at Buckeye Brewing to use John's big homebrew setup to brew ~ 90 gallons of wheatwine. We are very grateful to Garin and Bob Wright for letting us use their space and help us out as they did that weekend. The wheatwine was a 1.100 OG > 100 IBU barleywine made with a 75% wheat malt grain bill. It was a long day. Hopefully, our labor will pay off in the end. After a week, the two carboys I took still had krausen foam. While we were at the brewery, we added [lysozyme](#) to the bourbon barrel we are aging our Rye IPA. Lysozyme is a wine making additive that hinders bacteria fermentation, which will minimize any of the bad bugs that we don't want to affect our beer. Before we added the additive, we pulled some of the beer out of the barrel for a taste. Even with

only three days of aging in the barrel, the bourbon flavours were already mixing into our beer. We should have some of the kegged Rye IPA and Rye Pale (small beer) at the July meeting. Both beers taste very good. The pale was a consensus favorite for the warmer day, but the IPA is a pretty amazing beer in its own right.

There are a lot of events going on in July. Of course, [Ohio Brew Week](#) is July 12<sup>th</sup> through the 18<sup>th</sup> in Athens, Ohio. There are several events scheduled all throughout the week at different locations is the Appalachian college town. I plan on spending a few days in Athens sampling Ohio breweries we don't see here in Cleveland. I've already purchased my tickets for tastings and pairings and I know Garin, Bob and Brian Wright will also be in Athens during Ohio Brew Week. Hopefully, we'll have a good-sized SNOBs group to hit Jackie O's and the other participating establishments in Athens.

To bookend Ohio Brew Week, our SNOBs Night Out will be a SNOB Morning Out as we visit the Buckeye Beer Engine for brunch at 11:00 AM on Sunday, July 12<sup>th</sup>. Being the Eastsider that I am, I've only ate brunch at The Beer Engine once since they started offering omelets and pancakes. Tim McDonnell recently brewed an imperial porter that will be infused with Phoenix Coffee and served from casks at The Beer Engine. If we're lucky there just might be a cask on when we're visiting for brunch.

On Saturday July 18<sup>th</sup>, Cleveland Scene will be hosting the [Cleveland Scene Alefest](#) at Lincoln Park in Tremont.

On July 17<sup>th</sup>, Chuck's Fine Wines in Chagrin Falls will be hosting a homebrew tasting and competition. Todd Donnelly is bringing his hefeweizen to the competition. Go out and support your fellow SNOB or call Chuck's to see if there's an opening to bring your homebrew to the competition. Well, that's one very busy week in July.

We'll also have our next SNOB Big Even, Brew & Canoe at Tim McDonnell's campsite in Huron, OH. This is a camping weekend where we'll have plenty of homebrew, great food and friends around. I'll have Tim talk about the weekend at the July meeting. Besides Brew & Canoe, we have quite a few events on the horizon this year.

We'll have our Oktoberfest campout and the [Berea Oktoberfest](#) on Labor Day weekend where SNOBs will be called on to volunteer for the local brewery beer competition. Also, Brian Wight and Mark Knapp are organizing their Pedal to the Pint pub ride, which really does sound like a lot of fun.

So, our July meeting will start with some club business as we go over some of the upcoming events this summer. I know the [SAAZ](#) just did a similar competition, but I have been talking with Brian Wright and a few of the other SNOB officers about holding our own Iron Brewer

competition. What we would like to do is have some ingredients proposed at the July meeting with a quick discussion of how that ingredient may be used. Ingredients can be specialty malt, an adjunct, or a spice. Once we have enough ingredients proposed, we'll choose one at random out of a hat and that will be the ingredient we'll have to use for a competition to be judged at the October SNOBs meeting.

As I haven't gotten any volunteers for running a meeting topic, we spend the rest of the meeting as an open discussion. Bring your questions about home brewing you may have and hopefully a fellow SNOB can give an informed answer. We have a great group of experienced home brewers and we'll use this time to pick their brains.

See everyone at the meeting,  
Mike Ontolchik



### 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

S.N.O.B.'s Morning Out - Sunday, July 12<sup>th</sup> at 11:00 am

Buckeye Beer Engine - downtown Lakewood

Buckeye Beer Engine is located at 15315 Madison Avenue, Lakewood, OH

Website: [www.buckeyebeerengine.com](http://www.buckeyebeerengine.com) (216) 226-BEER

SNOB's Website / BLOG

<http://www.beersnobs.org> / [ohiobeersnobs.wordpress.com](http://ohiobeersnobs.wordpress.com)



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## **Directions:**

**From Cleveland:** Take 90 West to Rt. 2 (after Rt. 57) to the Berlin Rd Exit. Berlin Rd is the exit after Rt. 61, which is Berlin Heights. Do not get off at the Berlin Heights exit.

Make a Left at the exit onto Berlin Rd, which will take you back over the highway. Make a right onto Knight Road (Approx. 1 mile from 1-90).

In approximately 2 miles, Knight Road will dead-end into River Road. Make a Left onto River Rd.

Go past the Camp grounds, and down a hill. There will be a small Bridge. Make a right onto a gravel road right after the bridge.

There should be a sign saying Franklin Flats. Take the gravel road till it ends. Tim McDonnell's property is on the right at the end of the road. Just keep the river to your left.

**From the Turnpike:** get off on Baumhart Rd. Go North to Rt. 2, West. Take Rt. 2 West to the Berlin Road Exit.

**Disclaimer:** This is a club event for Members and Friends of the SNOB's. This is private property and we reserve the right to refuse anyone for any reason from attending. If you are interested in becoming a SNOB please visit us at any of our meetings.

This is an event for serious beer enthusiasts. We ask that if you are going to attend this event that you take advantage of either special arrangements for transportation or plan on staying the night. Drinking and driving is not something the SNOB's condone.

We strongly recommend prudent alcohol consumption and most importantly DON'T DRINK AND DRIVE.

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## **Beer History Timeline**

**'A concise timeline of beer history' by Prof. Linda Raley, Texas Tech University.**

### **Ancient History**

- Historians speculate that prehistoric nomads may have made beer from grain & water before learning to make bread.
- Beer became ingrained in the culture of civilizations with no significant viticulture.
- Noah's provisions included beer on the Ark.
- 4300 BC, Babylonian clay tablets detail recipes for beer.
- Beer was a vital part of civilization and the Babylonian, Assyrian, Egyptian, Hebrew, Chinese, and Inca cultures.
- Babylonians produced beer in large quantities with around 20 varieties.
- Beer at this time was so valued that it was sometimes used to pay workers as part of their daily wages.
- Early cultures often drank beer through straws to avoid grain hulls left in the beverage.
- Egyptians brewed beer commercially for use by royalty served in gold goblets, medical purposes, and as a necessity to be included in burial provisions for the journey to the hereafter.

Different grains were used in different cultures:

- a) Africa used millet, maize and cassava.
  - b) North America used persimmon although agave was used in Mexico.
  - c) South America used corn although sweet potatoes were used in Brazil.
  - d) Japan used rice to make sake.
  - e) China used wheat to make samshu.
  - f) Other Asian cultures used sorghum.
  - g) Russians used rye to make quass or kvass.
  - h) Egyptians used barley and may have cultivated it strictly for brewing as it made poor bread.
- 1600 BC Egyptian texts contain 100 medical prescriptions calling for beer.
  - If an Egyptian gentleman offered a lady a sip of his beer they were betrothed.
  - Early brewers used herbals like balsam, hay, dandelion, mint, and wormwood seeds, horehound juice, and even crab claws & oyster shells for flavorings.
  - Romans brewed "cerevisia" (Ceres the goddess of agriculture & vis meaning strength in Latin).
  - 55 BC Roman legions introduce beer to Northern Europe.
  - 49 BC Caesar toasted his troops after crossing the Rubicon, which began the Roman Civil War.
  - 23 BC Chinese brewed beer called "kiu"

- Before the Middle Ages brewing was left to women to make since it was considered a food as well as celebration drink.
- 500-1000 AD the first half of the Middle Ages, brewing begins to be practiced in Europe, shifting from family tradition to centralized production in monasteries and convents (hospitality for traveling pilgrims).
- During Medieval times beer was used for tithing, trading, payment and taxing.
- 1000 AD hops begins to be used in the brewing process.
- 1200 AD beer making is firmly established as a commercial enterprise in Germany, Austria, and England.

a) German's preferred cold temperature lagers (bottom-fermentation) stored in caves in the Alps.  
 b) English preferred mild temperature ales (top-fermentation) stored in cellars.

- 1295 King Wenceslas grants Pilsen Bohemia brewing rights (formerly Czechoslovakia, now Slovakia & Czech Republic).
- 1420 German brewers develop the lager method of brewing.
- 1489 Germany's first brewing guild, Brauerei Beck, was established.
- 1490's Columbus found Indians making beer from corn and black birch sap.

### Renaissance History

- 1516 Bavarian brewing guilds push for the Reinheitsgebot purity laws make it illegal to use any ingredients but water, barley, and hops in the brewing of beer (they didn't know yeast existed).
- 1553 Beck's Brewery founded & still brewing today.
- Late 1500's Queen Elizabeth I of England drank strong ale for breakfast.
- 1587 the first beer brewed in New World at Sir Walter Raleigh's colony in Virginia--but the colonists sent requests to England for better beer.
- 1602 Dr. Alexander Nowell discovers that ale can be stored longer in cork sealed, glass bottles.
- 1612 the first commercial brewery opened in New Amsterdam (NYC, Manhattan) after colonists advertised in London newspapers for experienced brewers.
- 1620 Pilgrims land at Plymouth Rock because the beer supplies were running low.
- 1674 Harvard College has its own brewhouse.
- 1680 William Penn (founder of Pennsylvania) operated commercial brewery.

- 1757 Washington wrote his personal recipe "To Make Small Beer."
- 1786 Molson brewery is founded in what is today Canada.
- George Washington and Thomas Jefferson had their own private brewhouses.
- Samuel Adams operated commercial brewery.
- Soldiers in the revolutionary army received rations of a quart of beer a day.
- 1789 James Madison proposes that Congress levy a low 8-cent duty per barrel on malt liquors to encourage "the manufacture of beer in every State in the Union."
- Beer and bread were the mainstays of the ordinary person's diet for centuries.
- Yeasts during this time were exactly the same as those used in bread.

### Modern History

- Before the 1800's most beer was really "Ale."
- 1810 Munich establishes Oktoberfest as an official celebration.
- 1830's Bavarians Gabriel Sedlmayr of Munich and Anton Dreher of Vienna developed the lager method of beer production.
- 1842 the first golden lager is produced in Pilsen, Bohemia.
- In the mid-19th Century (1850's) German immigrant brewers introduced cold maturation lagers to the US (Anheuser-Busch, Miller, Coors, Stroh, Schlitz, and Pabst roots begin here).
- The modern era of brewing in the US began in the late 1800's with commercial refrigeration (1860), automatic bottling, pasteurization (1876), and railroad distribution.
- 1870's Adolphus Busch pioneers the use of double-walled railcars, a network of icehouses to make Budweiser the first national brand.
- 1876 Pasteur unraveled the secrets of yeast in the fermentation process, and he also developed pasteurization to stabilize beers 22 years before the process was applied to milk.
- 1880 there are approximately 2,300 breweries in the US.
- 1890s Pabst is the first US brewer to sell over 1 million barrels in a year.
- 1909 Teddy Roosevelt brought over 500 gal. of beer on safari in Africa.
- 1914 commercial competition drives the number of operating breweries down to 1,400.
- 1933 Prohibition ends for beer (April 7).
- 1935 only 160 breweries survive Prohibition.
- 1935 the beer can is introduced (American Can Co. & Kreuger Brewing).
- 1938 Elise Miller John heads Miller Brewing for 8 years as the first and only woman ever to run a major brewing company.

- 1965 Fritz Maytag purchases Anchor Brewing Co.
- 1966 Budweiser is the first brand to sell 10 million barrels in a year.
- 1976 New Albion is the first in the rebirth of brewpubs and microbreweries in the US opening in California.
- 1988 Asahi Super Dry (Japan) introduces new beer category (soon to follow is Michelob Dry).
- 1991 the US produces 20% of the world beer volume (world's largest).

1992:

- 1) The US beer industry produced & sold 2.62 billion cases of beer.
- 2) Estimated per capita consumption was 22.7 gallons (ranked 13th worldwide).
- 3) Beer drinkers consumed 5.89 Billion gallons, enough to fill the Houston Astrodome over 12 times or 330 oil tankers.
- 4) Five brewers produced 89.4% of domestic product:
  - a) Anheuser-Busch (A-B), 44.5%
  - b) Miller Brewing, 21.8%

- c) Coors, 10.4%
- d) Stroh, 7.4%
- e) G. Heileman, 5.3%

5) The world's largest combined-site brewer was A-B, at 1.166 Billion cases.

6) The world's largest single-site brewery was Coors Brewing, Golden, Colorado, at 272 Million cases.

1993 US retail beer sales exceed \$45 Billion.

First half of the 1900's beer was associated with men, blue-collar workers, college students, and mainstream sports enthusiasts.

Late 1900's beer had a different image and cultural function, with growth in popularity among a more diverse share of the population.

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[http://www.beerhistory.com/library/holdings/raleys\\_timetable.shtml](http://www.beerhistory.com/library/holdings/raleys_timetable.shtml)

## SNOBs Wheat Photo Gallery



Ohio Brew Week celebrates Ohio's diverse microbrews during the weeklong festival. You can enjoy more than 166 craft beers from 29 Ohio microbreweries, all in one easy-to-get around city, relaxing Athens.

Get your tickets now!

Be "WOWED" with the entries in the **Craft Brew Cooking Competition**, Tues., July 14. [Click here](#) for more details.

Win a Big Green Egg grill in the **Brew BQ Cook-Off**, Friday, July 17. New this year: sample great craft brews from Great Lakes Brewing Co., Sam Adams, Jackie O's, Barrel House and Budweiser in the Brew BQ Beer Garden. [Click here](#) for more details.

You'll be delighted with the gourmet 5-course beer-infused meal at the **Brewers' Gourmet Feast**, Thursday, July 16. [Click here](#) for more details.

Brew Choo Choo

Improved & Even Better than Last Year! Get your ticket now to ride the **Brew Choo Choo**, Friday, July 17. Sample brews from four breweries, enjoy your own gourmet box lunch, relax to five local musicians while hosts from the Ohio University Hospitality program help you enjoy the ride. [Click here](#) for more details.



Pro Brewer (Brewing tools and calculators)

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

Brew Your Own (Magazine) <http://byo.com/>

Brew Board <http://www.brewboard.com>

Freshops <http://www.freshops.com>

Grape and Granary <http://www.grapeandgranary.com>

Brewing Software

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

<http://www.usermode.org/code.html>

<http://cyberbrau.sourceforge.net/>

## Membership Form

### Society of Northeast Ohio Brewers (SNOBs)

**c/o Tim McDonnell**

2199 Clarence Avenue

Lakewood, OH 44107

**Individual Membership (\$30)**

**Dual Membership (\$45)**

(Prorated for NEW members if you join after June.

Contact Tim McDonnell for the current rate.)

Name(s) \_\_\_\_\_

\_\_\_\_\_

Street \_\_\_\_\_

\_\_\_\_\_

City \_\_\_\_\_

State \_\_\_\_\_

Zip Code \_\_\_\_\_

Phone (\_\_\_\_\_) \_\_\_\_\_

Email \_\_\_\_\_

Email \_\_\_\_\_

Newsletters will be sent via e-mail instead of US Post Office mail.

Your name and address may be released to beer related business or groups **unless** you initial here \_\_\_\_\_.

Today's date \_\_\_\_\_

