

Society of Northeast Ohio Brewers

Club Newsletter for May 2013

President's Krausening

By Todd Donnelly

Greetings fellow SNOBs!

April Meeting Recap –

A big thank you to our Wizard of SAAZ Best of Show presenters: **Paul Shick** and his Belgian Blonde, **Greg Irving** and his Dortmunder, and **Tom Tucker's** Best Bitter, and for making the homebrew/style section of the meeting very informative and very tasty. It's always fun to hear how fellow SNOBs create their recipes, how they brew their favorite beer, and then get a chance to taste some of their results.

Sierra Nevada also did not disappoint as **Lee Hill** brought about \$500 in beer for us to taste and learn about. I had a tough time determining my favorite from the Ovila Abbey Quad with estate grown plums, Torpedo IPA, and Brux, but I think I had to tip my glass to the Ovila.

We drew names for the May Club Only Competition (Extract Beers) and we'll have the judging just before the meeting with the winners to be announced that evening. We have a dozen entries for this one, the most ever! We also drew the 16 ingredients for the Iron Brewer II competition which will be judged by the entire club during the July meeting. There should be some very interesting flavors on display that evening.

May meeting itinerary –

We have a very beer-centric meeting planned (even for us). **Jim Gress** will lead us on an adventure through the great variety of German ales & lagers that we can make at home and will have 4-5 of his beers for us to taste. I'll have one of mine that fits this category as well .

Sarah Cleary from Goose Island will be talking to us about their brewery, philosophies, current events, and will be bringing 3 of their great beers to taste – **Matilda** (Belgian Pale ale), **Sofie** (Belgian Farmhouse ale), and **Pere Jacques** (Abbey ale).

Speaking of something to taste – please bring in your homebrew to share!

We'll finish up the night with a presentation from Brewmaster **Andy Tveekrem** who will be telling us about their collaboration beer with Victory called **Kennett Ale**. To wet your taste buds, the online description of this beer says it all:

19th century-style ale, brewed using English and German malts, brown sugar, esplette peppers, grains of paradise, and coriander. Its deep brown color and earthy aroma complement the sweet fruit flavors and slight peppery heat left on the tongue. At 8.6% abv, expect medium body and a moderately dry finish.

I'm looking forward to tasting some!

Up & Coming events – check out the calendar later in the newsletter for our club's up and coming events, a lot of great events and opportunities to get involved are coming up. See the write up from **Mike Ontolchik** on how our "Big Brew" day went, and make sure you volunteer to help out at the Little Mountain Homebrew Club's "King of the Mountain" competition on May 11th at Willoughby Brewing Co., they can use some judges if you are available. Sign up online.

The June meeting will be on the 10th, that's the second Monday – make a note. This will be our "Belgian Fest" meeting – **Paul Shick** will talk about an 'extinct' Belgian style ale and



we'll get to taste the batch that was brewed at alongside the Wee Heavy at "Big Brew" last week.

We'll have a visit from Brewery Ommegang and the Duvel/Moortgat group with a spread of Belgian beers to taste, I've arranged for a sampling of various Belgian candi sugars, and hopefully some of you have some Belgian inspired homebrews to bring in to share. We'll cap the night with a little different twist, but something that I think you'll enjoy – a special presentation from **Tom Lix**, the owner/founder of **Cleveland Whiskey** who will be here to talk about the launch of this special local bourbon, with a blind taste comparison for us.

National Homebrew 1st Round winners announced: SNOBs will be well represented with beers making it into the 2nd Round from 3 of our members. Work continues on our

pouring booth that should be on display for the June meeting, much thanks to **Tim McDonnell** and **Mark Rames** for helping out with those efforts for to **Mike Ontolchick** for leading the event planning.

Paul Shick:
2B – Porter - 2nd

Todd Donnelly:
19A – Strong Ale – 2nd

Greg Irving:
11A – English Brown – 2nd
7C – Amber Hybrid – 3rd
6A – Light Hybrid – 1st
2A – Pilsner – 2nd

Cheers!
Todd



Photo by Nathan Kovach

2013 Big Brew by Mike Ontolchik

First, I want to thank all of the new club members that came out to spend the day at Big Brew. Hopefully, you learned a little while we enjoyed some homebrew, some food and some of Fat Heads' great beers. Matt Cole and his team were gracious hosts. Matt's dog, Brewno had a full day with so many people to play with. The longest day was Matt's brewer Jason's as he was at the brewery at 7:30. We arrived at 11:00. I think Jason left shortly after 8:00. This year's Big Brew was a little different than usual. Besides the new venue, John Majetic had to work part of the day, leaving Tim McDonnell and I in charge of the brew day and John's 3 barrel homebrew system. It took us a little longer to get everything setup, but the beer flowed into carboys at the end of the day. Big thanks to Tim McDonnell for making a 10 gallon starter. I scooped it into everyone's fermenters as Tim and John filled carboys. Our only casualty was Tim's oxygen regulator.

The base malt came from The Chophouse. It was Canadian Malting 2-Row. LD Carlson and Brian Wright supplied us with some extract that we used to sweeten the batch. We also used some Crystal 40, Special B and Roasted Barley. Tim's starter used Wyeast 1728 Scottish Ale and White Labs 028 Edinburgh Scottish Ale. Our OG was 1.080 and we had about 18.5 IBU from a Challenger bittering addition. I can't tell you what we mashed at because John believes his thermometer he had amongst his equipment doesn't work. I don't have an accurate account of how many carboys we filled. I think it was around 90 gallons. Here's a recipe:

Estimated OG: 1.080 SG
Estimated Color: 22.4 SRM
Estimated IBU: 18.5 IBUs
Brewhouse Efficiency: 63.00 %
Est Mash Efficiency: 63.7 %
Boil Time: 70 Minutes

Ingredients:

Amt	Name	Type	#	%/IBU
275 lbs	CMC Canadian 2-Row (1.8 SRM)	Grain	1	82.3 %
25 lbs	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	2	7.5 %
5 lbs	Roasted Barley (Simpsons) (550.0 SRM)	Grain	3	1.5 %
5 lbs	Special B Malt (180.0 SRM)	Grain	4	1.5 %
24 lbs	LME Golden Light (Briess) (4.0 SRM)	Extract	5	7.2 %
18.00 oz IBUs	Challenger [6.90 %] - Boil 60.0 min	Hop	6	18.5
5.0 pkg	Edinburgh Ale (White Labs #WLP028) [35.4 Yeast		7	-
5.0 pkg	Scottish Ale (Wyeast Labs #1728) [124.21 Yeast		8	-

Here are links to the recipes in BeerSmith (.bsmx) format:

- [5 Gallon Recipe](#)
- [Full batch Recipe](#)



Brew & Canoe (and BBQ) 2013



We are evaluating a change in the location for the Brew & Canoe weekend (June 14th-15th) and are considering having it at Tim McDonnell's campground (Huron, OH - Address to come)

The club has used this location for many years in the past and we have access to water, refrigeration, etc. In order to gauge interest and for planning purposes we'd like to firm up the number of interested members.

New this year is a Rib Cook Off on Saturday where SNOBs prepare their best rib recipe and winners are awarded prizes. There will be non-rib options available as well.

If you haven't already, please use [this survey link](#) to indicate your interest in attending this event.

Cleveland Brew Shop in the News

Check out the [Crain's article on the Cleveland Brew Shop](#) with some great publicity for the SNOBs too! (Including quotes from Todd Donnelly)



Photo by Nathan Kovach

2013 Bottle My Brew Homebrew Challenge

We are pleased to announce that the dates and details for entering your best beer in the West Point Market Homebrew Challenge have been finalized. Click the link below to view the Homebrew Challenge webpage, which has a link for this year's entry form. Hope you will be participating this year!

[Click here for full information](#)

2013 Dates to Remember

- Bottled entries due July 13th
- Finalists announced appx. Sept. 2nd
- Winners announced November 1st



Brewing Experiments

We outlined **3 controlled experiments** where SNOB members will be preparing a comparison for us to evaluate at a future meeting to demonstrate the way temperature effects hefeweizen yeast, how barrel ageing affects the flavor of a beer compared to the original base beer, and the differences with a single simple wort fermented with 3 very different yeasts taste (WLP001 Cal Ale, WLP002 English Ale, and 500 Trappist Ale). Thanks to those 5 members for helping out with the experiments.

	Experiment brewer	Experiment type
1	Jim Gress	Yeast 3 ways
2	Pat & Chris Cain	Stout & barrel stout
3	Roger Chambers	Hefe 62/72
4	John Majetic	Hefe 62/72



Photo by Nathan Kovach

Iron Brewer II

The **Iron Brewer contest** will be judged at the **JULY 8th meeting** – this is a month later to give everyone ample time to craft their best beer. The entire club will participate in this judging so you will need to bring enough for 80-100 samples. A keg is ideal, otherwise plan on about 2 growlers worth or a 12 pack of bottles. That will be the entirety of the July meeting. Each Iron Brewer should be prepared to talk briefly about their ingredient, what they brewed, and their experience with the process. Good luck everyone!

	Iron Brewer(s)	Assigned Ingredient
1	Todd Donnelly	Cinnamon
2	Darren Cross	Cocoa Nibs
3	Tim McDonnell	Coffee
4	Greg Irving	Dark Candi Syrup
5	Jon, Donna, Lance	Dried Lavender
6	Bob Wright	Heather Tips
7	Bill Maurey	Honey
8	Paul Shick	Lactose
9	Paul Brenner	Mint
10	Mark & Zech	Oats
11	Cara Blake & Jim Jadvesiak	Peppercorns
12	Emmett Hynes	Raisins
13	Jeff Bradbury	Toffee
14	Andrew Mitchell	Treacle
15	Jim Gress	Woodruff
16	Scott Masony	Raisins

SNOB's 2013 Calendar of Events

[Click here for the SNOBs Gmail Calendar](#)

May 2013

6: SNOBs Meeting, 7:30PM Sachsenheim Hall

15: SNOBs Night Out: Willoughby Brewing

June 2013

10: SNOBs Meeting, 7:30PM Sachsenheim Hall

*** Note: this is the 2nd Monday of June**

14-15: Brew and Canoe with Rib Cook Off

21 – 29: Ohio Brew Week; Athens, OH

27 – 29: NHC; Philadelphia, PA

July 2013

8: SNOBs Meeting, 7:30PM Sachsenheim Hall

*** Note: this is the 2nd Monday of July***

August 2013

5: SNOBs Meeting, 7:30PM Sachsenheim Hall

TBD: Beer and Sweat

30: Berea Oktoberfest (8/30 – 9/2)

September 2013

13-15: SNOBs OktoBEERfest

23: SNOBs Meeting, 7:30PM Sachsenheim Hall

October 2013

5: Son of Brewzilla

7: SNOBs Meeting, 7:30PM Sachsenheim Hall

10: Great American Beer Festival (10/10 – 10/12)

18: Cleveland Beer Week (10/18 – 10/26)

November 2013

2: AHA Teach a Friend to Brew

4: SNOBs Meeting, 7:30PM Sachsenheim Hall

8-10: IX International Beer Fest

December 2013

6: SNOBs Christmas Party 6:00PM Sachsenheim Hall (Dinner at 7:00PM)

Competition Corner

Please use our club name when you enter competitions:

Society of Northeast Ohio Brewers (SNOB)

5/6: AHA [CoC Extract Beer](#) Judging @ SNOB Meeting

5/13: AHA [CoC Extract Beers](#) due

6/15: [Ohio State Fair Judging](#) (entry must be received by 5/28)

7/8: Iron Brewer II Judging @SNOB Meeting

7/13: [Bottle My Brew](#) – bottles due

Reference Material:

- [Shipping Beer for Competition](#)
- [Make Your Beer Competition Ready](#)

<http://amog.com/lifestyle/155665-10-american-cities-brew-beer/>

May Club Only Contest

For those entering the May Club Only Competition (extract beers); Remember bring 2 bottles - 1 to judge and 1 to ship in addition to some of your brew share with the club to the Sachsenheim by 6PM so the judging panel can complete judging before the meeting.



Ohio State Fair Homebrew Competition – Deadline to Register in Three Weeks

Click on this link <http://bit.ly/XXMVVWr> to access an Information Packet with complete details on this year's competition.

You have the choice of entering online or by mail. Be sure to look over the Information Packet as it contains all the information you need, including helpful hints for entering online. This year's competition will be held June 15th, with an entry deadline of May 28 (this is no longer a postmark deadline, so if you are mailing your entry form and fees, they must be RECEIVED by May 28.)

The winners of each category will receive a \$25 gift certificate from one of our generous sponsors and Best of Show will receive \$100 in gift certificates. Our sponsors are listed on pages 7 & 8 of the Information Packet and I want to thank them very much for their support.

Best of luck - I look forward to receiving your entries!

Brett

Ohio Brew Week BJCP Judges Needed

Dear BJCP member,

Feel like taking a summer road trip and stocking up on experience points – maybe even getting your hotel room paid for? Make plans to come to Athens, Ohio, and help us judge the **2013 Ohio Brew Week Homebrew Competition** on Saturday, June 22. If you've judged with us before, you know our contest here in the Hocking Hills is special.

As contest organizer, I need BJCP-certified judges and can offer a limited number of complimentary rooms for a two-night stay (Friday, June 21, and Saturday, June 22). If you want one of these double rooms, you need to be willing to share it with another BJCP judge (or bring a buddy or fellow club member who's BJCP-certified and I can put you in a room together). I'm awarding rooms on a first-come, first-served basis – I just need a firm commitment that you'll be here.

Interested? Here's what to do:

- (1.) Register to be a judge at the competition link below.
- (2.) Shoot me an email letting me know you'd like to be put on the list for a complimentary room.
- (3.) In your email, let me know if you have a preferred roommate (a BJCP-certified buddy from your club, perhaps? Or a significant other willing to steward?)
- (4.) In your email, let me know if you plan to walk in some of your own beer entries on the morning of the competition. (You'll still need to register them at the competition link below by the June 7 deadline.)

And please spread the word to anyone in your homebrew club or brewing circle who might be interested in judging or stewarding. We're capping the entries this year at 320, so register soon if you're entering beers.

For competition registration and registration, go to www.obw.brewcompetition.com. For information about all the other Ohio Brew Week activities, go to www.ohiobrewweek.com.

Cheers,

Jody Grenert, organizer
2013 Ohio Brew Week Homebrew Competition
jody.grenert@gmail.com



Welcome New SNOB Members!

Please welcome the following new members to the SNOBs

December 2012

*Dan & Kathy Orchard
Jimmy Smith & Tania Radovic*

January 2013

*Kevin Mauser
Rick Wisniewski*

February 2013

*Zech Laughbaum
Lee Browning
Andrew Bonamer
CavanVannice
Christina Ely*

March 2013

*Andy Carr
Andy & Taryn Gress
Casey Divoky
Scott Masony
Brian Stewart
Todd Dennis
Eric Phipps*

April 2013

*Jeff Cassano
Carlin & Rory Culbertson
Rich Frederick & Carol Wisniewski
Matt Bender
Mathew Vann*

**Society of Northeast Ohio Brewers
2013 Officers and Chairpersons**

President: Todd Donnelly
president@beersnobs.org
(216) 312-4705

Vice President: Greg Irving
vicepresident@beersnobs.org
(440) 263-8614

Secretary: Jeff Bradbury
secretary@beersnobs.org
(440) 836-3440

Treasurer: Mark 'Ace' Knapp
treasurer@beersnobs.org
(440) 454-3294

Librarian: Brad Lipinski
librarian@beersnobs.org
(440) 376-7029

Web Admin: Dan Kromke
snob@beersnobs.org

SNOBs Night Out – Wednesday May 15th

[Willoughby Brewing](#)

4057 Erie St * Willoughby, OH 44094 * (440) 975-0202



2013 Membership Dues

Membership dues for 2013 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!!**

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
- ✓ [Warehouse Beverage](#): 10% off homebrew supplies
- ✓ [Rozi's Wine House](#): 10% off homebrew supplies
- ✓ [Cleveland Brew Shop](#): 10% off homebrew supplies
- ✓ [Jocko's Bar & Grill](#): 10% off food and drink bill
- ✓ [Scoundrel's Bar & Grill](#): 10% off food and drink bill
- ✓ [Dive Bar](#): 20% off food and drink bill
- ✓ [Erie Supply House](#): 10% off merchandise in our store with your SNOBs card.
- ✓ Arby's: 7687 Broadview - \$1.00 for a 10# bag of cubed ice; (Call ahead if you need more than 5 bags so they can get it ready for you.)

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

April Treasurers Report

April Income		April Expenses	
Membership	\$360.00	Room Rental (Sachs)	\$75.00
SNOBwear	\$25.00	SNOBWear	\$36.00
BYO Subs.	\$20.00	NHC Philly	\$680.00
Bus Trip	\$530.00	Bus Trip	\$180.00
Raffle	\$206.00	Big Brew	\$65.00
Subtotal	\$1,141.00	Subtotal	\$1,036.00



Web Links of Interest

SNOB

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

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

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/>

Cleveland Brew Shop

<http://clevelandbrewshop.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
2668 Hampton Rd.
Rocky River, OH 44116

Individual Membership (\$30)

Dual Membership (\$45)

Name(s) _____

Street _____

City _____

State _____

Zip Code _____

Phone (_____) _____

Email _____

Email _____

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

Today's date _____

