

## President's Krausening

- Erica Anton

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Hi SNOBs -

I had a big adventure this past weekend. I was in the middle of my brew day for a Saison (I will be bringing it to the next meeting) when the power unfortunately went out. The funny thing is, I didn't notice for quite awhile. The rest of my daily routine fell completely apart... but the brewing... the brewing was pretty much exactly the same.



One of the things I always tell newcomers to homebrewing is that you can make it as simple and bare-bones or as fancy and high-tech as you want. This weekend was a great testament to that. I know it's a bit cliché, but it makes me feel connected to just how old brewing is. At its heart, so little about the process itself has changed, just how we get there.

Stamp it on my "useful during an apocalypse" skills card, I guess.

Looking forward to seeing everyone at the meeting. Brewing is great, but Mike will be talking about how you can make it twice as nice.

Oh, and if you are curious the power came back home about 30 hours later.

Cheers,

*Erica*

### Our Next Meeting

**When:**

Monday, April 3rd at 7:30 pm

**Where:**

Sachsenheim Hall  
7001 Denison Ave.  
Cleveland, Ohio 44102

**What:**

Two Beer Brew Days

**PLEASE KEEP OUR MEMBERS HEALTHY**

**IF YOU HAVE BEEN EXPOSED TO COVID-19, HAVE SYMPTOMS, OR THINK YOU MIGHT HAVE COVID-19, PLEASE FOLLOW THE CDC GUIDELINES FOR QUARANTINE AND ISOLATION.**

## Upcoming Events



### April, 2023

**3rd** - Monthly Meeting at Sachsenheim. Two Beer Brew Days. 7:30 pm.

19th—Night Out at Collision Bend Brewing. 6 pm.

### May, 2023

**1st** - Monthly Meeting at Sachsenheim. 7:30 pm  
Style Meeting — Belgian Beers.

### May, continued

**6th** - Big Brew. Terrestrial Brewing Co.

### June, 2023

**5th** - Monthly Meeting at Sachsenheim. 7:30 pm. Topic TBA

## Big Brew 2023

The first Saturday in May is the National Homebrew Association's Big Brew Day. The SNOB's have always recognized this day with a group brew. Once again, our friends at **Terrestrial Brewing** are making the wort for us at no charge. Members can sign up for a 5 gallon batch and finish it any way they like. At our July meeting we will bring our beers and share our creations. We'll have a tasting party and Ralph and Drew will choose one for a Pro-Am collaboration at Terrestrial Brewing.

**Sign Up link:** <https://forms.gle/s5niPGn12jATYJxQ6>

**Date:** May 6th

**Place:** Terrestrial Brewing



**Instructions:** During the week leading up to Big Brew drop off a clean, sanitized container for your 5 gallons of wort. Label it and lid with your name. Hang out at the bar for a bit and enjoy a couple beers while you think about what you will brew. On brew day come back and have a couple more tasty Terrestrial brews with your fellow brewers while your container is filled. The wort is usually ready around 2 pm.







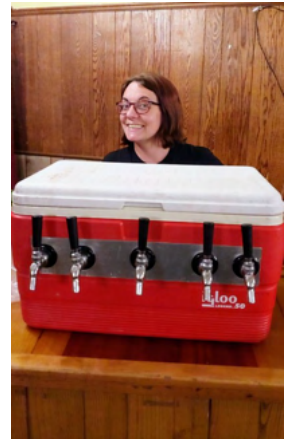
## Request for Homebrew

### Monthly Meetings

Please consider bringing a keg or growler of your homebrew to share at monthly meetings. Let Erica know in advance, she 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".

### Style Focus Meetings

Throughout the year we will be having style focus meetings. We wanted to let you know the themes ahead of time to give everyone a chance to get the ideas (and the wort) going! Please let us know if you plan on participating. We would like at least 4 samples at each of the planned style meetings



## 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 email Mike Ontolchik at [vicepresident@beersnobs.org](mailto:vicepresident@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](mailto:secretary@beersnobs.org)



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## Society of Northeast Ohio Brewers

### 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 \$30. Couples (living in same household) are \$50

Dues can be paid to the treasurer at the meetings, by contacting [treasurer@beersnobs.org](mailto: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, The Brooklyn Exchange Cabin where we hold the annual for SNOBtoberfest, food and supplies for the campout, etc.

### Membership Benefits

Your membership dues are used to pay for club activities throughout the year like the annual Christmas Party extravaganza, The Brooklyn Exchange Cabin where we hold the annual SNOBtoberfest, food and supplies for events and the campout, etc.

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

**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>

**Bookhouse Brewing** — \$1 off drafts for AHA members EVERYDAY <https://bookhouse.beer>

**Buckeye Beer Engine** — \$1 of drafts (no discount for drinks under \$3) EVERYDAY <https://buckeyebeerengine.com>

*As many of the long-time members may recall, this used to be a fairly extensive list. Your officers are working to reach out to businesses to expand this list. If you have contacts, please feel free to ask if they would like to participate. Let me know the de-*

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## Society of Northeast Ohio Brewers—The fine print

SNOB are 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 in Hinckley, 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. [SNOBS | Society of Northeast Ohio Brewers Cleveland, Ohio \(beersnobs.org\)](#)

### Current Officers



**President**  
**Erica Anton**  
president@beersnobs.org



**Vice President**  
**Mike Ontolchik**  
vicepresident@beersnobs.org



**Secretary**  
**Jay O'Neill**  
secretary@beersnobs.org



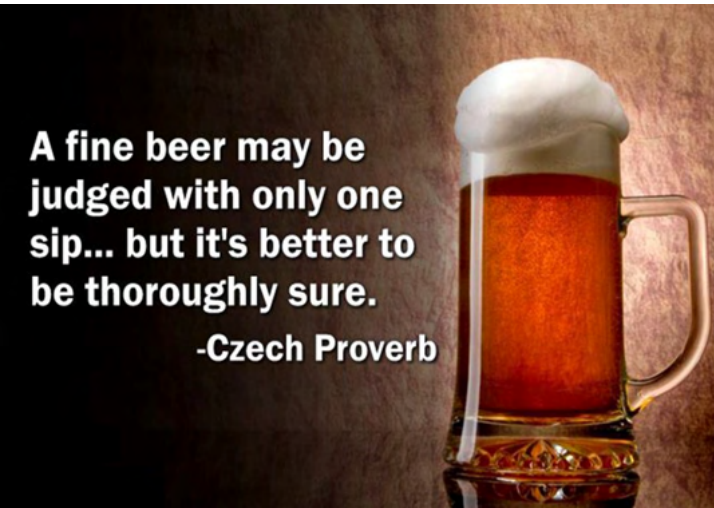
**Treasurer**  
**Jessica Ihms**  
treasurer@beersnobs.org

## 2021 Son of Brewzilla Competition Results

Cleveland’s Premier Homebrew Competition

2021 Results

[Son of Brewzilla? - Brew Competition Online Entry & Management \(beersnobs.org\)](#)



## Extra, Extra -

# German brewer invents a powdered beer that can be made like instant coffee

By Chris Morris, Fortune magazine

Sneaking a beer into stadiums and other places just got a lot easier.

Neuzeller Klosterbräu, a brewery in Germany, has developed a powdered lager that lets you make a beer just like you would a protein shake: Just add water and stir. The result is a carbonated cold one that looks like it came from the tap.

Beyond convenience, the powder also has environmental impacts, the brewery says, as it uses fewer resources, such as bottles and water, and carries a much lower transportation cost.



Still, a powdered brew? Beer snobs are skeptical—and the brewery understands why.

"We ... know that the classic pilsner drinkers and all craft beer enthusiasts, especially in Germany, will be skeptical about our product at first," Stefan Fritsche, managing director of the brewery, [said in a statement](#). "It's not just about bringing a new product onto the market, but about disrupting the beer business model."

For now, the powdered beer is non-alcoholic, but Neuzeller Klosterbräu says it plans to add an alcohol-infused version soon. Initially, the company plans to target "transport intense" markets in Asia and Africa, offering the non-alcoholic version of the drink first later this year.

"The time is ripe to put classic beer production and logistics to the test in view of the way we treat our environment," Helmut Fritsche, an official with the brewery. "Billions of liters of water are transported to consumers worldwide, because beer consists of up to 90 percent water. From an environmental point of view, we are already saving on transport, but not yet on the use of resources and the costs of production."

Neuzeller Klosterbräu has a track record of making unusual beer products. In the past, it has created what it calls an "anti-aging beer" and a potato beer.

Those are unique, but they fall far short of some of the industry's more unique creations, including Hvalur 2 – a 5.2% ABV seasonal ale that incorporates the testicles of fin whales smoked with dry sheep dung into the brewing process made by Ninkaso Brewing Co..