



## President's Krausening

- Erica Anton

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Hi SNOBs -

5... 4... 3... 2... 1... It's almost 2023!!!! I hope everyone's holiday was merry and bright and that you are geared up for a great 2022!



We're going to start off the new year with "zero" alcohol beers for those who are celebrating dry January - and also for those who are interested in how the taste of non-alcoholic beers has evolved from your father's O'Douls. I will have a few samples on hand and would also love to hear from anyone who as ever tried their hand at making one!

I am busy lining up the meetings for the rest of the year. Like last year, we will have semi-regular style meetings starting with fruit beers in the late winter / early spring. Please let me know if there is a particular theme you would like for the summer or fall style meetings. I am also hoping to have some good guest speakers come by. Don't forget to tell me if there is a particular topic you would be willing to speak about, or if there is a brewery / guest you'd like to hear from.

I, myself, am looking forward to a year that looks a little closer to normal. Hoping that there is a lot more to come about all things homebrew, competition, and best of all... good times with people who love our hobby. Happy New Year, everyone!

*Erica*

### Our Next Meeting

#### When:

Monday, January 2nd at 7:30 pm

#### Where:

Sachsenheim Hall  
7001 Denison Ave.  
Cleveland, Ohio 44102

#### What:

Non-Alcoholic Beer

**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



### January, 2023

**2nd** - Monthly Meeting at Sachsenheim. Non-Alcoholic Beers. 7:30 pm.

**24th** - Night Out at Avon Brewing. 6 pm.

### February, 2022

**6th** - Monthly Meeting at Sachsenheim. 7:30 pm

**10th & 11th**—Winter Beer Fest. Volunteer to Pour and have fun!

**22nd** - Chili Cook Off. Forest City Brewery. 6 pm.

### March, 2023

**6th** - Monthly Meeting at Sachsenheim. Fruit Beers. 7:30 pm.

## Night Out - Avon Brewing Company



[avonbrewingcompany.com](http://avonbrewingcompany.com)

Avon brewing is the site of the most recent SNOB collaboration brew. SNOB Pete Campen who brews for Avon worked with members Dave Cousino, Michael Dunn, Clive Morgan, Jan Bruecklmeier and Emmet Hynes to help create and brew a delicious Barleywine.

On Tuesday, January 24th, come out for dinner and beer with your fellow brewers to taste this seasonal brew. Avon has a restaurant with a full pub menu as well as a great selection of craft beers and wines. Tuesday is Wing Night at Avon with half-priced wings. 6 pm until ?

37040 Detroit Rd, Avon, OH 44011

## Chili Cook-Off

Bring a crock pot of your best chili and a good appetite. Come and have a hearty winter meal, some cold Forest City beer and vote on your favorite chili. The club will provide chili toppings and prizes will be awarded for the people's favorites.

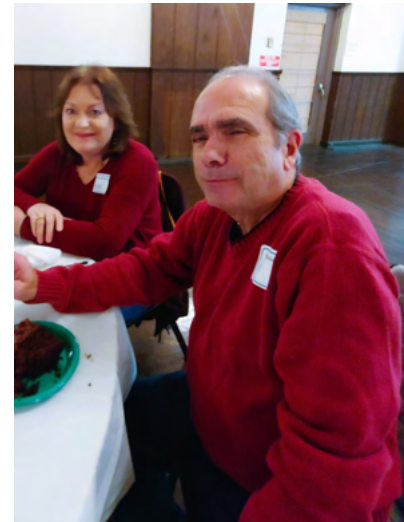
Forest City has a new cool space they call The Clubhouse that we'll be checking out for the first time. Put February 22nd at 6 pm on your calendar.





# Christmas Party !

It was another great Christmas Party! Thanks to everyone who contributed and attended. Thanks to those who brought kegs and all the wonderful bottles to share. Thanks to Grumpy and his staff who served up a great buffet and thank you, all our members who make this club and this party possible. Here are some images of the revelry:





# Christmas Party Continued





# Christmas Party Continued





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## Christmas Party Continued



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## March Meeting—Fruit Beers

We will be discussing and sharing Fruit Beers at the March Meeting. Please pan on brewing a fruit beer of your own to share at the March Meeting. This is part of the Style Meeting series we've been doing for the past couple of years. We'd love to have a half-dozen different fruit beer styles to share and discuss.

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## Volunteer at the Winter Beer Fest

Want to volunteer to pour at the Winter Beerfest? There are still opportunities to join your fellow club members, have fun and do good for the Trinity Clothing Ministry. It will take place February 10th & 11th at the Convention Center downtown. Sign up through the link below or call or email Blake Beharry if you want to be added to his volunteer list. 216 201-0258 or blakedar@sbcglobal.net



<https://beer.ticketspice.com/2023-cleveland-winter-beerfest-volunteer>

**Remember to add 'Trinity'** in the non-profit organization slot below your name when registering, so Trinity gets the \$25 donation per volunteer.

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## Call for Dues

Dues are due! Your annual membership pays for a lot. Not only do you get the prestige of being a SNOB, but membership dues help pay for the Christmas Party, SNOB-toberfest, Chili Cook-Off, and the Big Brew parties. That's a lot of beer and fun for the buck. Please renew today!

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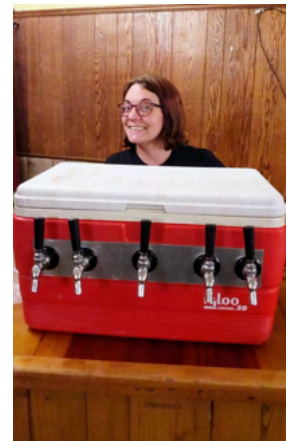
## Request for Homebrew

### 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).

We are currently brewing a Barleywine with Avon brewing. Sign up to be part of a future brew.



## 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

# Olive Oil Instead of Aeration for Beer Brewing ?

~ [BeerSmith.com](http://BeerSmith.com)

Aerating your wort with oxygen after the boil to promote a healthy fermentation is standard practice in the brewing industry. However, over the last ten years a small group of commercial and home brewers have been pioneering an alternative - olive oil! When I first heard of the idea of adding a tiny amount of olive oil to your wort (or starter) as a substitute for aeration, I thought it was a joke. However, the technique which was pioneered in some detail by [graduate student Grady Hull at New Belgium](#), has merit and is an interesting alternative to traditional aeration.

### Aerating Your Wort

The traditional approach to a healthy fermentation is to [add oxygen to your wort after the boil](#) (typically 8-9 ppm), but before fermentation. Yeast requires oxygen to produce sterols and Unsaturated Fatty Acids (UFAs). These UFAs are needed by the yeast cells to form cell walls during fermentation, and if not enough oxygen is present the yeast can't produce enough sterols and UFAs needed for healthy cells. This can result in high ester production as well as other off flavors.

But what if we could skip aeration entirely and instead provide the UFA's directly to the yeast? This would have the advantage of avoiding oxygen entirely - which could improve the long term stability of the finished beer. In the hours between when oxygen is added and the yeast consumes during the lag phase it you actually do get some precursors to staling flavors formed - so adding UFAs would avoid this.

**Olive Oil as an Alternative**— Grady Hull selected olive oil as his UFA addition, because it is cheap and easily available as an alternative to aeration. He tried several doses, but the best performing was an olive oil addition of approximately 1 mg per 25 billion yeast cells. This would correspond to an addition of approximately 4mg of olive oil for 100 billion cells, which is what an average White Labs or Wyeast package contains. The oil in this case was added directly to the yeast starter before it was pitched in the wort.

Obviously olive oil is not a perfect solution. Adding lipids has the potential to affect head retention of the beer - though adding such a small amount (roughly 4 mg for 100 billion yeast cells, which corresponds roughly to a 5 gallon (19 liter) batch) was found to have no effect on head retention.

In Hull's experiments on commercial size batches he found a slightly higher level of ester (fruity) production with olive versus the control batch using conventional aeration, as well as a slightly slower fermentation. However, fermentation did complete and the ester production was found to be well within limits for the ales brewed.

In taste tests, the beers brewed with olive oil were found to be almost identical, except for the slightly higher ester production. Hull also found that as he raised the olive oil use it did slightly reduce the perceived extra ester profile. It is possible that using oil rates slightly higher than 1 mg per 25 billion cells may further reduce ester production.

He also did warm storage tests to simulate the effects of aging on the finished beer, followed by additional taste tests. He found that olive oil did indeed improve the long term stability of the finished beer, and that beers made with olive oil instead of oxygen had fewer off flavors after warm storage.

**Summary**— While not a cure-all, olive oil does provide an interesting alternative to aerating your wort. Particularly for beers where slightly higher ester production would not impact the overall flavor profile, olive oil may provide better long term flavor stability than traditional aeration.

Olive oil should be used in very small quantities tied to the amount of yeast used to avoid potentially negative effects on head retention, as excessive oils will hurt head retention. Hull tested it to 1 mg per 25 billion cells, which works out to 4-6 mg for a typical 5 gal (19 liter) home brewed ale. I'm certain as more brewers experiment with olive oil, we'll learn more about usage rates and effects.