

President's Krausening

- Erica Anton

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Hello SNOBs,

Well, that was a successful February. It was great to have Larry out to talk about his island experience with Charlie Papazian. I hope that some of you were able to book your own trip! If so, make sure to take some pictures. (Spoiler: start thinking about your own favorite beer vacation memories for a future meeting).

We also had our night out at Forest City. Damn, you people make some good chili. It was really difficult to pick my favorite. I ended up mixing my top 3 together, and that was quite successful. The Nelson Saison that the SNOBs made with them was really good. Thank you to everyone who came out, to the folks on the collab brew team, and to Forest City for doing such a great job hosting us. I was very impressed by the work that Matt is doing there. If you didn't get

a chance to go, I highly recommend giving them a try. They have a great beer garden once the weather warms up! I also wanted to say congratulations to Chris Niswander and Jay O'Neill for tying for first place (by a lot)!



I can't wait for the next few meetings. We have special guests in March and May, and a hop-focused style meeting in April. I hope to have some rhizomes for folks to take home, in March or April depending on when they start to produce shoots (and the ground thaws). Please PLEASE consider brewing a hop-focused beer for April. The more, the merrier!

Cheers,

Erica

Our Next Meeting

When:

March 7 at 7:30 pm

Where:

Sachsenheim Hall
7001 Denison Ave.
Cleveland, Ohio 44102

What:

Jason Lowery,
Steele City Brewing

This Month's Meeting

Jason Lowery, 2021 NInkasi winner, Brewly member, and head brewer / founder of Steele City Brewing will be on hand to talk about his brewing story. Last year, he took home 3 silver awards at NHC, so hopefully he can share some wisdom with us. You can learn more about him here: <https://www.steelecitybrewing.com/about-me-2>

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

March, 2022

7th - Monthly Meeting @ Sachs

17th—SNOB Anniversary IPA on tap and in cans at Fat Head's Brewery

24th—Night Out at Brick & Barrel. Mike O's Porter will be on tap

April, 2022

4th - Monthly Meeting @ Sachs - Hoppy Styles

May, 2022

2nd - Monthly Meeting @

Sachs—Clark Benson from Masthead will be out to talk about their barrel ageing program

7th - Big Brew

June, 2022

6th - Monthly Meeting @ Sachs—Style Meeting, Yeasty Beers

13rd-25th—HomebrewCon, Pittsburgh, PA

July, 2022

1st - Monthly Meeting @ Sachs. *Friday evening* Big Brew Tasting and party.



Brew for the April Meeting

For our April meeting, we need homebrews that are focused on hops as an ingredient. The idea will be for us to try different beers while really getting an impression how different hops present themselves. At the meeting, you will have an opportunity to talk briefly about your beer and the hop that you chose. We would love to include pictures of your brew day, any custom labels you might make, or any other fun details.

Here are some suggested styles. Please let me know what you would like to sign up for. For any of the below, please specify the hop/s you are focusing on.

* 5D German Pils

- * 11A-C Ordinary / Best / Strong Bitter
- * 18B American Pale Ale
- * 21A American IPA
- * 21B Specialty IPA (any)
- * 21C Hazy IPA
- * 22A Double IPA

If you would like to brew something not in the list, just let me know what you want to do.

Please let me know if you will be brewing something for this meeting by replying to the newsletter or messaging president@beersnobs.org

While you're at it, mark your calendars for yeasty beers in June and malty beers in October.



SNOBs On Tap



On Tap currently at **Brick & Barrel** is Luna Oscura, an English Porter 5.1% ABV. Brewed by SNOBs **Mike Ontolchik** and **Cara Baker**, this dark ale was fermented under a new moon, a dark moon, the luna oscura. Pouring a gorgeous brown color with deep copper highlights, all of the enticing aromas of rustic bread, coffee, dried fruits, nuts and chocolate carry through into the flavor. UK malts, East Kent Golding and Challenger hops and an English ale yeast give this classic style it's depth without being too rich or heavy. A very approachable, complex and refreshing ale.

SNOB Member **Greg Irving** won **Platform Beer's** IPA Homebrew Competition on February 12th. Greg's American IPA took first place out of 23 entries and a 10 bbl batch will be brewed and featured at the brewery's IPA Fest on March 26th. The competition was judged on a number of criteria including; creativity, technical brewing, appearance, aroma, flavor and overall impression

Watch for further information on a release date or a SNOB Night out.



Party like it's 2020. **Fat Head's** is going to Re-Issue the SNOB 30th Anniversary IPA beer.

They decided to do another small run of our super-popular beer that was brewed to celebrate the club's 30th anniversary. Cans and draft will be available at the brewery on March 17th. Stop by and celebrate St. Patrick's day with a SNOBs Anniversary IPA.



SNOBs On Tap continued . . . / Chili Cook-Off 2022

Many thanks to Forest City Brewery for hosting our first Chili Cook-Off since the Covid outbreak two years ago. Making it even better was a collaboration brew with SNOB members that was on tap. Be sure to stop by Forest City and try the Saison developed by our brew team and Forest City Brewmaster Matt Smedley. A dozen chili's were entered in the 2/22/22 event. Jay O'Neill & Chris Niswander tied for first place and our President Erica Anton placed third. A good time was had by all who attended.



HomebrewCon & NHC

After two years, HomebrewCon is returning to an in-person event this summer in Pittsburgh, PA. The homebrew conference put on by the American Homebrewers Association will be Thursday, June 23rd through Saturday, June 25th. Expect the event to have plenty of educational seminars and a vendor space to peruse equipment and ingredients.

Some of that homebrew could be coming from you and I. Although the schedule has not been posted, traditionally the conference has a craft beer fest for attendees on Thursday evening and then uses the same space for Club Night on Friday. Club Night is a beer fest / party where every booth is run by a different homebrew club. SNOB has a 12 tap booth bar Mark Rames created for HomebrewCon. I expect to use that with those of you willing to attend, bring kegs and pour at our booth. For those of you that brew and volunteer at beer fests, this is what you've been training for. What I would like to do is be able to serve 12-14 kegs throughout the evening. Expect to bring 2-3 gallons at most per keg.

Only AHA members may sign up for the conference so, you may want to become a member or renew before registration opens. National Homebrew Competition will be fully judged June 21st through June 23rd at the same location. Judges volunteering for all three days will be given a full pass to the conference. The lead for those of you wishing to compete in NHC is that it will be judged in June and in Pittsburgh. The NHC awards will close out the conference Saturday afternoon. ~ Mike Ontolchik

Some links:

[American Homebrewers Association](#): Become a member.— [HomebrewCon](#): Event Website with hotel registration open — [2019 HomebrewCon Club Night](#): YouTube video



BJCP 2021 Style Guideines

www.bjcp.org/bjcp-style-guidelines/

Competitions

Following is a select list of upcoming regional and national competitions you might be interested in entering:

TRASH XXX—2nd try

April 23rd, Pittsburgh, PA.

300 Entries only, 200 have been filled as of this writing on 2/25

<https://trashcompetition.org/>

National Homebrew Competition

Register March 22nd through April 4th

June 21-23rd Judging.

Details at

[**National Homebrew Competition - American Homebrewers Association**](#)

King of the Mountain

August 27th, Cleveland, OH

Request for Homebrew

Request for Homebrew

This year, we will be continuing the 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 every meeting.

In 2022, we will get back to Reinheitsgebot basics with style meetings focused on the basic ingredients of beer.

Spring 2022 – Hoppy Beers

We will focus on hoppy styles of all kinds (pilsner,

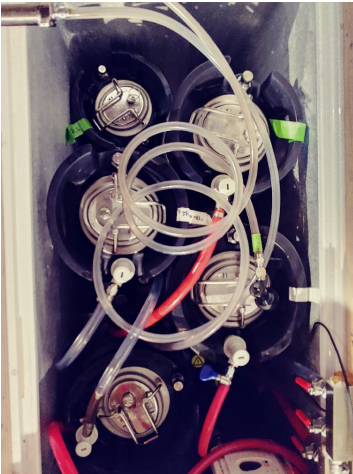
IPA, ESB, and more). Pick a hop varietal to highlight and a style to show it off (extra points for single hop!).

Summer 2022 – Yeasty Beers

Witbiers, Saisons, and Hefes, oh my! Show off your favorite yeast strain (or just one that you find interesting) in a beer style that lets those yeast-derived flavors shine!

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.



Newsletter

You may have noticed a change in the Newsletter format this month. It's changed simply because the software I know how to use was not compatible with the previous newsletter formats. Address all complaints to the Club Secretary. Cheers, Jay

SNOBwear T-Shirts

Summer is coming. We still have a quantity of SNOB T-Shirts available.

\$10 for sizes S—XL, \$15 for larger sizes

Contact Jay if you want one — secretary@beersnobs.org



Society of Northeast Ohio Brewers

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



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 or by using the paypal link found on our website, <https://www.beersnobs.org/>



Son of Brewzilla

Cleveland's Premier Homebrew Competition

2021 Results

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

Extra, Extra

bacon beer cheese broccoli cheddar soup, jess larson

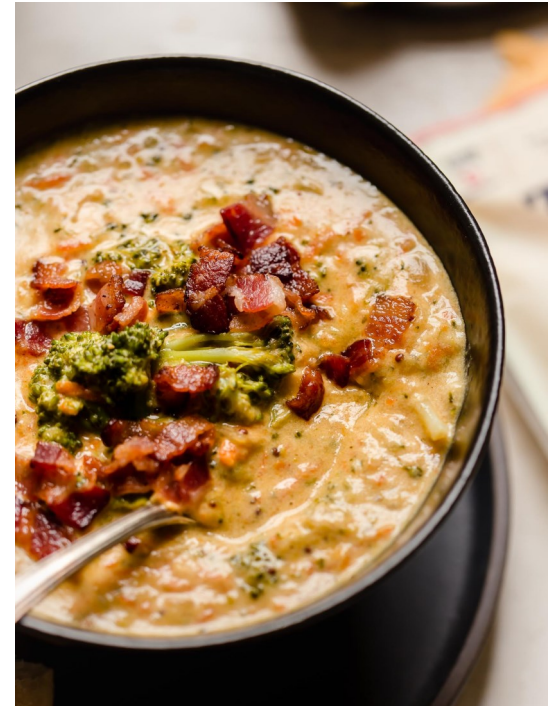
<https://playswellwithbutter.com/bacon-beer-cheese-broccoli-cheddar-soup/>

DESCRIPTION

a cross between two classic comforting soups, beer cheese soup & broccoli cheese soup, this bacon beer cheese broccoli cheddar soup is thick, luscious, creamy, & decadent. the ultimate comfort food dinner to warm you up on a cold night this winter!

INGREDIENTS

6 slices center-cut bacon, cut into ¼-inch pieces
1 medium yellow onion, diced
1/4 teaspoon Kosher Salt
1 clove garlic minced
1 tablespoon Dijon mustard
1 teaspoon paprika
1/4 cup all-purpose flour
12 oz dark beer
2 cups chicken stock
2 cups whole milk or half & half
1 small head of broccoli
2 carrots, grated
3-4 cups of sharp cheddar cheese, plus extra for serving.



INSTRUCTIONS

Fry the bacon: Add the bacon to a large, heavy-bottomed pot or Dutch oven over medium heat. Cook until crispy, about 5 minutes, then transfer to a paper towel-lined plate to drain. Carefully pour the bacon fat in the pot into a small bowl or jar for later use.

Cook the aromatics: Place the same pot back over medium heat, adding back 2 tablespoons of the reserved bacon fat and the diced onion. Season with the Kosher salt, then stir to combine. Cook, stirring occasionally, until the onion is softened, about 3-5 minutes. Add in the minced garlic, Dijon mustard, & paprika and cook, stirring constantly, just until the garlic is fragrant, about 30 seconds. Sprinkle in the all-purpose flour and stir to combine. Cook another 1-2 minutes, until the flour is dark in color – that's where the flavor comes from!

Deglaze: Slowly pour the beer into the soup pot, using a wooden spoon to scrape any brown bits off the bottom of the pot. Allow the beer to reduce down for 1 minute, then pour in the chicken stock and milk or half & half. Bring the mixture to a boil, then reduce to a simmer. Simmer for 5 minutes, until the soup is slightly thickened

Finish the soup: Add in the broccoli and carrots, cooking until the broccoli is bright green and tender, about 5 minutes. If desired, use an immersion blender to blend the soup to your desired consistency. Completely blending the soup will yield a super thick & creamy soup; forgoing blending will make the soup soup-ier. Gently stir in the cheese, until it melts and thickens the soup

Serve immediately, topped with reserved bacon & extra shredded cheese, and alongside some buttered crusty bread. Enjoy!